



# Instructions for Marking the Georgia Food Establishment Inspection Report Form: Rules and Regulations for Food Service Chapter 511-6-1

*All references and code sections in these marking instructions are based on the 2015 Georgia Food Code.*

Marking instructions and code references together in the order of the inspection form provide a user-friendly tool for Environmental Health Specialists (EHS) during the inspection and standardization process.

The marking instructions and code provisions for each of the categories are used as references for determining when and where to mark items on the inspection report form (items 1-2A to 18). EHS who are not standardized or unfamiliar with the inspection form should rely heavily on these two reference guides.

This document is intended to be used during inspections to ensure that observations of the provisions of the Code are not overlooked during the inspection and accurately recorded on the Food Service Inspection Report form. This guide does not take the place of training on the use of the inspection form; however, it does provide staff additional information for marking which should enhance uniformity and consistency in inspections of food service establishments.

The major headings from the Food Service Inspection Report form are condensed into key word phrases to assist the EHS conducting inspections in locating the provision that corresponds to a given violation and recording inspectional observations. The risk designations [Priority <sup>(P)</sup>, Priority Foundation <sup>(PF)</sup>, and Core <sup>(C)</sup>] have been added to each applicable code section for reference when recording observations in the inspection report.

## A. GENERAL MARKING INSTRUCTIONS

### HEADER Information

Establishment Name	Complete this section using the “usual/common name” or “Doing Business As” name of the business. This information should be the same as the license/permit application completed at the initiation of the business.
Address	Street address of the actual business location
City/zip code	City of actual business location with zip code
Time In	The actual time the inspection begins
Time Out	The actual time the inspection ends
Inspection Date	The date of the inspection including month, day, and year
CFSM	Record the Certified Food Safety Manager (CFSM) for facility - EHS will need to determine this through discussion and observation of a valid CFSM certificate.
Purpose	The reason for the inspection – routine, reinspection, complaint, or follow-up, etc.
Risk Type	Designation of risk/priority level for determining frequency of inspection
Permit #	Permit number
Score	The numerical score and letter grade score for the present inspection should be placed in the most prominent boxes on the top right. The two previous scores shall be placed in the boxes to the left of the present score.

## B. RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention (CDC) as contributing factors in foodborne illness outbreaks. Risk factors include: Food from Unsafe Sources, Improper Holding Temperatures, Inadequate Cooking, Contaminated Equipment, and Poor Personal Hygiene. These items are prominent on the Food Establishment Inspection Report because maintaining these items in compliance is vital to preventing foodborne illness. Additionally, five key public health interventions were introduced in the 1993 Food Code that supplemented the other interventions long-established by the Food and Drug Administration (FDA) model codes and guidance to protect consumer health. The five key interventions are: Demonstration of Knowledge, Employee Health Controls, Controlling Hands as a Vehicle of Contamination, Time and Temperature Parameters for Controlling Pathogens, and the Consumer Advisory.

For each item on the inspection report form in the Foodborne Illness Risk Factors and Public Health Interventions section, the inspector should indicate one of the following for **COMPLIANCE STATUS**: “IN” which



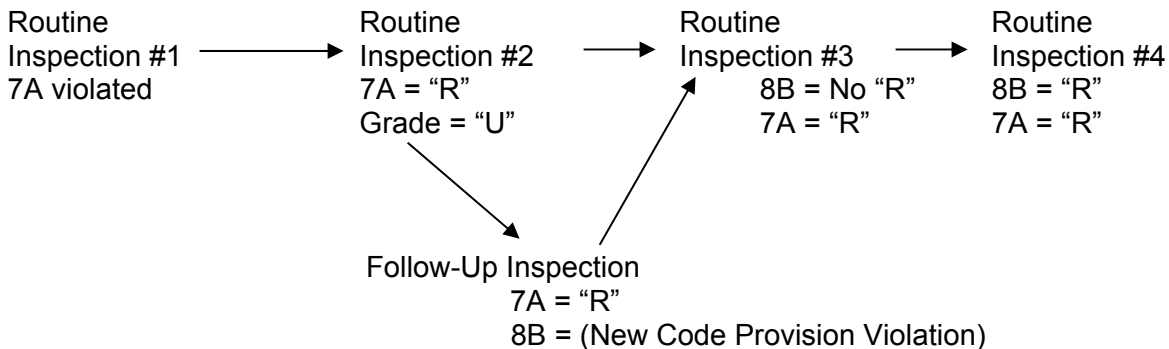
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means that the item is in compliance; “**OUT**” which means that the item is not in compliance; “**N.O.**” which means that the item was not observed during the inspection; or “**N.A.**” which means that the item is not applicable for the facility. If N.A. or N.O. is not listed as an option for a particular item, this means that this item must be evaluated during the inspection and a compliance status must be determined. **If the item is marked “OUT”, details of each violation for the item number in the “Observations and Corrective Actions” section on the second page of the inspection report must be documented.** Compliance status should be determined as a result of observations that establish a pattern of non-compliance. Consideration should be given to the seriousness of the observation with regard to prevention of foodborne illness.

For items marked “**OUT**,” the inspector shall further indicate the status of the violation by filling in the bubble in the corresponding box for Corrected On-Site (**COS**) during the inspection and/or Repeat violation (**R**). Marking **COS** indicates that all violations cited under that particular item number have been corrected and verified before completing the inspection. The actual corrective action taken shall be documented in the “Observations and Corrective Actions” section of the inspection report. If a corrective action cannot be implemented during an inspection, then EHS shall document a statement that includes the corrective action that should be taken for each violation in the “Observations and Corrective Actions” section of the inspection report as well. For example, Item 2-2D *Handwashing sink* is marked out of compliance because the establishment does not have soap and paper towels at the handwashing sink. The person in charge partially corrects the problem by putting soap at the sink but does not place paper towels or provide any other effective means for drying hands. The corrective action that was taken for the soap would be documented (“*soap was supplied at the handwashing sink during the inspection*”) on the inspection form, but **COS** would not be marked for Item 2-2D because all violations (lack of paper towels, etc.) under that item were not corrected. Additionally, a corrective action statement must be documented on the inspection report for item 2-2D to alert the PIC to “*place paper towels at the handwashing sink*”.

**NOTE:** EHS should be aware that Priority<sup>(P)</sup> items, Priority Foundation <sup>(P)</sup> items and Core items that aren’t corrected on-site must be corrected and verified through an informal or formal inspection within the specified time frames indicated in 511-6-1-.10(2)(h).

Marking **R** indicates that the same violation of a code provision under a particular item number was cited on the previous routine inspection report. Using the same scenario, on the subsequent inspection if the provision of soap and paper towels is not in violation, but employees are not washing hands in the correct sink (which is also cited under Item 2-2D *Handwashing sink*), **R** would not be marked because this is a new violation which was not cited on the previous inspection report. ***New violations, which are those that were not noted during the previous “Routine Inspection”, but are found during a “Follow-up Inspection”, cannot be marked as “R” until it is first noted during the next “Routine Inspection”.*** See following illustration:



“R” = Repeat Violation



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## C. MARKING INSTRUCTIONS FOR EACH RISK FACTOR AND INTERVENTION ON THE INSPECTION REPORT

### Supervision

#### 1-2A. Person in Charge (PIC) present, demonstrates knowledge, and performs duties; CFSM on staff

**IN/OUT** This item must be marked IN or OUT of compliance.

A. The PIC has three assigned responsibilities –PIC present; Demonstration of Knowledge; and Duties. This item is marked OUT of compliance if any **one** of the following responsibilities is not met:

1. Person in charge is present. This item should be marked OUT of compliance when there is no designated PIC. Do not assume that a food employee possessing food management certification is the PIC.
2. Demonstration of knowledge. The PIC has three options for demonstrating knowledge. This item is marked IN compliance if the PIC meets at least **one** of the following:
  - a. Certification by a professionally validated CFSM exam that has been accredited by the Conference of Food Protection as specified in .03(3)(b) &(c)3;
  - b. Complying with this Code by having no violations of priority items during the current inspection; or
  - c. Correct responses to the inspector's questions regarding public health practices and principles applicable to the operation. The inspector should assess this item by asking open-ended questions that would evaluate the PIC's knowledge in each of the areas enumerated in .03(1)(c) as it relates to the establishment. The PIC is not responsible for demonstrating knowledge regarding processes or operational steps that are not performed in the facility. Questions can be asked during the initial interview, menu review, or throughout the inspection as appropriate. The inspector should ask a sufficient number of questions to enable the inspector to make an informed decision concerning the PIC's knowledge of the Code requirements and public health principles as they apply to the operation. The dialogue should be extensive enough to reveal whether or not that person is enabled by a clear understanding of the Code and its public health principles to follow sound food safety practices and to produce foods that are safe, wholesome, unadulterated, and accurately represented.
3. Duties of the PIC. This item must be marked IN or OUT of compliance based on the interaction and observation with the PIC and food employees. The EHS needs to determine the systems or controls the PIC has put into practice regarding oversight and/or routine monitoring of the duties listed .03(2)(a)-(l), (n), (o). This is accomplished by 1) discussion with the PIC, and 2) verified through observation that the systems or controls are actually being implemented.. This concept is often referred to as Active Managerial Control. This item should be marked OUT of compliance when there is a pattern of non-compliance and obvious failure by the PIC to ensure employees are complying with the duties listed in .03(2)(a)-(l), (n), (o). Since marking this item OUT of compliance requires judgment, it is important that this item not be marked for an isolated incident, but rather for an **overall** evaluation of the PIC's ability to ensure compliance with the duties described in .03(2) (a)-(l), (n), (o). If "Key-Drop" deliveries are not being monitored as per 511-6-1-.04(3)(m), then this item must be marked OUT of compliance. **If the PIC is not ensuring written procedures and plans are maintained and implemented where required, then this item is to be marked OUT of compliance [see provisions 511-6-1-.08(4)(a)10(i)(ii), and 511-6-1-.08(5)(a)1-13].**



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Inspection Report Category	GA Food Code Reference	Code Section Reference	Page Numbers
1-2A	Demonstration of Knowledge <sup>(Pf)</sup>	.03(1)(a);(b);(c)1,4,5,6,7,8,9,10,11,12,13,14,15,16	27-28
1-2A	PIC present <sup>(Pf)</sup>	.03(2)	28
1-2A	Responsibility of PIC <sup>(Pf)</sup>	.03(2)(a)-(l), (n)	28-30
	Responsibility of PIC ( <b>written plans/procedures</b> ) <sup>(Pf)</sup>	.03(2)(o)	140
	- Catering FS Establishments [.08(4)(a)10(i)(ii)] (filming caterer) - Pop-Up FS Operations [.08(5)(a)1-13] <sup>(P)</sup> <sup>(Pf)</sup>		141-142

## 1-2B. Certified Food Protection Manager

**NOTE:** *EHS should be aware that some CFSM accredited programs allow individuals to validate who they are when they visit their respective web sites and they allow individuals to print exam scores and/or certificates. So, some original copies of CFSM certificates may be printed in grayscale or black ink (depending on printer settings).*

**NOTE:** *If the CFSM is onsite, then he/she shall be the PIC while on the premises [see .03(3)(d)2(i)]*

**IN/OUT** This item should be marked IN compliance when it is observed that at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service and there is evidence by way of an original CFSM certificate posted in public view and a copy on file at the food establishment that a CFSM is employed at the establishment, and the CFSM is carrying out the responsibilities as specified in .03(3)(d). This item should be marked OUT of compliance if there is NOT evidence of the certification or evidence that the certified person listed on the certificate is NOT employed at the establishment, or the CFSM certificate is deemed not to be from an accredited program. This item should also be marked OUT of compliance if the CFSM responsibilities are not being met.

**N.A.** This item may be marked N.A. if the establishment is deemed by the Regulatory Authority to not apply due to the minimal risk of causing or contributing to foodborne illness based on the nature of the operation and extent of food operation.

