



**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:** 2:45 pm **Time Out:** 3:30 pm

**Inspection Date:** 5/26/2011 **CFSM:** Amy Davis (3/22/12)

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

**Risk Type:** 1  2  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: 97 Grade: A Date: 1/18/11

Prior Score: 98 Grade: A Date: 10/6/10

**CURRENT SCORE**

**CURRENT GRADE**

**99**

**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

Compliance Status					COS	R
<b>1</b>	IN	OUT	NA	NO	Supervision 4 points	
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties						
<b>2</b>	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points	
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion						
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
<b>3</b>	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices-Subcategory 2 4 points	
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting						
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use						
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth						
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible						
<b>3</b>	IN	OUT	NA	NO	Approved Source 9 points	
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approved source; parasite destruction						
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature						
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated						
<b>4</b>	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected						
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
<b>5</b>	IN	OUT	NA	NO	Protection from Contamination-Subcategory 2 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
4-2A. Food stored covered						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
<b>5</b>	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1 9 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>
5-1A. Proper cooking time and temperatures						
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>
5-1B. Proper reheating procedures for hot holding						
<b>6</b>	IN	OUT	NA	NO	Consumer Advisory-Subcategory 2 4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>
5-2. Consumer advisory provided for raw and undercooked foods						
<b>6</b>	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
6-1A. Proper cold holding temperatures						
<input type="radio"/>	<input type="radio"/>	<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"/>			<input type="radio"/>	<input type="radio"/>
6-1C. Proper cooling time and temperature						
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>
6-1D. Time as a public health control: procedures and records						
<b>7</b>	IN	OUT	NA	NO	Date Marking-Subcategory 2 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
6-2. Proper date marking and disposition						
<b>7</b>	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>
7-1. Pasteurized foods used; profibited foods not offered						
<b>8</b>	IN	OUT	NA	NO	Chemicals 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
8-2A. Food additives: approved and properly used						
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
8-2B. Toxic substances properly identified, stored, used						
<b>9</b>	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input 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
<b>10</b>	OUT	Safe Food and Water, Food Identification 3 points				
<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
<b>11</b>	OUT	Food Temperature Control 3 points				
<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
<b>12</b>	OUT	Prevention of Food Contamination 3 points				
<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
<b>13</b>	OUT	Postings and Compliance with Clean Air Act 3 points				
<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

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

**Person in Charge (Signature):** \_\_\_\_\_ **(Print)** \_\_\_\_\_ **Date:** 5/26/2011 2:45:00 PM

**Inspector (Signature):** \_\_\_\_\_ **Follow-up:** Yes  No  **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)*

<b>Establishment</b> Rita's Water Ice	<b>Permit</b> 2-73835	<b>Date</b> InspectionDate2
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<b>Address</b> 2777 W Hwy 54	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Custard mix (upright cooler)	38				
Cherries (upright cooler)	39				
Strawberries (upright freezer)	0				
Ice (chest freezer)	11				
Ice (chest freezer)					
Ice (chest freezer)	15				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S17	17C Additional cleaning is needed of floor in rear area of facility due to some stickiness/ build-up. 17D Additional cleaning is needed of air vent in ceiling above front handsink due to some slight dust build-up.

<b>Person in Charge (Signature)</b>	<b>Date</b>
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<b>Inspector (Signature)</b>	<b>Date</b> 5/26/2011 2:45:00 PM
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<b>Establishment</b> Rita's Water Ice	<b>Permit</b> 2-73835	<b>Date</b> InspectionDate3
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<b>Address</b> 2777 W Hwy 54	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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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** 5/26/2011 2:45:00 PM