



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Piedmont Fayette Hospital
Address: 1255 Highway 54 W

City: Fayetteville, **Time In:** 10:00 am **Time Out:** 11:30 am

Inspection Date: 5/17/2011 **CFSM:** Andrea Swartz

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:

Risk Type: 1 2 3 **Permit#:** 1-4312

'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
91	A	1/21/11

Prior Score	Grade	Date
97	A	10/20/10

CURRENT SCORE	CURRENT GRADE
89	B
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	Supervision 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
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						
	<input checked="" type="radio"/>	<input type="radio"/>				
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	Approved Source 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>		<input checked="" 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	Protection from Contamination-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
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 checked="" type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces: cleaned & sanitized						

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

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				Safe Food and Water, Food Identification 3 points	
	<input type="radio"/>					
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						
11	OUT				Food Temperature Control 3 points	
	<input type="radio"/>					
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						
12	OUT				Prevention of Food Contamination 3 points	
	<input type="radio"/>					
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						
13	OUT				Postings and Compliance with Clean Air Act 3 points	
	<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
14	OUT				Proper Use of Utensils 1 point	
	<input type="radio"/>					
14A. In-use utensils: Properly stored						
	<input type="radio"/>					
14B. Utensils, equipment and linens: properly stored, dried, handled						
	<input type="radio"/>					
14C. Single-use/single-service articles: properly stored, used						
	<input type="radio"/>					
14D. Gloves used properly						
15	OUT				Utensils, Equipment and Vending 1 point	
	<input type="radio"/>					
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.						
16	OUT				Water, Plumbing and Waste 2 points	
	<input type="radio"/>					
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						
17	OUT				Physical Facilities 1 point	
	<input type="radio"/>					
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						
18	OUT				Pest and Animal Control 3 points	
	<input type="radio"/>					
18. Insects, rodents, and animals not present						

Person in Charge (Signature):	(Print)	Date: 5/17/2011 10:00:00 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 Piedmont Fayette Hospital	Permit 1-4312	Date InspectionDate2
Address 1255 Highway 54 W	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
prep cooler/pepperoni	40	prep cooler/sliced cheese	43	cook station cooler/diced ham	62
pep cooler/1000 island dressing	40	cook temp/chopped steak	167	cook station cooler/shredded cheese	62
walkin cooler/raw chicken	34	hot box/fried chicekn	168		
walkin cooler/porkloin	34	warmer/chciekn breast	160		
walkin cooler/gravy	34	warmer/beef and mushroom	160		
walkin cooler/mac cheese	37	cook temp/chicken tenders	204		
uprgiht cooler/2% milk	40	self service/veg souop	145		
upright cooler/apple sauce	40	grill prep coler/liquid eggs	43-45		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. (liquid eggs - moved to another cooler, diced ham and shredded cheese - discarded).

Person in Charge (Signature)

Date

Inspector (Signature)

Date 5/17/2011 10:00:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 5/17/2011 10:00:00 AM