



Instructions for Marking the Georgia Food Establishment Inspection Report Form: Rules and Regulations for Food Service Chapter 290-5-14

All references and code sections in these marking instructions are based on the 2007 Georgia Food Code.

Marking instructions and code references together in the order of the inspection form provide a user friendly tool for field inspection staff 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 1-18). Field inspection staff who are not standardized or familiar with the new inspection form rely heavily on these two reference guides. The intent of these guidelines is not to 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 retail food establishments.

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/zipcode	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	List Certified Food Safety Manager for facility
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 guidances 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.

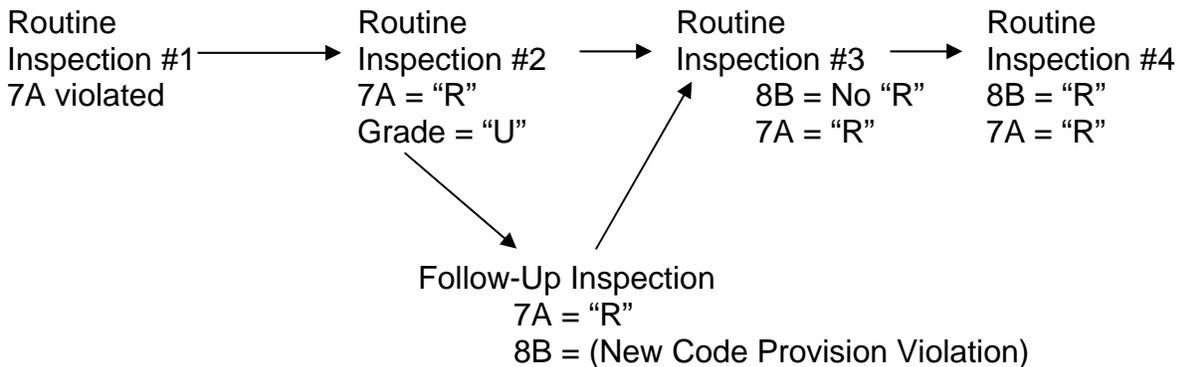
For each item on the inspection report form in the Foodborne Illness Risk Factors and Public Health Interventions section, the inspector should indicate one of the following for **COMPLIANCE STATUS**: “**IN**” which means that the item is in compliance; “**OUT**” which means that the item is not in compliance; “**N.O.**” which means that the item was not observed during the inspection; or “**N.A.**”



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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 should 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 for each violation should be documented in the “Observations and Corrective Actions” section of the inspection report. 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 replace the paper towels or provide any other effective means for drying hands. The corrective action taken for the soap is documented in the narrative on the form, but **COS** is not marked for Item 2-2D because all violations under that item were not corrected. 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

1-2. PIC present, demonstrates knowledge, and performs duties; CFSM on staff

IN/OUT This item must be marked IN or OUT of compliance based on an interaction with the Person in Charge (PIC). Compliance status will also be determined by evaluating if the establishment has a CFSM employed.

A. The PIC has three assigned responsibilities – Presence; 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 OUT of compliance if the PIC fails to meet at least **one** of these options:
 - a. Certification by an 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 risk factors/public health interventions 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 should be marked IN compliance when there is evidence of active managerial control of food processes, including training for food employees on their duties. 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). 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).

B. CFSM on staff. This item should be marked IN compliance when there is evidence by way of a CFSM certificate posted and a copy on file at the food establishment that a



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CFSM is employed, 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 employed at the establishment. This item should also be marked OUT of compliance if the CFSM responsibilities are not being met.

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

Inspection Report Category	GA Food Code Reference	Code Section Reference	Page Numbers
1-2	Demonstration of knowledge	.03(1)(a)-(c)	26-28
1-2	Responsibility of PIC	.03(2)(a)-(n)	28-29
1-2	PIC present	.03(2)	28
1-2	Certified Food Safety Manager	.03(3)(a)-(d)	29-31

Employee Health, Good Hygienic Practices, Preventing Contamination by Hands

2-1A. Proper use of restriction and exclusion

IN/OUT This item should be marked IN or OUT of compliance based on direct observations. To be marked IN there must be no ill employees, employees experiencing symptoms requiring reporting, or reason for the PIC to exclude or restrict an employee observed at the time of the inspection. This item should be marked OUT of compliance if there is an employee observed experiencing illness requiring reporting of symptoms to the PIC justifying the exclusion or restriction of the employee. For example, if item 2-2C has been marked OUT of compliance when a food employee has persistent coughing, sneezing, runny nose, or watery eyes subjecting food and food-contact surfaces to potential contamination, the PIC should immediately restrict the affected employee in their duties. This item should be marked OUT of compliance if there is an employee with an uncovered lesion containing pus on their hands, wrists, or exposed portions of their arms.

