



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Rosa's Home Cooking
Address: 652 N Jeff Davis

City: Fayetteville, Time In: 4:00 pm Time Out: 5:00 pm

Inspection Date: 7/27/2011 CFSM: Jose Montz

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ] Last Score: 89 Grade: B Date: 3/16/11

Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 2-83620 Prior Score: 89 Grade: B Date: 12/21/10

'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.

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

CURRENT SCORE: 91 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. Protection from Contamination (4 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: 7/27/2011 4:00:00 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)*

<b>Establishment</b> Rosa's Home Cooking	<b>Permit</b> 2-83620	<b>Date</b> InspectionDate2
<b>Address</b> 652 N Jeff Davis	<b>City/State</b> Fayetteville,, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot buffet/lentils	141	walkin cooler/baked chcken	38		
hot buffet/beef stew	143	waklin cooler/lima beans	38		
hot buffet/mac and cheese	147				
hot buffet/greens	145				
reachin cooler/shredded cheese	40				
cooling/counter/green beans	99				
cooling/lima beans/counter	100				
walkin cooler/mac and cheese	34				

### 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. (italian dressing, banana pudding, potato salad and chocolate pie). Turned cooler thermostat lower.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 7/27/2011 4:00:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 7/27/2011 4:00:00 PM