**N.O.** **Do Not Mark** this item N.O.

1-2B	Food Safety Manager Certification <sup>(Pf)</sup>	.03(3)(a)	30
1-2B	Certification Requirements/Exemptions <sup>(Pf)</sup>	.03(3)(b)	30-31
1-2B	Certification Documentation <sup>(Pf)</sup>	.03(3)(c)	31
1-2B	Certified Food Safety Manager Responsibility <sup>(Pf)</sup>	.03(3)(d)	31



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## Employee Health, Good Hygienic Practices, Preventing Contamination by Hands

### 2-1A. Proper use of restriction and exclusion

**IN/OUT** This item must be marked IN or OUT of compliance. Compliance must be based on first hand observations or information and cannot be based solely on responses from the PIC to questions regarding hypothetical situations or knowledge of the Chapter. This item is marked IN compliance when the following criteria are observed at the time of the inspection:

- There are no ill food/conditional employees.
  - There are no food/conditional employees experiencing symptoms, with or without a diagnosis, that require reporting, or reason for the PIC to exclude or restrict an employee.
  - A food employee has been excluded/restricted and will return to work restricted/unrestricted as specified in .03(4)(h) or a conditional employee is allowed to return to work as a food employee.
- This item is marked OUT of compliance when:
- The inspector observes a working employee with a reportable symptom specified in .03(4)(a)1; or
  - The inspector becomes aware that an employee has reported information about his or her health and activities as it relates to diseases that are transmissible through food and the PIC has not acted to restrict/exclude a food/conditional employee as required by .03(4)(g); and .03(4)(h) or
  - The inspector becomes aware that the PIC has not notified the Regulatory Authority that an employee is jaundiced or diagnosed with an illness due to a pathogen as specified in .03(4)(a)2 (i), (ii), (iii), (iv), (v), (vi); or
  - There are food employees working in the food establishment that have been diagnosed with an illness, exposed to, or is the suspected source of a confirmed disease outbreak as specified in .03(4)(a)2,3,4,5; or
  - A food employee with an active sore throat with fever is working in a food establishment that exclusively serves a highly susceptible population, as specified in .03(4)(g)4(iv). Food employees with a sore throat and fever must be restricted when working in facilities not serving an HSP.

**N.A. Do Not Mark** this item N.A.

**N.O. Do Not Mark** this item N.O.

2-1A	Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict <sup>(P)</sup>	.03(4)(d)	33
2-1A	Exclusions & Restrictions <sup>(P)</sup>	.03(4)(g)	34-35
2-1A	Removal, Adjustment, or Retention of Exclusion & Restriction <sup>(P)</sup>	.03(4)(h)	35-40

### 2-1B. Hands clean and properly washed

**IN/OUT** This item should be marked IN or OUT of compliance. This item should be marked IN compliance only when employees are observed using proper handwashing techniques at appropriate times and places. Hands are not required to be washed between each change in gloves, if it is observed that there was no change in the task being performed and no activities which could potentially result in cross contamination.

**N.A. Do Not Mark** this item N.A.

**N.O.** This item may be marked N.O. for retail food service operations only in the **RARE** case when there are no food workers present at the time of inspection. (If there are no food workers present, but the PIC accompanies the inspector on the inspection and touches food, clean equipment, or utensils without washing his/her hands, this item should be marked OUT of compliance.)



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2-1B	Clean Condition of hands & exposed portion of arms <sup>(P)</sup>	.03(5)(a)	40
2-1B	Cleaning Procedure <sup>(P)</sup>	.03(5)(b)	40
2-1B	When to Wash <sup>(P)</sup>	.03(5)(c)	40-41
2-1B	Hand Antiseptics <sup>(Pf)</sup>	.03(5)(e)	41-42

### 2-1C. No bare hand contact with RTE food or a pre-approved alternate properly followed

**NOTE:** Bare hand contact by food employees serving a Highly Susceptible Population is prohibited

**IN/OUT** This item should be marked IN or OUT of compliance. This item is marked IN compliance only when employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods or if the food employee contacts exposed RTE food with bare hands at the time the RTE food is being added as an ingredient to a food that: Contains a raw animal food and is to be cooked in the food establishment to heat all parts of the food to minimum temperatures specified in .04(5)(a) or .04(5)(b)

**N.A.** This item may be marked N.A. for facilities that provide only packaged, or bulk food items that are not ready-to-eat.

**N.O.** This item may be marked N.O. for retail food service operations that prepare ready-to-eat foods only when no food handling is performed at the time of inspection.

2-1C	Preventing Contamination from Hands <sup>(P),(Pf),(C)</sup>	.04(4)(a)1,2,3	51
2-1C	Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods <sup>(P)</sup>	.04(9)4	78

### 2-2A. Management and food employee knowledge, and conditional employee; responsibilities and reporting.

**IN/OUT** This item must be marked IN or OUT of compliance. This item is marked IN compliance when all of the following criteria are met:

1. The PIC can demonstrate his/her awareness of the 5 symptoms, 6 illnesses, his/her responsibility to inform food employees and conditional employees of their responsibilities to report certain symptoms or diagnosed illnesses to the PIC and for the PIC to report to the regulatory authority as specified in .03(4)(a)(b)(c)(e), **and**
2. The PIC provides documentation or otherwise satisfactorily demonstrates during the inspection, that all food employees and conditional employees are informed of their responsibilities to report to management information about their health and activities as it relates to diseases that are transmissible through food, as specified under .03(4)(a). Satisfactory compliance may be documented by completion of the DPH Guidance Form titled *Conditional Employees or Food Employees Reporting Agreement* for each employee or other similar forms that contain the same information; **or**
3. In lieu of using DPH Guidance Form(s), compliance may be demonstrated by:



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- Presenting evidence such as a curriculum and attendance rosters documenting that each employee has completed a training program which includes all the information required as on DPH Guidance Form(s) regarding their reporting responsibilities; **or**
- Implementation of an employee health policy which includes a system of employee notification using a combination of training signs, pocket cards, or other means to convey all of the required information on the DPH Guidance Form(s) to all food employees and conditional employees. A signed acknowledgement by the employee should be part of any employee health policy.

EHS are encouraged to select one employee at random during each inspection and request the PIC to verify, by one of the previously listed methods, that the selected employee has been **informed** of his/her responsibility to report symptoms, exposures, and diagnosed illnesses to management. The PIC is not expected to quote symptoms and diseases from memory but should be able to locate that information on DPH Guidance Forms or similar documents used to demonstrate compliance. Any written policy or guidance document, and/or discussion of the policy must reflect the current Food Code provisions. Verbal communication of the employee health policy must be specific to the 6 specific illnesses and 5 symptoms that require reporting to the PIC. Nonspecific statements such as, "sick or ill employees are not allowed to work," are not acceptable as meeting this requirement.

**N.A. Do Not Mark** this item N.A.

**N.O. Do Not Mark** this item N.O.

2-2A	Person-in-Charge Knowledge and awareness of employee health (P), (Pf) policy	.03(1)(c)2,3,17	27-28
2-2A	Person-in-Charge Duties (Pf) - (PIC cannot demonstrate in a verifiable manner that food employees are/were informed of their responsibility to report symptoms and/or illnesses)	.03(2)(m)	30
2-2A	Person-in-Charge awareness to report, notify health department, prohibit conditional employees, conditional employee responsibility to report, responsibility of food employee to comply	.03(4)(a)(b)(c)(e)(f)	31-34

### 2-2B. Proper eating, tasting, drinking, or tobacco use

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations or discussions of the appropriate hygienic practices of food employees. This item should be marked IN compliance when a food employee is observed drinking from a closed beverage container subsequently stored on a non-food contact surface and separate from exposed food, clean equipment, and unwrapped single-service and single-use articles. This item should be marked OUT of compliance when food employees are observed improperly tasting food or eating, drinking, or smoking, or there is supporting evidence of these activities taking place in non-designated areas of the establishment.

**N.A. Do Not Mark** this item N.A.

**N.O.** This item may be marked N.O. only in **RARE** cases when there are no food workers present at the time of inspection.

2-2B	Eating, Drinking, or Using Tobacco (C)	.03(5)(j)1&2	42-43
2-2B	Preventing Contamination when Tasting (P)	.04(4)(b)	51

### 2-2C. No discharge from eyes, nose, and mouth

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of food employees. This item should be marked IN compliance when no food employees are observed having persistent coughing, sneezing, runny nose that causes discharge from the eyes, nose or mouth. This item should be marked OUT of compliance when a food employee has persistent



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coughing, sneezing, runny nose that causes discharges from the eyes, nose, or mouth, subjecting food and food-contact surfaces to potential contamination. A food employee with these types of symptoms should be immediately restricted from handling exposed food, equipment, utensils, linens or unwrapped single service or single use articles.

**N.A.** Do Not Mark this item N.A.

**N.O.** This item may be marked N.O. only **RARE** cases when there are no food workers present at the time of inspection.

2-2C	Discharges from Eyes, Nose, or Mouth <sup>(C)</sup>	.03(5)(j)5	43
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### 2-2D. Adequate handwashing facilities, supplied and accessible

**IN/OUT** This item must be marked IN or OUT of compliance based on observations in determining that handwashing sinks are properly equipped and conveniently located for employee use in food preparation, food dispensing and ware washing areas as well as in or immediately adjacent to toilet rooms (to include fixed food service establishments, mobile food service establishments, temporary food service establishments, catering food service establishments/operations, and “Pop-Up” food service operations). This item should be marked OUT of compliance when a hand sink is not stocked with soap and hand drying provisions. In addition, if the handwashing sink is not located to be available to employees who are working in a food preparation area, food dispensing and ware washing areas and is blocked by portable equipment or stacked full of soiled utensils or other items, or the hand sink is unavailable for regular employee use, this item must be marked OUT of compliance.

**N.A.** Do Not Mark this item N.A.

**N.O.** Do Not Mark this item N.O.

2-2D	Where to Wash <sup>(Pf)</sup>	.03(5)(d)	41
2-2D	Handwashing sinks, Installation <sup>(Pf, C)</sup>	.06(2)(c)	104-105
2-2D	Handwashing Sinks, Nos/Capacities <sup>(Pf)</sup>	.06(2)(g)	105
2-2D	Handwashing Sinks Location/Placement <sup>(Pf)</sup>	.06(2)(l)	106
2-2D	Using a Handwashing Sink- Operation & maintenance <sup>(Pf)</sup>	.06(2)(o)	106
2-2D	Handwashing Cleanser, Availability <sup>(Pf)</sup>	.07(3)(a)	117
2-2D	Hand Drying Provision <sup>(Pf)</sup>	.07(3)(b)	117-118
2-2D	Handwashing Aids & Devices, Use Restrictions <sup>(C)</sup>	.07(3)(c)	118
2-2D	Catering Food Service Operations – Hand sink <sup>(Pf)</sup>	.08(4)(a)3	139

### 2-2E. Procedures for responding to vomiting and diarrheal events

**IN/OUT** This item should be marked IN or OUT of compliance. This item is marked IN compliance when it is demonstrated that the food service establishment has procedures and has the proper disinfectant onsite for employees to use when responding to vomiting or diarrheal events that involve the discharge of vomitus/fecal matter onto surfaces in the food service establishment. This item is also marked IN compliance when it is demonstrated that a food service establishment has an approved contract with third-party company to respond to vomiting/diarrheal events that involve the discharge





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of vomitus/fecal matter onto surfaces in a food service establishment. This item is marked OUT of compliance if the establishment does not demonstrate the ability to provide procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. This item is marked OUT of compliance when the food service establishment does NOT have the proper disinfectant onsite to implement their procedures for employees to follow when responding to vomiting or diarrheal events.