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

2-1A	Exclusions & Restrictions	.03(4)(g)	33-35
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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.

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.)

2-1B	Clean Condition of hands & exposed portion of arms	.03(5)(a)	40
2-1B	Cleaning Procedure	.03(5)(b)	40
2-1B	When to Wash	.03(5)(c)	41



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2-1C. No bare hand contact with ready-to-eat foods

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 are observed following an alternative procedure to no bare hand contact per an approved variance.

N.A. This item may be marked N.A. for facilities that do not prepare ready-to-eat foods or sell only prepackaged foods.

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	.04(4)(a)1&2	51
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2-2A. Management awareness, policy present, 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 is aware of the Code provisions that conditional or food employees are required to report certain symptoms or diagnosed illnesses to the person in charge and that the PIC is required to report certain symptoms or diagnosed illnesses to the regulatory authority.
2. The PIC can convey knowledge of an employee health policy or have access to an employee health policy.

The policy must reflect the current Food Code provisions. Verbal communication of the employee health policy must be specific to the types of illnesses and symptoms that require reporting. 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	Employee Health, reporting & responsibilities	.03(4)(a)-(f)	31-33
2-2A	Removal, Adjustment or Retention of Exclusion & Restriction	.03(4)(h)	35-39

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 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. for retail operations only in the **RARE** case when there are no food workers present at the time of inspection.

2-2B	Hygienic Practices-Proper Eating, Drinking, Tasting, or Tobacco Use	.03(5)(j)1&2	43
2-2B	Preventing Contamination when Tasting	.04(4)(b)	51



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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, or watery eyes. This item should be marked OUT of compliance when a food employee has persistent coughing, sneezing, runny nose, or watery eyes 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. for retail operations only in the **RARE** case when there are no food workers present at the time of inspection.

2-2C	Hygienic Practices-Discharge from Eyes, Nose, or Mouth	.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 food employee use. This item should be marked OUT of compliance when the facility is not stocked with soap or hand drying provisions. In addition, if the handwashing sink is used for purposes other than handwashing or if the handwashing sink is not located to be available to food employees who are working in food preparation, food dispensing and warewashing areas or is blocked by portable equipment or filled with utensils or other items making the sink inaccessible for regular employee use, then this item would be marked as 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	.03(5)(d)	41
2-2D	Hand Antiseptics	.03(5)(e)	41-42
2-2D	Handwashing Sinks, Nos/Capacities	.06(2)(g)	108
2-2D	Handwashing Sinks Location/Placement	.06(2)(l)	109
2-2D	Using a Handwashing Sink	.06(2)(o)	110
2-2D	Handwashing Cleanser, Availability	.07(3)(a)	122
2-2D	Hand Drying Provision	.07(3)(b)	122
2-2D	Handwashing Aids & Devices, Use Restrictions	.07(3)(c)	122
2-2D	Cleaning of Plumbing Fixtures (Hand sink)	.07(5)(h)	124

Approved Source

3-1A. Food obtained from approved source; parasite destruction

NOTE: *Fish that is sold with the intent that the consumer will cook it are not required to be frozen for parasite destruction. Molluscan shellfish, aquacultured fish, and tuna species as specified under section 290-5-14-.04(5)(d)2 of the code do not require freezing for parasitic destruction.*

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food products, food labels and packaging, and discussion with the PIC or other food employees. This item should be marked OUT of compliance when the regulatory authority is unable to determine approved food sources. A review of supplier names, shipment invoices, buyer specification plans, a statement from supplier(s) identifying that fish sold as raw, raw-



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marinated or undercooked is frozen by supplier for parasite destruction, freeze records maintained by the permit holder when fish are frozen for parasite destruction on the premises, molluscan shellfish tags, proof of regulatory permit/licensure of a food source, etc. can be used to determine compliance. For shellstock, this item should be marked OUT of compliance if there are no shellstock tags available, shellstock tags do not contain all the required information, and there is evidence of commingling of shellstock.

