



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Rita's Water Ice
Address: 2777 W Hwy 54

City: Peachtree City Time In: 1:00 pm Time Out: 1:45 pm

Inspection Date: 1/13/2010 CFSM: Amy Davis

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 2-73835

'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: 100 Grade: A Date: 10/15/09
Prior Score: 100 Grade: A Date: 7/14/09

CURRENT SCORE: 92
CURRENT GRADE: A
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

Table with 5 main sections: 1. Supervision (4 points), 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands (9 points), 3. Approved Source (9 points), 4. Protection from Contamination (9 points), 5. Good Retail Practices (3 points).

Table with 5 main sections: 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory (9 points), 6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food (9 points), 7. Highly Susceptible Populations (9 points), 8. Chemicals (4 points), 9. Conformance with Approved Procedures (4 points).

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

Table with 4 main sections: 10. Safe Food and Water, Food Identification (3 points), 11. Food Temperature Control (3 points), 12. Prevention of Food Contamination (3 points), 13. Postings and Compliance with Clean Air Act (3 points).

Table with 4 main sections: 14. Proper Use of Utensils (1 point), 15. Utensils, Equipment and Vending (1 point), 16. Water, Plumbing and Waste (2 points), 17. Physical Facilities (1 point), 18. Pest and Animal Control (3 points).

Person in Charge (Signature): (Print) Date: 1/13/2010 1:00:00 PM
Inspector (Signature): Follow-up: Yes [] No [X] 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 Rita's Water Ice	Permit 2-73835	Date InspectionDate2
Address 2777 W Hwy 54	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
strawberries(upright freezer)	2				
vanilla custard mix(upright cooler)	36				
pumpkin pie mix(upright cooler)	35				
Italian ice(chest freezer)	16/20/18				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S8	8-2B All chemical bottles must be labeled with name of contents. Two spray bottles at front counter labeled.
S12	12A.All scoops must have handles and handles must be up and out of food. Stainless steel bowl being used as scoop in Oreo cookie pieces bin.
S14	14A All scoop handles must be up and out of food. Scoop handle down in stabilizer mix and chocolate sprinkles. 14C All single service utensils must have the handles facing the same direction in order to prevent contamination. Small, sample spoons are facing different directions.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/13/2010 1:00:00 PM

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