**N.A. Do Not Mark** this item N.A.

**N.O. Do Not Mark** this item N.O.

2-2E	Clean-up of Vomiting and Diarrheal Events <sup>(Pf)</sup>	.03(6)	43
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### Approved Source

#### 3-1A. Food obtained from approved source

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of food products, review of invoices/receipts, food labels and packaging, water analysis, and discussion with the PIC or other food employees. This item should be marked IN compliance when the EHS is able to determine approved food sources. This item should be marked OUT of compliance when an approved source cannot be determined or if home prepared foods are served/used/sold on mobile units or in temporary food service establishments. A review of supplier names, shipment invoices, buyer specification plans, molluscan shellfish tags, proof of regulatory permit/ licensure of a food source, etc. can be used to document approved sources. This item should be marked OUT of compliance if the regulatory authority did not approve the sale or service of wild harvested mushrooms and it is observed in the food establishment for sale or service. Approval of wild harvested mushrooms can be determined by identification by an individual that is certified to do so.

**N.A. Do Not Mark** this item N.A.

**N.O. Do Not Mark** this item N.O.

3-1A	Compliance w/ Food Law <sup>(P, Pf)</sup>	.04(2)(a)	44
3-1A	Food in Hermetically Sealed Container <sup>(P)</sup>	.04(2)(b)	45
3-1A	Fluid Milk & Milk Product <sup>(P)</sup>	.04(2)(c)	45
3-1A	Fish <sup>(P)</sup>	.04(2)(d)	45
3-1A	Molluscan Shellfish <sup>(P)</sup>	.04(2)(e) 1,2,3	45
3-1A	Wild Mushrooms <sup>(P)</sup>	.04(2)(f)	45
3-1A	Game Animals <sup>(P)</sup>	.04(2)(g)	45-46
3-1A	Eggs <sup>(P)</sup>	.04(3)(c)	47
3-1A	Eggs & Milk Products, Pasteurized <sup>(P)</sup>	.04(3)(d)	47
3-1A	Juice Treated-Commercially Processed <sup>(P, Pf)</sup>	.04(3)(j)	49
3-1A	Bottled Drinking Water <sup>(P)</sup>	.06(1)(c)	103
3-1A	Home prepared foods – Mobile Food Svc. Establishments <sup>(P)</sup>	.08(1)(k)	130



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3-1A	Home prepared foods – Temporary Food Svc. Establishments <sup>(P)</sup>	.08(2)(d)3(ii)	132
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### 3-1B. Food received at proper temperature

- IN/OUT** This item should be marked IN or OUT of compliance based on actual food temperature measurements of TCS foods being received. This item should be marked IN compliance when food is received and found at proper temperatures during the inspection (i.e. catered meal for a facility arrives during the inspection and the regulatory authority verifies receiving temperature). This item should be marked OUT of compliance if food is received and accepted, but an actual food temperature measurement of a TCS food by the regulatory authority or food service employee at the time of delivery exceeds the temperature specifications for receiving as prescribed by the Code. Both IN and OUT of compliance receiving temperatures should be recorded in the “Temperature Observations” section of the inspection report.
- N.A.** This item may be marked N.A. when the establishment receives only foods that are not TCS food and that are not frozen.
- N.O.** This item may be marked N.O. if food is not received during the inspection.

3-1B	Temperature <sup>(P, Pf)</sup>	.04(3)(a)	46-47
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### 3-1C. Food in good condition, safe and unadulterated

- IN/OUT** This item must be marked IN or OUT of compliance based on direct observations of the integrity of product packaging, wholesomeness, and signs of adulteration. This item must be marked IN compliance when a dent in a canned food has not compromised the hermetic seal; cuts made in outer cardboard packaging during opening of the case do not enter the inner product packaging; the true appearance, color, or quality of a food is not misrepresented; and food is honestly presented (the food has not been altered in color or appearance to appear wholesome, or one type of fish is substituted for another and/or misnamed). This item should be marked OUT of compliance when the integrity of food packaging has been compromised or the true appearance, color, or quality of a food has been intentionally altered (the food has been altered in color or appearance to appear wholesome, or one type of fish is substituted for another and/or misnamed).
- N.A.** **Do Not Mark** this item N.A.
- N.O.** **Do Not Mark** this item N.O.

3-1C	Safe, unadulterated and Honestly Presented <sup>(P)</sup>	.04(1)	44
3-1C	Package Integrity <sup>(Pf)</sup>	.04(3)(e)	47

### 3-1D. Required records available: shellstock tags, parasite destruction

- IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of fish in storage, shellstock tags, and/or records of freezing of fish for parasite destruction. This item should be marked IN compliance if the permit holder provides a statement from supplier(s) identifying that fish sold as raw, raw-marinated or undercooked is frozen by the supplier for parasite destruction; or there are freeze records maintained by the permit holder when fish are frozen for parasite destruction on the premises. This item should be marked OUT of compliance if there are no shellstock tags available, when the shellstock tags are incomplete, when there is evidence of commingling of shellstock, or when no records of freezing of fish for parasite destruction are available. Fish exempt from freezing requirements are found in .04(5)(e)



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- N.A.** This item may be marked N.A. when shellstock are not used in the establishment and the only fish sold as raw, raw-marinated or undercooked is the tuna species or aquacultured fish listed as exempted from freezing in the Chapter.
- N.O.** This item may be marked N.O. when shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.

3-1D	Shellstock Identification <sup>(Pf, C)</sup>	.04(3)(h)	48-49
3-1D	Shellstock, Maintaining Identification <sup>(Pf)</sup>	.04(3)(l)	50
3-1D	Parasite Destruction <sup>(P, C)</sup>	.04(5)(e)	64-65
3-1D	Records, Creation, & Retention <sup>(Pf)</sup>	.04(5)(f)	65

### Protection from Contamination

#### 4-1A. Food separated and protected

- IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of the food storage and food handling practices. This item should be marked OUT of compliance when ready-to-eat foods are subject to potential contamination by raw animal foods; raw animal foods are observed not separated by type based on minimum cook temperatures by spacing or placing in separate containers; unpackaged comminuted or otherwise non intact meats are stored above unpackaged whole muscle intact cuts of meat; or food is in contact with soiled equipment and utensils; or single-use gloves are used for more than one task. *For example, this item would be marked OUT of compliance if you observe a food employee touch soiled dishes with gloved hands and then immediately handle ready-to-eat bread with the same gloved hands.*
- N.A.** This item may be marked N.A. in rare instances such as raw animal foods are not prepared/served in the establishment or if only prepackaged raw animal foods are sold. This can be marked N.A. when there are no raw animal foods used in the facility and only prepackaged foods are sold. This can be marked N.A. if single-use gloves are not used for working with read-to-eat food.
- N.O.** This item is marked N.O. when raw animal foods are used or served seasonally, and you are unable to determine compliance.

4-1A	Packaged & Unpackaged Food Separation, Packaging, and Segregation <sup>(P, C)</sup>	.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)	51-52
4-1A	Food Contact with Equipment & Utensils, and Linens <sup>(P)</sup>	.04(4)(j)	54
4-1A	Gloves, Use Limitation ( <b>use of single use gloves</b> ) <sup>(P)</sup>	.04(4)(n)1	55
4-1A	Consumer Self-Service Operations <sup>(P)</sup>	.04(4)(w)(1)	58-59

#### 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food

- IN/OUT** This item must be marked IN or OUT of compliance. This item is marked OUT of compliance if food is found unsafe, adulterated, not honestly presented, or if ready-to-eat food is contaminated by employees and is not discarded or reconditioned according to an approved procedure; or if previously served unwrapped, unprotected food is observed being re-served. For instance, if a food item such as beef has been intentionally altered in color with a red food color to make it appear



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fresh/wholesome and that altered beef will be presented/served to consumers as wholesome, then this item should be marked OUT of compliance if it is not discarded or reconditioned according to an approved procedure. Additionally, mark this item OUT of compliance if a food item such as bread in a bread basket is served to a consumer and that consumer does not consume the bread and a food employee decides to re-serve/re-use unused bread portions of the bread to another consumer – this would be considered re-service of food. This item is marked OUT of compliance if catered food is observed in the establishment and was not discarded to waste or left in the possession of the consumer for which the food was contracted.

- N.A.** Do Not Mark this item N.A.  
**N.O.** Do Not Mark this item N.O.

4-1B	Returned Food & Re-service of Food <sup>(P)</sup>	.04(4)(x)	60
4-1B	Discarding or Reconditioning Unsafe, Adulterated Food, or Contaminated Food <sup>(P)</sup>	.04(8)(a)	77
4-1B	Catering Operations food re-used/offered/re-served <sup>(P)</sup>	.08(4)(a)6	139
4-1B	Pop-Up Food Service Operations – food not offered for reservice <sup>(P)</sup>	.08(5)(a)13	142

### 4-2A. Food stored covered

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of the food storage and food handling practices. This item should be marked OUT of compliance when food is not stored covered to protect from cross contamination, except that foods should be stored loosely covered or uncovered during cooling, but they should be protected from overhead contamination. Outdoor food orders can be presented, and limited tableside finishing may be allowed, but outdoor salad bars or open dessert carts are prohibited. For special events, food can be cooked, if served immediately in an outside area on the premises of a permitted food service establishment with prior approval. This item should be marked OUT of compliance if food being held, prepared, or stored at a temporary food service establishment is not adequately protected (covered) from dust, contamination from patrons, and/or from insects. This item should be marked OUT of compliance if outdoor BBQ pits/cookers are not being utilized as specified in .04(4)(y).

- N.A.** This item may be marked N.A. when only prepackaged foods are sold.  
**N.O.** Do Not Mark this item N.O.

4-2A	Packaged & Unpackaged Food, food stored covered <sup>(C)</sup>	.04(4)(c)1(iv)	52
4-2A	Outdoor Cooking [outdoor BBQ pits/cookers used properly] <sup>(P,Pf)</sup>	.04(4)(y)	60-61

### 4-2B. Food-contact surfaces: cleaned and sanitized

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of food-contact surfaces of equipment and utensils; actual measurements/readings of chemical sanitizer concentration, hot water sanitizing temperature, pH, hardness, water pressure, etc. using test strips, heat-sensitive tapes, and equipment gauges; observations of cleaning and sanitizing procedures; and discussion of cleaning and sanitizing procedures and frequency with the PIC or other food employees. This item should be marked IN compliance when manual and/or mechanical methods of cleaning and sanitizing are effective and performed at the prescribed frequency. There should be an overall assessment of the food-contact surfaces of equipment and utensils in clean storage and in use to determine compliance. For example, this item should not be marked OUT of compliance based on one visibly soiled utensil such as a plate or knife. This item should be marked OUT of



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compliance when manual and/or mechanical methods of cleaning and sanitizing food-contact surfaces of equipment and utensils are ineffective, or if one multiuse piece of equipment such as a slicer or can opener is visibly soiled and being used at the time of the inspection. This item is also marked OUT if it is observed that equipment or utensils that have come in contact with a major food allergen such as fish as not cleaned and sanitized prior to use for other types of raw animal foods.

**N.A.** This item may be marked N.A. only when there is no requirement to clean equipment and utensils such as when only prepackaged foods are sold.