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

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

3-1A	Compliance w/ Food Law	.04(2)(a)	44-45
3-1A	Food in Hermetically Sealed Container	.04(2)(b)	45
3-1A	Fluid Milk & Milk Product	.04(2)(c)	45
3-1A	Fish	.04(2)(d)	45
3-1A	Molluscan Shellfish	.04(2)(e)	45
3-1A	Wild Mushrooms	.04(2)(f)	45
3-1A	Game Animals	.04(2)(g)	46-47
3-1A	Eggs	.04(3)(c)	48
3-1A	Eggs & Milk Products, Pasteurized	.04(3)(d)	48
3-1A	Juice Treated	.04(3)(j)	50
3-1A	Shellstock tags, Maintaining Identification	.04(3)(l)1	51
3-1A	Shellstock Identification	.04(3)(h)	48-50
3-1A	Parasite Destruction	.04(5)(d)	62-63
3-1A	Records, Creation, & Retention	.04(5)(e)	63
3-1A	Bottled Drinking Water	.06(1)(c)	106

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 PHF(TCS) foods being received. This item should be marked IN compliance when food is received and found at proper temperatures during the inspection. This item should be marked OUT of compliance if food is received and accepted, but an actual food temperature measurement of a PHF(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.

N.A. This item may be marked N.A. for retail operations when the establishment receives only foods that are not PHF (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	.04(3)(a)	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 should be marked IN compliance when a dent in a canned food has not compromised the hermetic seal; or cuts made in outer cardboard packaging during opening of the case do not enter the inner product packaging. This item should be marked OUT of compliance when the integrity of food packaging has been compromised or if a food has been contaminated.

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

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

3-1C	Condition	.04(1)	44
3-1C	Package Integrity	.04(3)(e)	48



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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 not stored or separated by type based on minimum cook temperatures and bacterial load; food is in contact with soiled equipment and utensils or unwashed vegetables are stored with ready to eat foods.

N.A. This item may be marked N.A. when there are no raw animal foods used in the facility and only prepackaged foods are sold.

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

4-1A	Packaged & Unpackaged Food, protection from contamination	.04(4)(c)1(i),(ii),(iii),(v),(viii)	52
4-1A	Food Contact with Equipment & Utensils	.04(4)(j)	54
4-1A	Consumer Self-Service Operations	.04(4)(w)(1)	58

4-1B. Proper disposition of contaminated food; returned food or unused food not re-served

IN/OUT This item must be marked IN or OUT of compliance. This item should be marked OUT of compliance if food is found unsafe, adulterated, from an unapproved source, or 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.

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

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

4-1B	Returned Food & Reservice of Food	.04(4)(x)	59
4-1B	Discarding or Reconditioning Unsafe, Adulterated Food, or Contaminated Food	.04(8)(a)	76-77

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, 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.*

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	.04(4)(c)1(iv)	52
4-2A	Outdoor Cooking	.04(4)(y)	59

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



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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. 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. This item should be marked OUT of compliance when manual and/or mechanical methods of cleaning and sanitizing food-contact surfaces of equipment and utensils are ineffective, as evidenced by soiled equipment or utensils observed in the facility.

- 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 Warewashing, Hot Water Sanitization	.05(6)(k)	94
4-2B	Mechanical Warewashing, Hot Water Sanitization	.05(6)(l)	94
4-2B	Mechanical Warewashing, Sanitization Pressure	.05(6)(m)	94
4-2B	Chemical Sanitization-Temperature, pH, Concentration, Hardness	.05(6)(n)	94-95
4-2B	Manual Warewashing Equipment, Detergent Sanitizers	.05(6)(o)	95
4-2B	Cleaning of Equip & Utensils, Food-Contact Surface Clean to Sight & Touch	.05(7)(a)1	96
4-2B	Food Contact Surfaces, Cleaning Frequency	.05(7)(b)	96-99
4-2B	Cooking & Baking Equipment	.05(7)(c)	99
4-2B	Before use after Cleaning	.05(8)(a)	101
4-2B	Hot Water and Chemical	.05(8)(b)	101-102

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. 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 using a calibrated food temperature measuring device. This item should be marked OUT of compliance if a food item that the cook indicates is ready to be served is checked and does not meet the temperature requirements. 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.

- N.A.** This item may be marked N.A. when no raw animal foods are cooked in the establishment.
- N.O.** This item may be marked N.O. when no raw animal foods are cooked during the time of inspection.



