



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: La Hacienda Mexican Restaurant
Address: 282 N Hwy 74, Barrow Center

City: Peachtree City **Time In:** 8:03 am **Time Out:** 8:03 am

Inspection Date: 10/5/2010 **CFSM:** Alicia G. Leon (2/25/2014)

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:
Risk Type: 1 2 3 **Permit#:** 1-27486

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score	Grade	Date
62	U	9/27/10

Prior Score	Grade	Date
80	B	6/10/10

CURRENT SCORE	CURRENT GRADE
77	C
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Supervision					4 points	
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1					9 points	
2-1A. Proper use of restriction & exclusion						
<input checked="" type="radio"/>	<input type="radio"/>					
2-1B. Hands clean and properly washed						
<input checked="" type="radio"/>	<input type="radio"/>					
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
<input checked="" type="radio"/>	<input type="radio"/>					
Employee Health, Good Hygienic Practices-Subcategory 2					4 points	
2-2A. Management awareness; policy present; reporting						
<input checked="" type="radio"/>	<input type="radio"/>					
2-2B. Proper eating, tasting, drinking, or tobacco use						
<input checked="" type="radio"/>	<input type="radio"/>					
2-2C. No discharge from eyes, nose, and mouth						
<input checked="" type="radio"/>	<input type="radio"/>					
2-2D. Adequate handwashing facilities supplied & accessible						
<input checked="" type="radio"/>	<input type="radio"/>					
3	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Approved Source					9 points	
3-1A. Food obtained from approved source; parasite destruction						
<input type="radio"/>	<input type="radio"/>					
3-1B. Food received at proper temperature						
<input checked="" type="radio"/>	<input type="radio"/>					
3-1C. Food in good condition, safe, and unadulterated						
<input checked="" type="radio"/>	<input type="radio"/>					
4	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Protection from Contamination-Subcategory 1					9 points	
4-1A. Food separated and protected						
<input checked="" type="radio"/>	<input type="radio"/>					
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
<input checked="" type="radio"/>	<input type="radio"/>					
Protection from Contamination-Subcategory 2					4 points	
<input type="radio"/>	<input checked="" type="radio"/>					
4-2A. Food stored covered						
<input type="radio"/>	<input checked="" type="radio"/>					
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
5	IN	OUT	NA	NO		
<input type="radio"/>	<input type="radio"/>					
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1					9 points	
5-1A. Proper cooking time and temperatures						
<input type="radio"/>	<input type="radio"/>					
5-1B. Proper reheating procedures for hot holding						
<input type="radio"/>	<input type="radio"/>					
Consumer Advisory-Subcategory 2					4 points	
<input checked="" type="radio"/>	<input type="radio"/>					
5-2. Consumer advisory provided for raw and undercooked foods						
<input type="radio"/>	<input type="radio"/>					
6	IN	OUT	NA	NO		
<input type="radio"/>	<input checked="" type="radio"/>					
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1					9 points	
6-1A. Proper cold holding temperatures						
<input checked="" type="radio"/>	<input type="radio"/>					
6-1B. Proper hot holding temperatures						
<input checked="" type="radio"/>	<input type="radio"/>					
6-1C. Proper cooling time and temperature						
<input type="radio"/>	<input type="radio"/>					
6-1D. Time as a public health control: procedures and records						
<input type="radio"/>	<input type="radio"/>					
Date Marking-Subcategory 2					4 points	
<input checked="" type="radio"/>	<input type="radio"/>					
6-2. Proper date marking and disposition						
<input type="radio"/>	<input type="radio"/>					
7	IN	OUT	NA	NO		
<input type="radio"/>	<input type="radio"/>					
Highly Susceptible Populations					9 points	
7-1. Pasteurized foods used; prohibited foods not offered						
<input type="radio"/>	<input type="radio"/>					
8	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Chemicals					4 points	
8-2A. Food additives: approved and properly used						
<input checked="" type="radio"/>	<input type="radio"/>					
8-2B. Toxic substances properly identified, stored, used						
<input type="radio"/>	<input type="radio"/>					
9	IN	OUT	NA	NO		
<input type="radio"/>	<input type="radio"/>					
Conformance with Approved Procedures					4 points	
9-2. Compliance with variance, specialized process and HACCP plan						
<input type="radio"/>	<input type="radio"/>					

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R=Repeat (violation of the same code provision) = 1 point per