**N.O.** **Do Not Mark** this item N.O.

4-2B	Manual Ware washing, Hot Water Sanitization Temperatures <sup>(P)</sup>	.05(6)(k)	92
4-2B	Mechanical Ware washing, Hot Water Sanitization Temperatures <sup>(P)</sup>	.05(6)(l)	92-93
4-2B	Mechanical Ware washing, Sanitization Pressure <sup>(C)</sup>	.05(6)(m)	93
4-2B	Manual and Mechanical Ware washing Equipment, Chemical Sanitization-Temperature, pH, Concentration, Hardness <sup>(P,Pf)</sup>	.05(6)(n)	93-94
4-2B	Manual Ware washing Equipment, Chemical Sanitization using Detergent Sanitizers <sup>(C)</sup>	.05(6)(o)	94
4-2B	Equipment, Food-Contact Surfaces, and Utensils <sup>(Pf)</sup>	.05(7)(a)1	94-95
4-2B	Food Contact Surfaces and Utensils - Cleaning Frequency <sup>(P, C)</sup>	.05(7)(b)	95-97
4-2B	Cooking & Baking Equipment <sup>(C)</sup>	.05(7)(c)	97
4-2B	Before use after Cleaning <sup>(P)</sup>	.05(8)(a)	99
4-2B	Hot Water and Chemical-Methods <sup>(P)</sup>	.05(8)(b)	99

### Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory

#### 5-1A. Proper cooking time and temperatures

**NOTE:** *The cooking temperatures of foods must be measured to determine compliance or noncompliance. EHS should ensure to assess the final cooking temperature of a food item as soon as the food employee explains that it is finished cooking and that respective food item is removed from the heat source (grill, fryer, oven, stove, etc.). Do not rely upon discussions of proper raw animal food cook temperatures with managers or cooks to make a determination of compliance or noncompliance. It should be verified with the cook that the product has finished cooking and is ready to be served prior to taking the cook temperature. The temperature of raw animal foods of different types cooked during the inspection should be taken. For instance, if the facility fries chicken, scrambles eggs, bakes fish, grills hamburgers, and slow-roasts prime rib during the inspection – the cook temperatures of all of the products should be measured and recorded. Temperatures, both IN compliance and OUT of compliance, should be recorded in the “Temperature Observations” section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the “Observations and Corrective Actions” section on the second page of the inspection report. The time of inspections should be varied so that cooking can be observed.*

**IN/OUT** This item should be marked IN or OUT of compliance based on actual cooking temperature measurements of raw animal foods or ready-to-eat food items that were contacted with food employee bare hands during preparation by using a calibrated food temperature measuring device. This item should be marked OUT of compliance if the items checked do not meet the temperature requirements for cooking and the employee doing the cooking attempts to serve the product without returning the product to the cooking process. If a food is cooked below the required temperature but the facility has an approved Consumer Advisory or an approved variance with HACCP plan for that food item, mark the item IN compliance, record the temperature and document the reason it is IN compliance. Foods cooked with a non-continuous cooking process are marked OUT of compliance if the food item does not meet the time/temperature requirements for cooking as specified in .04(5)(a) and if written procedures



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describing how the foods are prepared and stored after initial heating prior to cooking for sale or service have NOT been approved by the health authority and if written procedures are not available for review during an inspection. This item is also marked OUT of compliance if a non-continuous cooking process is used and items contained in .04(5)(d)1-5 are not monitored and documented. This item is also marked OUT of compliance if a bare hand contact procedure is used for a ready-to-eat food item and that ready-to-eat food item was not cooked to heat all parts of the food to a temperature of 145°F.

- N.A.** This item may be marked N.A. when no raw animal foods are cooked in the establishment or if ready-to-eat foods are not handled with bare hands.
- N.O.** This item may be marked N.O. when you are unable to determine the required cooking temperature of any food [based on the procedure(s) being used at the facility]. The inspection should be arranged at an optimum time for measuring at least one cooked food item.

### Internal Cooking Temperature for Raw Animal Foods

Internal Cooking Temperature	Raw Animal Foods
<b>145°F for 15 seconds</b>	<ul style="list-style-type: none"> <li>• Raw eggs cooked for immediate service</li> <li>• Fish, except as listed below</li> <li>• Meat, except as listed in the next 2 rows</li> <li>• Commercially raised game animals, rabbits</li> </ul>
<b>155°F for 15 seconds</b>	<ul style="list-style-type: none"> <li>• Raw eggs <u>not</u> for immediate service</li> <li>• Mechanically tenderized meats</li> <li>• Injected meats</li> <li>• Comminuted meat, fish, or commercially raised game animals</li> <li>• Ratites (ostrich, rhea, emu)</li> </ul>
<b>165°F for 15 seconds</b>	<ul style="list-style-type: none"> <li>• Poultry</li> <li>• Stuffed fish, meat, pork, pasta, ratites &amp; poultry</li> <li>• Stuffing containing fish, meat, ratites &amp; poultry</li> <li>• Wild game animals</li> </ul>
<b>Whole Meat Roasts</b>	<ul style="list-style-type: none"> <li>• Multiple options – see rule .04(5)(a)2(i)(ii) on page 62</li> </ul>

5-1A	Preventing Contamination from Hands <sup>(P)</sup> [Bare hand contact with ready-eat-food; food identified & cooked to temp not at 145°F]	.04(4)(a)4(i)(ii)(iii)	51
5-1A	Raw Animal Foods <sup>(P, Pf)</sup>	.04(5)(a)	61-63
5-1A	Microwave Cooking <sup>(C)</sup>	.04(5)(b)	63
5-1A	Non-Continuous Cooking of Raw Animal Foods <sup>(P, Pf)</sup>	.04(5)(d)	63-64

### **5-1B. Proper reheating procedures for hot holding**

**NOTE:** *The reheating temperatures of foods must be taken to determine compliance or noncompliance. Do not rely solely upon discussions with managers or cooks to determine compliance or noncompliance. Temperatures IN and OUT of compliance shall be recorded in the “Temperature Observations” section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the “Observations and Corrective Actions” section of the inspection report.*

**NOTE:** *EHS should document 2 reheating temperatures (if possible) during the inspection. For example, through discussion with the PIC, an EHS learned that meat sauce began reheating at 10 am and*



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*after being reheated, the meat sauce is going to be hot held. Then the EHS assessed the reheating temperature of the meat sauce at 11 am and the meat sauce was at 108°F. The EHS would document that time and temperature and then the EHS should reassess the temperature of the meat sauce later during the inspection (at or before 12 pm) to ensure the meat sauce will be reheated to the correct temperature for hot holding within 2 hours or less and/or to assess if the reheating procedures being used are adequate.*

- IN/OUT** This item should be marked IN or OUT of compliance based on actual temperature measurements of foods upon completion of the reheating process and prior to being placed in hot holding using a calibrated food temperature measuring device. This item should be marked OUT of compliance if the items checked are not reheated to the required temperatures within 2 hours, prior to hot holding.
- N.A.** This item may be marked N.A. when foods are not reheated for hot holding.
- N.O.** This item may be marked N.O. when foods are held over for a second service, but no foods were reheated for hot holding during the time of inspection.

5-1B	Reheating for Hot holding <sup>(P)</sup>	.04(5)(h)	65-66
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### 5-2. Consumer advisory provided for raw or undercooked food

- IN/OUT** This item should be marked IN or OUT of compliance based on a thorough review with the PIC of the posted, written and special/daily menus to determine if untreated shell eggs, meats, fish, or poultry may be used as an ingredient in or ordered as a raw, raw-marinated, partially cooked, or undercooked food. The advisory also applies if raw, raw-marinated, partially cooked, or undercooked foods are offered at a consumer self-service bar or when shellstock is offered for sale from a retail service case. This item should be marked IN compliance if the establishment provides an advisory that meets the intent of the Code for both the disclosure and reminder components. This item should be marked OUT of compliance when there is no consumer advisory, the food item is not **disclosed**, or there is no **reminder** statement. The consumer advisory does not exempt the requirement for freezing for parasite control, nor should it be used for foods that have only gone through the initial heating and cooling stages of a non-continuous cooking process.
- N.A.** This item may be marked N.A. when the establishment does not serve a ready to eat food that necessitates an advisory, i.e., an animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens.
- N.O.** **Do Not Mark** this item N.O

5-2	Consumption of Animal Foods that are Raw/Undercooked, or Not Otherwise Processed to Eliminate Pathogens <sup>(Pf)</sup>	.04(7)(e)	76
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### Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food

#### 6-1A. Proper cold holding temperatures

**NOTE:** *Multiple temperatures of TCS foods must be taken at each cold holding unit to assess compliance. When a unit does not contain TCS foods at the time of the inspection, an indicator temperature may be taken of a non-TCS foods to determine whether the unit is capable of maintaining TCS foods at proper temperatures. Temperatures IN compliance and OUT of compliance shall be recorded in the "Temperature Observations" section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the "Observations and Corrective Action" section of the inspection report. Discussions should be made with the PIC to determine whether the food is being cold held, prepped, in the cooling process, TPHC is being used for a TCS food product.*



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- IN/OUT** This item should be marked IN or OUT of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. Discussions should be made with the PIC to determine if a food is in the process of cooling, TPHC is used, or there is an approved method to render a food so that it is not TCS food. This item should be marked IN compliance when the regulatory authority determines that, of the TCS food temperature measurements taken during the inspection, no cold holding temperatures are greater than prescribed by the Code. This item should be marked OUT of compliance if a TCS food is found out of temperature (greater than 41°F), with supportive evidence, unless TPHC is used for that TCS food.
- N.A.** This item may be marked N.A. when the establishment does **not** cold hold TCS food.
- N.O.** This item may be marked N.O. when an establishment does cold hold food, but not TCS foods are being cold held during the time of inspection. Inspections should be conducted during a time when cold holding temperatures can be taken.

6-1A	Time/Temperature Control for Safety; Cold Holding <sup>(P)</sup>	.04(6)(f)	68
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### 6-1B. Proper hot holding temperatures

**NOTE:** *Multiple temperatures of TCS foods must be taken at each hot holding unit to assess compliance. When a unit does not contain TCS foods at the time of the inspection, an indicator temperature may be taken of a non-TCS food to determine whether the unit is capable of maintaining TCS food at proper temperatures. Temperatures IN compliance and OUT of compliance should be recorded in the "Temperature Observations" section of the inspection report. If there is insufficient space for the number of temperatures taken, additional temperatures should be documented in the "Observations and Corrective Action" section of the inspection report. Discussions should be made with the PIC to determine whether the food is being hot held, reheated, in the cooking process or TPHC is used.*

- IN/OUT** This item should be marked IN or OUT of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. This item should be marked IN compliance when the EHS determines that hot held TCS food is being held at 135°F or greater during the inspection. This item should be marked OUT of compliance if TCS food is found out of temperature (less than 135°F) without supportive evidence, unless TPHC is used for that TCS food.
- N.A.** This item may be marked N.A. when the establishment does **not** hot hold TCS food.
- N.O.** This item may be marked N.O. when the establishment does hot hold TCS foods, but no TCS foods are being held hot during the time of inspection. Inspections should be conducted during a time when hot holding temperatures can be taken.

6-1B	Time/Temperature Control for Safety; Hot Holding <sup>(P)</sup>	.04(6)(f)	68
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### 6-1C. Proper cooling time and temperatures

**NOTE:** *Production documents, as well as statements from managers, the PIC, and food employees regarding the time the cooling process was initiated, may be used to supplement actual observations. EHS **MUST** make every effort to assess cooling processes in the early part of inspections. If TCS food items are in the cooling process during an inspection, a **MINIMUM** of two food product time and temperature checks are to be obtained (for each food item cooling) and recorded in the temperature section provided on the food inspection addendum form. Food Cooling Temperature #1 is the initial internal product temperature of a TCS food that is taken at the beginning, or near the beginning, of the establishment visit. Food Cooling Temperature #2 is the internal product temperature of a TCS food assessed near the end of the inspection. This second temperature reading is from the same TCS food observed cooling at the beginning of the inspection from which Food Cooling Temperature #1 was obtained. These two temperature measurements provide a method for assessing the cooling rate based on the elapsed time between the first and second temperature measurements. The predictive cooling rationale below should be used by EHS to determine compliance status for cooling observations.*





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*TCS foods being cooled from 135°F to 70°F in 2 hours MUST cool 0.54°F per minute (roughly 32.5°F per hour). To successfully cool from 135°F to 70°F within two hours, the food must be cooled at a rate of approximately 0.54°F per minute (135°F - 70°F = 65°F total divided by 120 minutes = 0.54°F per minute) or 32.5°F per hour.*

*TCS foods being cooled from 70°F to 41°F MUST cool 7.25°F per hour (29°F in 4 hours). To successfully cool from 70°F to 41°F within 4 hours, the food must be cooled at a rate of 0.121°F per minute (70-41 = 29°F total divided by 240 minutes = 0.121°F per minute) or 7.25°F per hour.*

