

GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report



Establishment Name: _____

Address: _____

City: _____ Time In: _____ AM/ PM Time Out: _____ AM/ PM

Inspection Date: ____/____/____ CFSM: _____

Purpose of Inspection: Construction/Preoperational Initial
 Routine Follow-up Temporary

Risk Type: 1 2 3 Permit#: _____

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 designed to control risk factors to prevent illness or injury.

Good Retail Practices are preventive measures to control the production of pathogens, chemical and physical objects.

CURRENT SCORE		CURRENT GRADE	

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.)

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	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Compliance Status											
1	IN	OUT	NA	NO							
	<input type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties						
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands											
2	IN	OUT	NA	NO							
	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-1B. Hands clean and properly washed	<input type="radio"/>	<input 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	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>				
Approved Source											
3	IN	OUT	NA	NO							
	<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"/>	<input type="radio"/>	3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>				
Protection From Contamination											
4	IN	OUT	NA	NO							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<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)

GOOD RETAIL PRACTICES											
Compliance Status											
10	OUT										
	<input type="radio"/>	10A. Pasteurized eggs used where required	<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"/>	10C. Variance obtained for specialized processing methods	<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"/>							
Food Temperature Control											
11	OUT										
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<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"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>							
Prevention of Food Contamination											
12	OUT										
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	12B. Personal cleanliness	<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"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>							
Postings and Compliance with Clean Air Act											
13	OUT										
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>							

GOOD RETAIL PRACTICES											
Compliance Status											
14	OUT										
	<input type="radio"/>	14A. In-use utensils: properly stored	<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"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>							
Utensils, Equipment and Vending											
15	OUT										
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<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"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>							
Water, Plumbing and Waste											
16	OUT										
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>							
Physical Facilities											
17	OUT										
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>							
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>							
Pest and Animal Control											
18	OUT										
	<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>							

Person in Charge (Signature) _____ (Print) _____ Date: ____/____/____

Inspector (Signature) _____ Follow-up: YES NO Follow-up Date: ____/____/____