Compliance Status					COS	R
10	OUT					
<input type="radio"/>						
Safe Food and Water, Food Identification					3 points	
10A. Pasteurized eggs used where required						
<input type="radio"/>						
10B. Water and ice from approved source						
<input type="radio"/>						
10C. Variance obtained for specialized processing methods						
<input type="radio"/>						
10D. Food properly labeled; original container; required records available; shellstock tags						
<input type="radio"/>						
11	OUT					
<input type="radio"/>						
Food Temperature Control					3 points	
11A. Proper cooling methods used; adequate equipment for temperature control						
<input type="radio"/>						
11B. Plant food properly cooked for hot holding						
<input type="radio"/>						
11C. Approved thawing methods used						
<input type="radio"/>						
11D. Thermometers provided and accurate						
<input type="radio"/>						
12	OUT					
<input type="radio"/>						
Prevention of Food Contamination					3 points	
12A. Contamination prevented during food preparation, storage, display						
<input type="radio"/>						
12B. Personal cleanliness						
<input type="radio"/>						
12C. Wiping cloths: properly used and stored						
<input type="radio"/>						
12D. Washing fruits and vegetables						
<input type="radio"/>						
13	OUT					
<input checked="" type="radio"/>						
Postings and Compliance with Clean Air Act					3 points	
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
<input type="radio"/>						
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
14	OUT					
<input checked="" type="radio"/>						
Proper Use of Utensils					1 point	
14A. In-use utensils: Properly stored						
<input checked="" type="radio"/>						
14B. Utensils, equipment and linens: properly stored, dried, handled						
<input checked="" type="radio"/>						
14C. Single-use/single-service articles: properly stored, used						
<input type="radio"/>						
14D. Gloves used properly						
<input type="radio"/>						
15	OUT					
<input type="radio"/>						
Utensils, Equipment and Vending					1 point	
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
<input type="radio"/>						
15B. Warewashing facilities: installed, maintained, used; test strips						
<input type="radio"/>						
15C. Nonfood-contact surfaces clean.						
<input type="radio"/>						
16	OUT					
<input type="radio"/>						
Water, Plumbing and Waste					2 points	
16A. Hot and cold water available; adequate pressure						
<input type="radio"/>						
16B. Plumbing installed; proper backflow devices						
<input type="radio"/>						
16C. Sewage and waste water properly disposed						
<input type="radio"/>						
17	OUT					
<input type="radio"/>						
Physical Facilities					1 point	
17A. Toilet facilities: properly constructed, supplied, cleaned						
<input type="radio"/>						
17B. Garbage/refuse properly disposed; facilities maintained						
<input type="radio"/>						
17C. Physical facilities installed, maintained, and clean						
<input type="radio"/>						
17D. Adequate ventilation and lighting; designated areas used						
<input checked="" type="radio"/>						
18	OUT					
<input type="radio"/>						
Pest and Animal Control					3 points	
18. Insects, rodents, and animals not present						

Person in Charge (Signature):	(Print)	Date: 10/5/2010 8:03:00 AM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	Follow-up Date:

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment La Hacienda Mexican Restaurant	Permit 1-27486	Date InspectionDate2
Address 282 N Hwy 74, Barrow Center	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Salsa/ cut onions (walk-in cooler)	38/41/39	Beef/ chicken (drawers)	40/42/41	Cherries/ sliced cheese (under-counter cooler)	28/22
Fajita pollo/ combo/ cebolla (WIC)	39/39/40	Cut veggies/ sausage/ wings (drawers)	38/44/37/44	Jalapenos/ cut tomatoes (prep top)	46/46
Beef/ steak/ fish (upright freezer)	9/6/6	Steak/ shrimp/ fish (drawers)	38/40/37	Tomatillo sauce (prep top)/ beans(cooling-counter)	47/ 101
Smoothie mixers (upright freezer)	0/2/3	Rice/ chicken/ beans (warmer)	137/141/140	Shredded cheese (under-counter cooler)	45
Chicken/ lenqua/ ice cream (upright freezer)	16/6/7	Cheese/ ground beef/ sauce (warmer)	139/143/170	Cherries/ olives (bar keg cooler)	37/38
Salsa (upright cooler)	48/49/50	Cheese/ guacamole/ sour cream (prep top)	38/44/43	Burritos(uccooler)/ shredded chicken(upright unit)	46/44
Milk/ dressings (upright cooler)	49/51/52	Diced tomatoes/ pico/ cheese (prep top)	38/42/44	Milk/ guacamole/ eggs (upright cooler)	44/44/43
Beans (cooling at grill)	110/108/112	Diced tomatoes/whipped cream(under-counter cooler)	27/28	Bacon/ salsa/ chorizo (upright cooler)	43/44/41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2A 1. Ensure that ice maker lid is kept shut at all times when not actively in use to protect it. Ice maker lid open when not in use. 2. Cover all cut limes/ lemons at drink prep area. Container of lemons/ limes had a partial cover/ lid (aluminum foil) but it was not completely covering them. 4-2B Cleaning is needed of bar soda gun nozzle to remove build-up.
S6	6-1A All potentially hazardous food items being cold held/ requiring refrigeration must be held at 41 degrees or below. salsa, milk, and dressings found held at 48-52 degrees in upright cooler (white unit). Internal thermometer reading 50 degrees. Jalapenos, cut tomatoes, sauce, shredded cheese and prepped burritos found held at 45-47 degrees in top and bottom portions of reach in cooler at line (closest to upright units). Internal thermometer reading 50 degrees.
S13	13A 1. Ensure that temperature notices are posted on all cooler units. Provided while on site. 2. Ensure that CFM certificate is visible/ viewable by the customers/ patrons. Covered by inspection report.
S14	14A Store all handles of in-use utensils up and out of food or ice. Handle of ice scoop laying flat in ice at ice maker. 14B Ensure that all dinnerware is stored inverted or covered to protect from possible contamination. Plates stored upright near hot holding/ line area. 14C Store all single use items inverted or covered to protect from contamination. Stack of aluminum "to go" containers stored upright behind roller oven.
S17	17D Additional cleaning is needed of some hood vent filters above oven due to grease build-up.

Person in Charge (Signature)

Date

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Address 282 N Hwy 74, Barrow Center	City/State Peachtree City, GA 30269	Zip Code 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
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Inspector (Signature)	Date 10/5/2010 8:03:00 AM
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