*Using the predictive cooling rationale discussed above as a reference and factoring in your professional judgment of the depth/size of the container, the thickness of the product, etc., determine whether the food is cooling at the rate needed for compliance. For example, if you take the temperature of the food at the beginning of the inspection and it is 90°F and an hour later it is 87°F in the same location, then the food is cooling at a rate of approximately 0.05°F per minute (3°F divided by 60 minutes). Not only is that off from the 0.54°F needed to cool from 135°F to 70°F in 2 hours and achieve compliance, but the depth/size of the container, the thickness of the product, etc. may also be indicative of an improper cooling method. Cooling would be marked OUT of compliance because had you not intervened, the food would not have cooled properly.*

**NOTE** *(pre-chilled TCS foods): The predictive cooling rationale can also be used for pre-chilled TCS food items that are cooling. Pre-chilled TCS food items such as deli meats, cheese, etc. that are cooled from preparation can often have very different cooling rates – it will depend on the discussion with the PIC and the times and temperatures for each item observed cooling. For example, a turkey breast was at 41°F when removed from the cooler at 9 AM for slicing purposes. The turkey breast was placed back into the cooler after slicing at 10:00 AM at a temperature of 70°F. A follow-up temperature of the turkey breast was taken at 11:00 AM and it was at 55°F. The required cooling rate for the turkey breast to cool to 41°F in 4 hours would be 0.121°F per minute (70°F - 41°F = 29°F total divided by 240 minutes = 0.121°F per minute). The cooling rate for the turkey breast above is 0.25°F per minute (70°F - 55°F = 15°F total divided by 60 minutes = 0.25°F per minute); therefore cooling at a rate of 0.25°F per minute is faster than the required cooling rate of 0.121°F per minute, so the above referenced turkey breast would be cooling at a rate fast enough to get to 41°F in 4 hours and cooling would be marked IN compliance.*

**IN/OUT** This item should be marked IN or OUT of compliance using the predictive cooling rationales referenced above with emphasis on direct observations of TCS foods in the cooling process, record review, the review of any standard operating procedures or HACCP plans to determine if critical limits for cooling are or will be met, and a discussion with the PIC. If a food is not cooled from 135°F to 70°F within 2 hours, this item is marked OUT of compliance. Using the predictive cooling rationale above and two food product time and temperature checks were obtained (for each food item cooling) and recorded in the temperature section provided on the food inspection addendum form, if a TCS food item was observed not cooling at rate of 0.54°F per minute (or 32.5°F per hour) when cooling from 135°F to 70°F, then this item would be marked OUT of compliance. Mark this item IN compliance if all cooling TCS food items are observed cooling at rate of 0.54°F per minute when cooling from 135°F to 70°F.

If a TCS food is not cooled from 70°F to 41°F or less within 4 hours minus the time it took the food to cool from 135°F to 70°F, then mark this item OUT of compliance.

Using the predictive cooling rationale above and two food product time and temperature checks were obtained (for each food item cooling) and recorded in the temperature section provided on the food inspection addendum form, if a TCS food was observed not cooling at a rate of 0.121°F per minute (or 7.25°F per hour) when cooling from 70°F to 41°F in 4 hours, then this item would be marked OUT of compliance. Mark this item IN compliance if all cooling TCS food items observed are cooling at rate of 0.121°F per minute when cooling from 70°F to 41°F.

Using the predictive cooling rationale above and two food product time and temperature checks were obtained (for each food item cooling) and recorded in the temperature section provided on the food inspection addendum form, if a pre-chilled TCS food item was observed not cooling at a rate fast



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enough using the predictive cooling rationale for pre-chilled TCS foods above, then this item would be marked OUT of compliance.

**N.A.** This item may be marked N.A. when the establishment does **not** receive raw eggs, shellstock, or milk, prepares **no** TCS food from ambient temperature ingredients that require cooling, cools **no** pre-chilled TCS foods that were previously prepared and are cooling (deli meats, cheese, etc.), and does **not** cool cooked/heated TCS food.

**N.O.** This item may be marked N.O. when the establishment was not cooling TCS foods during the inspection.

*The cooling categories and their temperature/time requirements are as follows:*

- Cooked/heated TCS food cooled from 135°F to 41°F or less in 6 hours, provided that the food is cooled from 135°F to 70°F within the first 2 hours
- Pre-chilled TCS food from ambient temperature ingredients cooled to 41°F or below within 4 hours
- Foods (shellstock, milk) received at a temperature according to law cooled to 41°F within 4 hours
- Raw eggs received at an ambient temperature of 45°F immediately placed in refrigerated equipment that maintains an ambient air temperature of 41°F

6-1C	Cooling <sup>(P)</sup>	.04(6)(d)	67
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### 6-1D. Time as a Public Health Control: procedures and records

**NOTE:** TCS foods being held under the 4-hour TPHC rule only need to be marked with the discard time.

**NOTE:** TCS foods being held under the 6-hour TPHC rule need to be marked with the time the food was removed from refrigeration and the time that is 6 hours past the point in time when the food was removed from refrigeration.

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations, record review, a discussion with the PIC, and the review of any standard operating procedures to determine if the intent of the Code for use of TPHC is met. **The TPHC provisions only apply if it is the actual intention or conscious decision by the PIC to store TCS food out of temperature control using TPHC; otherwise, it may be a cold or hot holding issue.** This item should be marked IN compliance if there is a written procedure at the food establishment that identifies the types of food products that will be held using time only, describes the procedure for how TPHC will be implemented, and if applicable delineates how food items, previously cooked and cooled before time is used, are properly cooled; and food items (marked or identified) do not exceed the 4-hour limit at any temperature or 6-hour limit at 70°F or less. This item should be marked OUT of compliance when the PIC implies use of TPHC but does not have an effective mechanism for indicating the point in time when the food is removed from temperature control to the 4 or 6-hour discard time, or a written procedure or an effective mechanism for using TPHC is not present at the facility.

**N.A.** This item may be marked N.A. when the establishment does not use time only as the public health control.

**N.O.** This item may be marked N.O. when the establishment uses time only as the public health control, but is not using this practice at the time of inspection.

6-1D	Time as a Public Health Control (TPHC) <sup>(P,Pf, C)</sup>	.04(6)(i)	70-71
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### 6-2. Proper date marking and disposition

**NOTE:** The Chapter does not specify a particular date marking label, nor does it specify that the time the food was prepared be captured on the label. The Chapter provides parameters to work within and allows for flexibility in creation of a system that works for each food establishment. An establishment



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can choose to be as precise as needed in date marking as long as the parameters set forth within 511-6-1-.04(6)(g) are met. A date marking system may use calendar dates, days of the week, color-coded marks, or other effective means in order to comply- the date marking system used should be consistent throughout the facility.

**NOTE:** With respect to date marking EHS should know that day #1 shall be counted as the preparation date and/or the date when a commercial container of TCS food was opened.

EXAMPLE for Date Marking a TCS food item:

The morning of Oct. 1, chicken was cooked, cooled, then refrigerated for two days at 41°F and then frozen on day 3. If the chicken is thawed Oct. 10, the chicken must be served or discarded no later than midnight of Oct. 14. See the chart below regarding when day 1 occurs and when day 7 would occur when the ready-to-eat chicken is held in the establishment for more than 24 hours and frozen:

Date	Shelf Life Day	Action
Oct. 01	1	TCS food (chicken) cooked & cooled
Oct. 02	2	TCS food (chicken) held at 41°F
Oct. 03		TCS food (chicken) was frozen on this day
Oct. 10	3	TCS food (chicken) was thawed
Oct. 11	4	TCS food (chicken) held at 41°F
Oct. 12	5	TCS food (chicken) held at 41°F
Oct. 13	6	TCS food (chicken) held at 41°F
Oct. 14	7	Remaining TCS food (chicken) to be served or discarded on this day

**IN/OUT** This item should be marked IN or OUT of compliance based on a preliminary discussion with the PIC and is verified through observation to determine if ready-to-eat, TCS food is prepared and held, or commercial containers of ready-to-eat, TCS food opened and held, over 24 hours in the establishment. If date marking applies to the establishment, the PIC should be asked to describe the methods used to identify product shelf-life or “consume-by” dating. Mark this item IN compliance when there is a system in place for date marking all food that is required to be date marked and is verified through observation. The regulatory authority must be aware of food products that are listed as exempt from date marking. For disposition, mark IN when foods are all within date marked time limits or food is observed being discarded within date marked time limits. Mark this item OUT of compliance when date marked food exceeds the time limit or date-marking is not done.

**N.A.** This item may be marked N.A. when there is no ready-to-eat, TCS food prepared and held, or commercial containers of ready-to-eat, TCS food opened and held, over 24 hours in the establishment. Mark NA when ready-to-eat, TCS food prepared on the premises is not held for more than 24 hours or when opened commercial containers of ready-to-eat, TCS food are not held for more than 24 hours in the establishment.

**N.O.** This item may be marked N.O. when the establishment does handle foods requiring date marking, but there are no foods requiring date marking in the facility at the time of inspection.

6-2	Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking <sup>(Pf)</sup>	.04(6)(g)	68-70
6-2	Ready-To-Eat Time/Temperature Control for Safety Food, Disposition <sup>(P)</sup>	.04(6)(h)	70

### Highly Susceptible Populations

#### 7-1. Pasteurized foods used; prohibited foods not offered

**NOTE:** Discussions with the PIC and employees regarding whether or not certain foods are served, or certain practices occur in the establishment, along with observations should be used to determine compliance.

**NOTE:** Schools that serve children who are age 9 or less are considered a Highly Susceptible Population



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facilities and provisions 511-6-1-.04(9)(a)2-8 **DO NOT** apply to those schools. The only provision that applies to schools that serve children who are age 9 or less is provision 511-6-1-.04(9)(a)1(i-iii) – this provision specifically addresses the juices that can be served in those schools.

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations and discussions with the PIC and food employees regarding whether or not certain foods are served, or certain practices occur in an establishment serving a highly susceptible population. **Violations of bare hand contact by food employees serving a highly susceptible population is marked under item 2-1C on the inspection form.** This item should be marked IN compliance if only treated/pasteurized juices/juice beverages are served; only pasteurized eggs are used in recipes if eggs are undercooked and if eggs are combined, unless raw eggs are combined immediately before cooking for one consumer serving, or using a HACCP plan to control *Salmonella* enteritidis; no raw or partially cooked animal foods or raw seed sprouts are served; and no unopened packaged food is re-served following service to patients in medical isolation or quarantine.

**N.A.** This item may be marked N.A. if a highly susceptible population is not served.

**N.O.** **Do Not Mark** this item N.O.

7-1	Pasteurized Foods, Prohibited Re-Service and Prohibited Foods not offered <small>(P, C)</small>	.04(9)(a)1,2,3,5,6,7,8	77-79
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### 8-2A. Food additives: approved and properly used

**IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of food ingredients in storage and listed as product ingredients supplemented by discussion with the PIC. This item is marked IN compliance if approved food and color additives are on site and used properly or if sulfites are on the premises, and they are not applied to fresh fruits/vegetables for raw consumption. Approved food additives are listed and have threshold limits in accordance with the Code of Federal Regulations (CFR) and **do not** apply to food additives that are considered Generally Recognize as Safe (GRAS), such as salt, pepper, Monosodium glutamate (MSG), etc. This item should be marked OUT of compliance if unapproved additives are found on the premises or approved additives are improperly used, such as sulfites being applied to fresh fruits or vegetables.

**N.A.** This item may be marked N.A. if the food establishment does **not** use any food additives or sulfites on the premises.

