



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Village Cafe
Address: 1240 54 Hwy W, Suite 200

City: Fayetteville, **Time In:** 10:30 am **Time Out:** 12:00 pm

Inspection Date: 12/30/2010 **CFSM:** Oscar Avina

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

Risk Type: 1 2 3 **Permit#:** 2-99151

'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.

Prior Score: 98
Grade: A
Date: 9/23/10

CURRENT SCORE	CURRENT GRADE
<h1>86</h1>	<h1>B</h1>
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 type="radio"/>	<input checked="" 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"/>		<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		
	<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	
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces: cleaned & sanitized						
	<input checked="" type="radio"/>	<input type="radio"/>				

Compliance Status					COS	R
5	IN	OUT	NA	NO		
	<input checked="" 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"/>		<input checked="" type="radio"/>		
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input 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 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 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"/>				
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"/>		<input checked="" type="radio"/>		
Highly Susceptible Populations					9 points	
7-1. Pasteurized foods used; profibited 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 checked="" type="radio"/>	<input type="radio"/>				
9	IN	OUT	NA	NO		
	<input type="radio"/>	<input type="radio"/>		<input checked="" 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					
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						
	<input type="radio"/>					
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						
	<input type="radio"/>					
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						
	<input type="radio"/>					
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 checked="" 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						
	<input type="radio"/>					
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.						
	<input type="radio"/>					
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						
	<input type="radio"/>					
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						
	<input type="radio"/>					
18	OUT					
Pest and Animal Control					3 points	
	<input type="radio"/>					
18. Insects, rodents, and animals not present						

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 12/30/2010 10:30:00 AM

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)

Establishment Village Cafe	Permit 2-99151	Date InspectionDate2
Address 1240 54 Hwy W, Suite 200	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chopped garlic/ham/turkey(walk in cooler)	43/42/41	shrimp/chicken fingers/green tomatoes(freezer)	25/9/2	chicken/subs/salmon/mussels(drawers)	42/44/38/44
shredded cheese/butter/sliced cheese(WIC)	41/40/40	desserts/cut vegetables(upright freezer)	7/9/12/15	salmon/chicken/steak/shrimp(drawer)	40/41/40/43
mussels/shell eggs/sour cream/buttermilk(WIC)	41/41/41/41	soups/gravy/sauces(hot held)	164/168/139/137/140/	chicken mix on stove	158
dressings(WIC)	41/40	milk/whipped topping/desserts(glass reach in)	49*/54*/49-53*	juice/olives/egg nog(bar cooler)	41/41/42
ground beef/bacon/ribs(upright freezer)	11/9/12	heavy cream/thermometer(glass reach in)	52*/52*		
crab cakes/turkey/salami(upright freezer)	16/17/20	dressings/cut veggies(reach in)	43/44/42/44		
mixers/cherries/whipped topping(bar cooler)	41/41/42	shredded cheese/tomatoes/dressing/egg(prepare top)	41/42/43/42/43/44/42		
shrimp/tilapia/scallops(upright freezer)	16/22/17	soup mix/fries/mayo(under counter)	41/43/43		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S2	2-2D All handwash sinks must be supplied with soap and paper towels. No paper towels at hand wash sinks in kitchen. Paper towels stocked while on site.
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. Desserts, milk, whipped topping, and heavy cream in glass/reach in cooler at 49-54F. Cooler thermometer reading 52F.
S14	14A Store utensils in an area where they will not become contaminated. Tongs hanging off of handle of oven and off of clean dish shelf where employees can walk by and brush against the. Move to an area where they will stay clean.

Person in Charge (Signature)

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 Village Cafe	Permit 2-99151	Date InspectionDate3
Address 1240 54 Hwy W, Suite 200	City/State Fayetteville,, GA 30214	Zip Code 30214

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

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/30/2010 10:30:00 AM