**N.O.** **Do Not Mark** this item N.O.

8-2A	Additives <sup>(P)</sup>	.04(3)(b)	47
8-2A	Protection from Unapproved Additives <sup>(P)</sup>	.04(4)(f)	53

## Chemicals

### 8-2B. Toxic substances properly identified, stored, and used

**IN/OUT** This item must be marked IN or OUT of compliance based on direct observations of food labeling, storage, reconstitution, and application of bulk and working containers of cleaning agents and sanitizers, personal care items, first aid supplies, medicines, pesticides, and potential toxic and poisonous substances. This item should be marked IN compliance when bulk and working containers of cleaning agents and sanitizers are labeled; sanitizing solutions do not exceed maximum concentrations; personal care items, first aid supplies,



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medicines, and chemicals are stored separate from and not above food, equipment, utensils, linens, and single-service and single-use articles; and restricted use pesticides are applied only by or under the supervision of a certified applicator. This item should be marked OUT of compliance if a cleaning agent, poisonous or toxic materials (including medicines) are not properly identified or stored to prevent contamination of food, equipment, utensils, linens, or single service and single use articles; if a sanitizing solution has a higher concentration than prescribed, or if medicines and first aid kits are improperly labeled or stored. **Violations of solutions exceeding the recommended concentration in chemical washes for fruits and vegetables .07(6)(h) would be marked under item 12D on the inspection form.**

**N.A. Do Not Mark** this item N.A.

**N.O. Do Not Mark** this item N.O.

8-2B	Original Container - ID Info <sup>(Pf)</sup>	.07(6)(a)	122
8-2B	Working Containers, Common Name <sup>(Pf)</sup>	.07(6)(b)	122
8-2B	Storage, Separation <sup>(P)</sup>	.07(6)(c)	122
8-2B	Restriction <sup>(Pf)</sup>	.07(6)(d)	122
8-2B	Conditions of Use <sup>(P, Pf, C)</sup>	.07(6)(e)	122-123
8-2B	Poisonous or Toxic Materials Containers, Prohibition <sup>(P)</sup>	.07(6)(f)	123
8-2B	Chemical Sanitizers, Criteria <sup>(P)</sup>	.07(6)(g)	123
8-2B	Boiler Water Additives, Criteria <sup>(P)</sup>	.07(6)(i)	124
8-2B	Drying Agents, Criteria <sup>(P)</sup>	.07(6)(j)	124
8-2B	Lubricants, Incidental Food Contact Criteria <sup>(P)</sup>	.07(6)(k)	124
8-2B	Restricted Use Pesticide <sup>(P)</sup>	.07(6)(l)	125
8-2B	Rodent Bait Stations <sup>(P)</sup>	.07(6)(m)	125
8-2B	Tracking Powders, Pest Control & Monitoring <sup>(P, C)</sup>	.07(6)(n)	125
8-2B	Medicines, Restriction & Storage <sup>(P, Pf)</sup>	.07(6)(o)	125
8-2B	Refrigerated Medicines, Storage <sup>(P)</sup>	.07(6)(p)	125
8-2B	First-aid Supplies, Storage <sup>(P, Pf)</sup>	.07(6)(q)	125
8-2B	Other Personal Care Items <sup>(C)</sup>	.07(6)(r)	125
8-2B	Stock and Retail Sale <sup>(P)</sup>	.07(6)(s)	125

### Conformance with Approved Procedures

#### 9-2. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

**NOTE:** Except for fish, a HACCP plan is NOT required when a TCS food is packaged using a reduced oxygen packaging method and is labeled with production time and date, held at required cold holding temperature, and removed from ROP packaging within 48 hours after packaging at the food establishment.



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- IN/OUT** This item should be marked IN or OUT of compliance based on direct observations of food preparation and storage, a discussion with the PIC to determine if there are specialized food processes [i.e. smoking food, curing food, reduced oxygen packaging, using food additives to render a food so that it is not TCS food, cook chill, sous vide, etc.] and the record review of standard operating procedures and HACCP documentation. This item should be marked IN compliance when observations of food operations and review of available records indicate compliance is being met with regards to specialized food processes, and HACCP plans were submitted to the regulatory authority prior to conducting a ROP operation that conforms to procedures within .04(6)(k). This item should be marked OUT of compliance if the inspection reveals specialized food processes that are not approved by the regulatory authority are performed or not conducted in accordance with the approved variance or a HACCP plan.
- N.A.** This item may be marked N.A. if the establishment is not required by the regulatory authority to have a variance or HACCP plan, juice is not packaged, or reduced oxygen packaging is not done on the premises.
- N.O.** **Do Not Mark** this item N.O.

9-2	When a HACCP plan is Required <sup>(C)</sup>	.02(5)(a)(b)	25
9-2	Contents of a HACCP Plan <sup>(Pf)</sup>	.02(6)(a)(b)(c)(d)(e)	25-26
9-2	Treating Juice <sup>(P, Pf)</sup>	.04(5)(i)	66
9-2	Variance Requirement <sup>(Pf)</sup>	.04(6)(j),	71-72
9-2	Variance Requirement <sup>(Pf)</sup> (incubator kitchens)	.08(3)	134-138
9-2	Reduced Oxygen Packaging, Criteria <sup>(P, Pf)</sup>	.04(6)(k)	72-74
9-2	Molluscan Shellfish Tanks <sup>(Pf)</sup>	.05(2)(v)2	85
9-2	Conformance with Approved Procedures <sup>(P, Pf)</sup>	.10(5)(c)	154

### D. TEMPERATURE OBSERVATIONS

When recording temperatures on the addendum page(s), record the common name of the food as well as the condition, process, and location of the food at the time of monitoring e.g. hot holding, refrigerator, prep-table. Temperatures IN compliance and OUT of compliance should be documented. If there is insufficient space for the number of temperatures taken-record the additional temperatures in the “Observations and Corrective Actions” section of the inspection report.

**Food**

**Temperatures** Record the temperature indicated on the inspector’s thermometer. Specify the measurement in °F or °C. *(Note: Food temperature measuring devices that are scaled only in Fahrenheit should be accurate to ±2 °F in the intended range of use. Food temperature measuring devices that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit should be accurate to ± 1°C in the intended range of use. **This does not mean that the temperature of the food can be up to 43°F or as low as 133°F and still be in compliance with the Code. Different thermometers have different calibration scales. A Thermoworks Thermopen has an accuracy of ± 0.7°F whereas a Cooper Atkins Candy/Jelly Thermometer has an accuracy of ± 5°F. The EHS must ensure that the PIC is using a thermometer with the proper accuracy.)***

### E. MARKING INSTRUCTIONS FOR EACH GOOD RETAIL PRACTICE (GRP) INSPECTION REPORT

Good Retail Practices (**GRPs**) are preventive measures that include practices and procedures which effectively control the introduction of pathogens, chemicals, and physical objects into food. If GRPs are not controlled, they



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could be contributing factors to foodborne illness. However, the intention of this inspection form is to focus the inspector's attention on those factors that have been shown to be most often linked with causing foodborne illness. Since the major emphasis of an inspection should be on the Risk Factors that cause foodborne illness and the Public Health interventions that have the greatest impact on preventing foodborne illness, the GRPs have been given less importance on the inspection form and a differentiation between IN, OUT, N/A and N/O is not made in this area. For marking the GRPs section, bubble in the circle to the left of the numbered item if a code provision under that item is **OUT** of compliance. Document each violation of the code provision for the item number in the "Observations and Corrective Actions" section on the second page of the inspection report. For items marked out of compliance, further indicate the **VIOLATION STATUS** by bubbling in the corresponding box: **COS** = Corrected on site during inspection and **R** = Repeat violation per the same instructions as given in the Risk Factor section.

Inspection Report	GA Food Code Reference	Code Section Reference	Page Numbers
<b>10</b>	<b>Safe Food and Water, Food Identification</b>		
10A	Pasteurized Eggs, Substitute Raw eggs for certain recipes <sup>(P)</sup>	.04(4)(e)	53
10B	Ice <sup>(P)</sup>	.04(3)(f)	47
10B	Approved System <sup>(P)</sup>	.06(1)(a)	103
10B	Standards <sup>(P)</sup>	.06(1)(d)	103
10B	Nondrinking Water <sup>(P)</sup>	.06(1)(e)	103
10B	Sampling <sup>(Pf)</sup>	.06(1)(f)1	103
10B	Sampling Report <sup>(C)</sup>	.06(1)(f)2	103
10B	Alternative Water Supply <sup>(Pf)</sup>	.06(1)(j)	104
10C	Documentation of Proposed Variance and Justification <sup>(Pf)</sup>	.10(5)(b)	154
10D	Shucked Shellfish, Packaging & Identification <sup>(Pf, C)</sup>	.04(3)(g)	47-48
10D	Shellstock, Condition <sup>(C)</sup>	.04(3)(i)	49
10D	Molluscan Shellfish, Original Container <sup>(C)</sup>	.04(3)(k)	49-50
10D	Food Storage Containers Identified with Common Name of Food <sup>(C)</sup>	.04(4)(d)	53
10D	Vended TCS Food, Original Container <sup>(C)</sup>	.04(4)(s)	58
10D	Standards of Identity <sup>(C)</sup>	.04(7)(a)	75
10D	Honestly Presented <sup>(C)</sup> Example: escolar presented/offered as "white tuna" on a menu	.04(7)(b)	75
10D	Food Labels <sup>(Pf, C)</sup>	.04(7)(c)	75-76
10D	Other Forms of Information <sup>(C)</sup> Example: imported meat not being disclosed to consumers as per O.C.G.A 26-2-155	.04(7)(d)	76
10D	Expired Foods <sup>(P)</sup>	.04(8)(b)	77
10D	Segregation, distressed food segregated and properly located <sup>(Pf)</sup>	.07(4)(c)	119



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<b>11</b>	<b>Food Temperature Control</b>		
11A	Frozen Food <sup>(C)</sup>	.04(6)(a)	66
11A	Cooling Methods <sup>(Pf, C)</sup>	.04(6)(e)	67-68
11A	Cooling, Heating, and Holding Capacities <sup>(Pf)</sup>	.05(3)(a)	88
11B	Plant Food Cooking for Hot Holding <sup>(Pf)</sup>	.04(5)(c)	63
11C	TCS Food; Slacking <sup>(C)</sup>	.04(6)(b)	66
11C	Thawing <sup>(C)</sup>	.04(6)(c)	66-67
11D	Temperature Measuring Device (TMD), Food – Accuracy <sup>(Pf)</sup>	.05(2)(k)	83
11D	TMD, Ambient Air & Water – Accuracy <sup>(Pf)</sup>	.05(2)(l)	83
11D	TMD, Located in Refrigerators/ Hot Holding <sup>(Pf, C)</sup>	.05(2)(x)	86
11D	Food TMD, Provided and Accessible; Appropriate TMD for Measuring Thin Foods <sup>(Pf)</sup>	.05(3)(g)	89
<b>12</b>	<b>Prevention of Food Contamination</b>		
12A	Ice Used as Exterior Coolant, Prohibited as an Ingredient <sup>(P)</sup>	.04(4)(h)	54
12A	Storage or Display of Food in Contact with Water or Ice <sup>(C)</sup>	.04(4)(i)	54
12A	Linens & Napkins, Use Limitations <sup>(C)</sup>	.04(4)(l)	55
12A	Food Storage <sup>(C)</sup>	.04(4)(q)	57
12A	Food Storage, Prohibited Areas <sup>(C)</sup>	.04(4)(r)	57-58
12A	Food Preparation <sup>(C)</sup>	.04(4)(t)	58
12A	Food Display <sup>(P)</sup>	.04(4)(u)	58
12A	Condiments, Protection <sup>(C)</sup>	.04(4)(v)	58
12A	Consumer Self-Service Operation, Suitable Utensils <sup>(Pf)</sup>	.04(4)(w)2	59
12A	Consumer Self-Service Operation, Clean Tableware <sup>(Pf)</sup>	.04(4)(w)3	59
12A	Consumer Self-Service Operation, Refilling of Food on Buffet <sup>(Pf)</sup>	.04(4)(w)4	59
12A	Consumer Self-Service Operation, Disposal of Unwrapped Foods <sup>(Pf)</sup>	.04(4)(w)5	59
12A	Family Style Self Service; Proper Disclosure <sup>(Pf)</sup>	.04(4)(w)6	59-60
12A	Miscellaneous Sources of Contamination <sup>(C)</sup>	.04(4)(z)	61
12B	Fingernails <sup>(Pf)</sup>	.03(5)(f)	42
12B	Jewelry <sup>(C)</sup>	.03(5)(g)	42
12B	Clothing <sup>(C)</sup>	.03(5)(h)	42
12B	Hair Restraints <sup>(C)</sup>	.03(5)(i)	42





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12B	Hygienic Practices (Personal Cleanliness) <sup>(Pf)</sup>	.03(5)(j)3,4	43
12C	Wiping Cloths, Use Limitation <sup>(C)</sup>	.04(4)(m)	55
12C	Sponges, Use Limitation <sup>(C)</sup>	.05(1)(f)	81
12C	Wiping Cloths, Air Drying Location <sup>(C)</sup>	.05(10)(b)	100
12D	Washing Fruits & Vegetables <sup>(Pf)</sup>	.04(4)(g)	53-54
12D	Chemicals for washing, treating fruits & vegetables criteria <sup>(P)</sup>	.07(6)(h)	123-124
<b>13</b>	<b>Postings and Compliance with Clean Air Act</b>		
13A	Permit, Displayed <sup>(C)</sup>	.02(1)(f)(1)	21
13A	Displaying of the Inspection Report <sup>(C)</sup>	.02(1)(d)	21
13A	Handwashing Signage <sup>(C)</sup>	.07(3)(d)	118
13A	Identification – Mobile FS Units & Extended FS Units – signs, lettering, permits <sup>(C)</sup>	.08(1)(h)1,2	129
13A	Identification – Mobile Catering Units – DPH sticker or permit with VIN number available <sup>(C)</sup>	.08(4)(d)1,2	140
<b>14</b>	<b>Proper Use &amp; Handling of Utensils &amp; Linens</b>		
14A	In-Use Utensils, Between-Use Storage <sup>(C)</sup>	.04(4)(k)	54-55
14B	Laundering; Clean Linens <sup>(C)</sup>	.05(9)(a)	99
14B	Specifications <sup>(C)</sup>	.05(9)(b)	99-100
14B	Storage of Soiled Linens <sup>(C)</sup>	.05(9)(c)	100
14B	Mechanical Washing & Drying <sup>(C)</sup>	.05(9)(d)	100
14B	Equipment & Utensils, Air-Drying Required <sup>(C)</sup>	.05(10)(a)	100
14B	Equipment, Utensil, Linens, stored 6" off floor in clean, dry location <sup>(C)</sup>	.05(10)(e) 1,2,4	100-101
14B	Prohibitions, Cleaned & Sanitized Equipment, Utensils & Laundered Linens <sup>(C)</sup>	.05(10)(f)	101
14B	Kitchen and Tableware, properly handled to protect food-/lip-contact surfaces <sup>(C)</sup>	.05(10)(g)2	101
14B	Soiled and Clean Tableware removed from consumer eating and drinking areas <sup>(C)</sup>	.05(10)(h)	101
14B	Preset tableware wrapped/covered; Unused settings removed from table <sup>(C)</sup>	.05(10)(i)	101-102
14B	Rinsing Equipment & Utensils after Cleaning & Sanitizing <sup>(C)</sup>	.05(10)(j)	102
14C	Single-Service/Single-Use Articles, Use Limitations <sup>(C)</sup>	.05(6)(r)	94
14C	Shells, Use Limitation <sup>(C)</sup>	.05(6)(s)	94
14C	Single-Service/Single-Use items stored 6" off floor in clean, dry location <sup>(C)</sup>	.05(10)(e)1&3	100-101



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14C	Prohibitions; Single Service and Single Use Articles <sup>(C)</sup>	.05(10)(f)	101
14C	Kitchenware and Tableware, Single-service/-use items properly handled to protect food/lip-contact surfaces <sup>(C)</sup>	.05(10)(g)(1)&(3)	101
14D	Gloves, Use Limitations, slash resistant gloves & cloth gloves <sup>(C)</sup>	.04(4)(n)2,3,4	55-56
<b>15</b>	<b>Utensils, Equipment and Vending</b>		
15A	Using Clean Tableware for Second Portions and Refills <sup>(C)</sup>	.04(4)(o)	56
15A	Refilling Returnables; "Take Home Containers" <sup>(P, C)</sup>	.04(4)(p)	56-57
15A	Materials, General Requirements <sup>(P, C)</sup>	.05(1)(a)	80
15A	Cast Iron, Use Limitations <sup>(C)</sup>	.05(1)(b)	80
15A	Lead, Use Limitation <sup>(P, C)</sup>	.05(1)(c)	80
15A	Copper, Use Limitation <sup>(P)</sup>	.05(1)(d)	80
15A	Galvanized Metal, Use Limitation <sup>(P)</sup>	.05(1)(e)	80
15A	Wood, Use Limitation <sup>(C)</sup>	.05(1)(g)	81
15A	Nonstick Coating, Use Limitation <sup>(C)</sup>	.05(1)(h)	81
15A	Nonfood-contact Surfaces <sup>(C)</sup>	.05(1)(i)	81
15A	Single-service and Single-use Articles, safe and clean <sup>(P, C)</sup>	.05(1)(j)	81
15A	Equipment and Utensils, constructed of durable materials <sup>(C)</sup>	.05(2)(a)	81
15A	Food Temperature Measuring Devices, not constructed of glass <sup>(P)</sup>	.05(2)(b)	81
15A	Multiuse Food-Contact Surfaces <sup>(Pf)</sup>	.05(2)(c)	81-82
15A	Clean-In Place Equipment (CIP) <sup>(Pf, C)</sup>	.05(2)(d)	82
15A	"V" Threads, Use Limitations <sup>(C)</sup>	.05(2)(e)	82
15A	Hot Oil Filtering Equipment <sup>(C)</sup>	.05(2)(f)	82
15A	Can Openers <sup>(C)</sup>	.05(2)(g)	82
15A	Nonfood-Contact Surfaces <sup>(C)</sup>	.05(2)(h)	82
15A	Kick Plates <sup>(C)</sup>	.05(2)(i)	82-83
15A	Equipment Openings, Closures and Deflectors <sup>(C)</sup>	.05(2)(o)	83-84
15A	Dispensing Equipment, Protection of Equipment & Food <sup>(P, C)</sup>	.05(2)(p)	84
15A	Vending Machines, Vending Stage Closure <sup>(C)</sup>	.05(2)(q)	84
15A	Bearings and Gear Boxes, Leak-proof <sup>(C)</sup>	.05(2)(r)	84
15A	Beverage Tubing, Separation <sup>(C)</sup>	.05(2)(s)	84
15A	Ice Unit, Separation of Drains <sup>(C)</sup>	.05(2)(t)	84
15A	Condenser Unit, Separation <sup>(C)</sup>	.05(2)(u)	85



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15A	Molluscan Shellfish Life-Support System <sup>(P)</sup>	.05(2)(v)1	85
15A	Vending Machines, Automatic Shutoff <sup>(P)</sup>	.05(2)(w)	85
15A	Vending Machines, Liquid Waste Products <sup>(C)</sup>	.05(2)(gg)	87
15A	Case Lot Handling Equipment, Movability <sup>(C)</sup>	.05(2)(hh)	87
15A	Vending Machine Doors and Openings <sup>(C)</sup>	.05(2)(ii)	88
15A	Utensils, Consumer Self-Service <sup>(Pf)</sup>	.05(3)(f)	89
15A	Sink for Washing Raw Fruit and Vegetables <sup>(P)</sup>	.05(3)(j)	89
15A	Location & Installation; Equipment, Clothes Washers & Dryers, & Storage Cabinets <sup>(C)</sup>	.05(4)(a)1,2	90
15A	Fixed Equipment, Spacing or Sealing <sup>(C)</sup>	.05(4)(b)	90
15A	Fixed Equipment, Elevation or Sealing <sup>(C)</sup>	.05(4)(c)	90-91
15A	Good Repair & Proper Adjustment <sup>(C)</sup>	.05(6)(a)	91
15A	Cutting Surfaces <sup>(C)</sup>	.05(6)(b)	91
15A	Microwave Ovens <sup>(C)</sup>	.05(6)(c)	91
15A	Good Repair & Calibration <sup>(C)</sup>	.05(6)(q)1&3	94
15A	Dry Cleaning <sup>(C)</sup>	.05(7)(e)	97
15A	Food-Contact Surfaces, lubricants <sup>(C)</sup>	.05(10)(c)	100
15A	Equipment; food contact surfaces not re-contaminated during reassembly <sup>(C)</sup>	.05(10)(d)	100
15B	Pressure Measuring Devices <sup>(C)</sup>	.05(2)(m)	83
15B	Ware washing Machine, Data Plate, Internal Baffles, Temperature MD, Heaters & Baskets <sup>(Pf, C)</sup>	.05(2)(y),(z),(aa),(bb)	86-87
15B	Ware washing, Automatic Dispensing of Detergents and Sanitizers <sup>(Pf)</sup>	.05(2)(cc)	87
15B	Ware washing Machine, Flow pressure Device; Sinks and Drainboards Self-Draining; Equipment Compartments, Drainage <sup>(C)</sup>	.05(2)(dd),(ee),(ff)	87
15B	Manual Ware washing, Sink Compartment Requirement; Drainboards <sup>(Pf, C)</sup>	.05(3)(b),(c)	88-89
15B	Temperature Measuring Device, Manual Ware washing; Sanitizing Solutions, Testing Device <sup>(Pf)</sup>	.05(3)(h),(i)	89
15B	Ware washing Equipment, Cleaning Frequency; Ware washing Machines, Manufacturers' Operating Instructions <sup>(C)</sup>	.05(6)(d),(e)	91
15B	Ware washing Sink, Use Limitations <sup>(C)</sup>	.05(6)(f)	92
15B	Ware washing Equipment, Cleaning Agents <sup>(Pf)</sup>	.05(6)(g)	92
15B	Ware washing Equipment, Clean Solutions; Manual Ware washing Equipment, Wash Solution Temperature <sup>(C,Pf)</sup>	.05(6)(h),(i)	92



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15B	Mechanical Ware washing, Wash Solution Temperature <sup>(Pf)</sup>	.05(6)(j)	92
15B	Ware washing Equipment, Determining Chemical Sanitizer Concentration <sup>(Pf)</sup>	.05(6)(p)	94
15B	Precleaning <sup>(C)</sup>	.05(7)(f)	97
15B	Loading of Soiled Items, Ware washing Machines <sup>(C)</sup>	.05(7)(g)	97-98
15B	Wet Cleaning <sup>(C)</sup>	.05(7)(h)	98
15B	Washing, Procedures for Alternative Manual Ware washing Equipment <sup>(C)</sup>	.05(7)(i)	98
15B	Rinsing Procedures <sup>(C)</sup>	.05(7)(j)	98-99
15C	Equipment, Food/Nonfood-Contact Surfaces, and Utensils, food-contact surfaces of cooking equipment & nonfood-contact surfaces free of accumulations <sup>(C)</sup>	.05(7)(a)2,3	95
15C	Nonfood-Contact Surfaces <sup>(C)</sup>	.05(7)(d)	97
<b>16</b>	<b>Water, Plumbing and Waste</b>		
16A	Water Supply, Capacity; Pressure <sup>(Pf)</sup>	.06(1)(g),(h)	103
16A	System, approved, installed <sup>(Pf)</sup>	.06(1)(i)	104
16B	System Flushing and Disinfection <sup>(P)</sup>	.06(1)(b)	103
16B	Plumbing System, Approved <sup>(P)</sup>	.06(2)(a)	104
16B	Approved System and Cleanable Fixtures <sup>(P, C)</sup>	.06(2)(b)	104
16B	Backflow Prevention, Air Gap <sup>(P)</sup>	.06(2)(d)	105
16B	Backflow Prevention Device, Design Standard <sup>(P)</sup>	.06(2)(e)	105
16B	Conditioning Device, Design <sup>(C)</sup>	.06(2)(f)	105
16B	Service Sinks, Numbers and Capacities <sup>(C)</sup>	.06(2)(i)	106
16B	Backflow Prevention Device When Required <sup>(P)</sup>	.06(2)(j)	106
16B	Backflow Prevention Device, Carbonator <sup>(P)</sup>	.06(2)(k)	106
16B	Backflow Prevention Device, Location; Condition Device, Location <sup>(C)</sup>	.06(2)(m),(n)	106
16B	Prohibiting a Cross Connection; Scheduling Inspection and Service for a Water System Device <sup>(P, Pf)</sup>	.06(2)(p),(q)	107
16B	System Maintained in Good Repair <sup>(P, C)</sup>	.06(2)(r)	107
16B	Mobile Water Tank & Mobile Food Service Unit Water Tank, Approved <sup>(P, C)</sup>	.06(3)(a)	107
16B	Enclosed System, Sloped to Drain; Inspection & Cleaning Port, Protected & Secured <sup>(C)</sup>	.06(3)(b),(c)	107
16B	"V" Type Threads, Use Limitations; Tank Vent Protected <sup>(C)</sup>	.06(3)(d),(e)	107-108
16B	Inlet & Outlet, Sloped to Drain; Hose Construction & Identification <sup>(C, P)</sup>	.06(3)(f),(g)	108



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16B	Filter, Compressed Air <sup>(P)</sup>	.06(3)(h)	108
16B	Protective Cover or Device, for Water Inlet, Outlet and Hose; Dedicated Hose Connection <sup>(C)</sup>	.06(3)(i)(j)	108
16B	System Flushing & Sanitization; Using Pump & Hoses, Back Flow Prevention; Protecting Inlet, Outlet & Hose Fitting; Tank, Pump, & Hoses Dedication for no other purpose <sup>(P, C)</sup>	.06(3)(k)-(n)	108-109
16C	Sewage, Other Liquid Waste Mobile Holding Tank, Capacity and Drainage <sup>(C)</sup>	.06(4)(a)	109
16C	Backflow Prevention <sup>(P)</sup>	.06(4)(c)	109
16C	Grease Trap; Conveying Sewage <sup>(C, P)</sup>	.06(4)(d),(e)	109
16C	Removing Mobile Food Service Wastes; Flushing a Waste Retention Tank <sup>(Pf) (C)</sup>	.06(4)(f),(g)	110
16C	Approved Sewage Disposal; System; Other Liquid Wastes and Rainwater <sup>(P)</sup> <sup>(C)</sup>	.06(4)(h),(i)	110
<b>17</b>	<b>Physical Facilities</b>		
17A	Toilets and Urinals, Numbers and Capacities <sup>(C)</sup>	.06(2)(h)	105
17A	Toilet Room Receptacle, Covered <sup>(C)</sup>	.06(5)(h)	111
17A	Toilet Rooms, Enclosed <sup>(C)</sup>	.07(2)(l)	116
17A	Storage Areas, Rooms, & Receptacles, Capacity & Availability of trash can if using paper towels at each sink <sup>(C)</sup>	.06(5)(g)3	111
17A	Toilet Tissue, Availability <sup>(Pf)</sup>	.07(3)(e)	118
17A	Toilet Rooms Convenience and Accessibility <sup>(C)</sup>	.07(4)(a)	119
17A	Cleaning Plumbing Fixtures- Handsinks, Urinals & Toilets <sup>(C)</sup>	.07(5)(h)	120
17A	Closing Toilet Room Doors <sup>(C)</sup>	.07(5)(i)	120
17B	Outdoor Storage Surface, constructed of nonabsorbent material & sloped to drain <sup>(C)</sup>	.06(5)(b)	110
17B	Outdoor Enclosure <sup>(C)</sup>	.06(5)(c)	110
17B	Receptacles. Durability; Receptacles in Vending Machine <sup>(C)</sup>	.06(5)(d),(e)	110
17B	Outside Receptacles, design & construction <sup>(C)</sup>	.06(5)(f)	110-111
17B	Storage Areas, Rooms, and Receptacles, Capacity & Availability <sup>(C)</sup>	.06(5)(g)1,2	111
17B	Cleaning Implements and Supplies <sup>(C)</sup>	.06(5)(i)	111
17B	Storage Areas, Redeeming Machine, Receptacles & Waste Handling Units, Location <sup>(C)</sup>	.06(5)(j)	111
17B	Storing Refuse, Recyclables & Receptacles; Areas, Enclosures, & Receptacles, Good Repair <sup>(C)</sup>	.06(5)(k),(l)	111
17B	Outside Storage, Prohibitions <sup>(C)</sup>	.06(5)(m)	112
17B	Covering Receptacles <sup>(C)</sup>	.06(5)(n)	112



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17B	Using Drain Plugs; Maintaining Refuse Areas <sup>(C)</sup>	.06(5)(o),(p)	112
17B	Cleaning Receptacles, in manner to prevent contamination and build-up <sup>(C)</sup>	.06(5)(q)	112
17B	Frequency, removal of refuse, recyclables and returnables often enough to minimize odors and attracting pests; Receptacles or Vehicles, removal from premises in approved manner <sup>(C)</sup>	.06(5)(r),(s)	112-113
17B	Community or Individual Facility, refuse disposed of in an approved public or private facility <sup>(C)</sup>	.06(5)(t)	113
17B	Outdoor Refuse Areas, Curbed & Graded to Drain <sup>(C)</sup>	.07(2)(q)	117
17C	Clothes Washers & Dryers, if laundering on premises <sup>(C)</sup>	.05(3)(e)	89
17C	Equipment, Clothes Washer & Dryer, Contamination Prevention <sup>(C)</sup>	.05(4)(a)3	90
17C	Use of Laundry Facilities <sup>(C)</sup>	.05(9)(e)	100
17C	Floor, Walls, & Ceilings, Cleanability <sup>(C)</sup>	.07(2)(a)	114
17C	Indoor Materials <sup>(C)</sup>	.07(1)(a)	114
17C	Outdoor Surfaces, areas surfaced gravel, exterior surfaces weather resistant with concrete/asphalt <sup>(C)</sup>	.07(1)(b)	114
17C	Floor, Walls, & Ceiling, Cleanability; Utility Lines <sup>(C)</sup>	.07(2)(b)	114
17C	Floor and Wall Junctures, Coved, & Enclosed or Sealed, water-flushed floors provided with drains & graded to drain <sup>(C)</sup>	.07(2)(c)	114
17C	Floor Carpeting, Restrictions & Installation <sup>(C)</sup>	.07(2)(d)	115
17C	Floor Covering, Mats & Duckboards <sup>(C)</sup>	.07(2)(e)	115
17C	Wall & Ceiling Coverings & Coatings; Wall & Ceiling Attachments <sup>(C)</sup>	.07(2)(f),(g)	115
17C	Walls & Ceilings, Studs, Joists, & Rafters, not exposed to moisture <sup>(C)</sup>	.07(2)(h)	115
17C	Outdoor Food Vending Area & Outdoor Servicing Areas, Overhead Protection <sup>(C)</sup>	.07(2)(o)	117
17C	Outdoor Walking & Driving Surfaces, Graded to Drain <sup>(C)</sup>	.07(2)(p)	117
17C	Private Homes & Living or Sleeping Quarters, Use Prohibition <sup>(P)</sup>	.07(2)(r)	117
17C	Living or Sleeping Quarters, Separation <sup>(C)</sup>	.07(2)(s)	117
17C	Good Repair, physical facilities maintained; Cleaning, Frequency & Restrictions, cleaned often enough to keep them clean <sup>(C)</sup> & playgrounds <sup>(Pf)</sup>	.07(5)(a),(b) 1,2,3	119
17C	Dustless Methods of Cleaning Floors <sup>(C)</sup>	.07(5)(c)	119
17C	Cleaning Maintenance Tools, Preventing Contamination <sup>(Pf)</sup>	.07(5)(e)	120
17C	Drying Mops <sup>(C)</sup>	.07(5)(f)	120
17C	Absorbent Materials on Floors, Use Limitation <sup>(C)</sup>	.07(5)(g)	120
17C	Maintenance Tools, storage <sup>(C)</sup>	.07(5)(m)	120-121
17C	Maintaining Premises, free of unnecessary items/litter <sup>(C)</sup>	.07(5)(n)	121
17D	Ventilation Hood System, Filters, designed to be readily removable for cleaning <sup>(C)</sup>	.05(2)(j)	83
17D	Exhaust Ventilation Hood Systems, designed to prevent grease or condensation from dripping on food/equipment <sup>(C)</sup>	.05(2)(n)	83



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17D	Ventilation Hood System, Adequacy, adequate to prevent grease & condensation build-up <sup>(C)</sup>	.05(3)(d)	89
17D	Heating, Ventilation, Air Conditioning, System Vents, designed to prevent contamination <sup>(C)</sup>	.07(2)(j)	116
17D	Mechanical Ventilation, sufficient capacity to prevent buildup of heat, steam, smoke, fumes & odors <sup>(C)</sup>	.07(3)(g)	118
17D	Cleaning Ventilation System, Nuisance & Discharge Prohibition, cleaned in way not to cause contamination or create a public health hazard <sup>(C)</sup>	.07(5)(d)	119
17D	Light Bulbs, Protective Shielding <sup>(C)</sup>	.07(2)(i)	115-116
17D	Lighting Intensity, adequate in food prep, storage & service areas <sup>(C)</sup>	.07(3)(f)	118
17D	Dressing Areas and Lockers, designated and provided <sup>(C)</sup>	.07(3)(h)	118
17D	Designated Areas for Employee Activity, located to prevent contamination of food, equipment, utensils, linens, & single service articles <sup>(C)</sup>	.07(4)(b)	119
17D	Using Dressing Rooms & Lockers, used for changing clothes and storing employee belongings <sup>(C)</sup>	.07(5)(j)	120
<b>18</b>	<b>Pest and Animal Control</b>		
18	Hygienic Practices-Handling Prohibition of Animals <sup>(Pf)</sup>	.03(5)(j)6	43
18	Insect Control Devices <sup>(C)</sup>	.07(2)(k)	116
18	Outer Openings Protected <sup>(C)</sup>	.07(2)(m)	116-117
18	Exterior Walls and Roofs, Protective Barrier <sup>(C)</sup>	.07(2)(n)	117
18	Controlling Pests <sup>(Pf, C)</sup>	.07(5)(k)	120
18	Removing Dead or Trapped Birds, Insects, Rodents, and Other Pest <sup>(C)</sup>	.07(5)(l)	120
18	Prohibiting Animals <sup>(Pf)</sup>	.07(5)(o)	121-122

### F. OBSERVATIONS AND CORRECTIVE ACTIONS

Include specific descriptions of violations observed and recorded in the Risk Factors and Interventions section and Good Retail Practices check boxes. Also include corrective actions for the noted violations and temperatures if there is insufficient space in the allotted section for temperature recordings. Any violations that could not be corrected on site must be noted with a correct by date and once verified that the corrective action was taken noted on the form.

### G. SIGNATURE BLOCK

Person in Charge: The PIC is the individual present at a food establishment who is responsible for the operation at the time of the inspection.

Inspector: The Inspector is the individual conducting the inspection.

Date: The date the inspection is completed.

Follow-up: The determination of whether to conduct a reinspection or other enforcement action. Bubble in the yes or no.



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Follow-up Date:

Fill in date that follow-up inspection is required by if establishment earns a “C” or “U”. Follow-up inspection may be conducted anytime as long as it is completed by the required date as stated within the rules (within 10 calendar days of the establishment earning a “U”). Fill in the date that is agreed upon with PIC or determined by the inspector that violations will be addressed if establishment earns a “C” (not required to be completed within 10 days according to the Code). Additional follow-up inspections are not required should the establishment earn a grade “C” and there are no Risk-Factors/PHI violations, or ALL Risk-Factors/PHI have been Corrected during the follow-up inspection.