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The cooking temperature / time requirements for each raw animal species are as follows:

- Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds; Raw eggs broken, but not prepared for immediate service, cooked to 68°C (155°F) for 15 seconds
- Comminuted fish, meat, game animals cooked to 68°C (155°F) for 15 seconds
- Roasts, including formed roasts, are cooked to 54.4°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart
- Ratites and injected meats cooked to 68°C (155°F) for 15 seconds
- Poultry, stuffed fish/meat/pasta/poultry/ratites, or stuffing containing fish, meat, poultry or ratites cooked to 74°C (165°F) for 15 seconds
- Wild game animals cooked to 74°C (165°F) for 15 seconds
- Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom; meat surfaces have a cooked color change
- Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave; food stands covered for 2 minutes after cooking
- All other raw animal foods cooked to 63°C (145°F) for 15 seconds

5-1A	Raw Animal Foods	.04(5)(a)	60-62
5-1A	Microwave Cooking	.04(5)(b)	62

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 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 of the inspection report.

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 held over for a second service and/or reheating for hot holding is not performed in the establishment.

N.O. This item may be marked N.O. such as when foods are held over for a second service, but no foods are reheated during the time of inspection.

The reheating for hot holding temperature / time requirements are as follows:

- PHF (TCS) rapidly reheated to 74°C (165°F) for 15 seconds within 2 hours
- Food reheated in a microwave to 74°C (165°F) or higher
- Commercially processed ready-to-eat PHF (TCS) reheated to 57°C (135°F) or above within 2 hours
- Remaining unsliced portions of roasts reheated for hot holding using minimum oven parameters

5-1B	Reheating for Hot holding	.04(5)(f)	64
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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 of the posted, written and special/daily menus with the PIC 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. This item should be



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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 eliminate the requirement for freezing for parasite control.

- N.A.** This item may be marked N.A. when the establishment does not serve raw or undercooked animal foods.
- N.O.** Do Not Mark this item N.O.

5-2	Consumption of Animal Foods that are Raw/Undercooked	.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 PHF(TCS) must be taken at each cold holding unit to assess compliance. When a unit does not contain PHF(TCS) at the time of the inspection, an indicator temperature may be taken of a nonPHF(TCS) to determine whether the unit is capable of maintaining PHF(TCS) 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 cold held, prepped, in the cooling 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 regulatory authority determines that, of the PHF(TCS) 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 one PHF(TCS) is found out of temperature, with supportive evidence, unless TPHC is used for that PHF(TCS).

- N.A.** This item may be marked N.A. when the establishment does **not** cold hold food.
- N.O.** **Do not mark** this item N.O.

6-1A	PHF Cold Holding	.04(6)(f)	67
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6-1B. Proper hot holding temperatures

NOTE: *Multiple temperatures of PHF(TCS) must be taken at each hot holding unit to assess compliance. When a unit does not contain PHF(TCS) at the time of the inspection, an indicator temperature may be taken of a nonPHF(TCS) to determine whether the unit is capable of maintaining PHF(TCS) 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 regulatory authority determines that, of the PHF(TCS) temperature measurements taken during the inspection, no hot holding temperatures are less than prescribed by the Code. This item should be marked OUT of compliance if PHF(TCS)'s is found out of temperature without supportive evidence, unless TPHC is used



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for that PHF(TCS).

- N.A.** This item may be marked N.A. when the establishment does not hot hold food.
- N.O.** This item may be marked N.O. when the establishment does hot hold foods, but no foods are being held hot during the time of inspection.

6-1B	PHF Hot Holding	.04(6)(f)	67
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6-1C. Proper cooling time and temperatures

NOTE: *The requirement for cooling cooked PHF (TCS) food, is that the food must be cooled from 135°F to 41°F or less, in 6 hrs provided that the food is cooled from 135°F to 70°F within the first 2 hours. For example, if a facility cools chili from 135°F to 70°F in 1.5 hours; they then have 4.5 hours to get it from 70°F to 41°F or less. There are two critical limits that must be met with cooling. Discussions with the person in charge along with observations should be used to determine compliance. Because the entire cooling process is difficult to observe, at the onset of the inspection a determination of whether foods are currently being cooled should be made. If cooling is taking place temperatures should be taken to make a determination of whether proper cooling is possible with procedures being used. For instance, during discussion the person in charge says that a food product was cooled overnight in the walk-in cooler. The product is checked and the temperature is 50°F. Eight hours have elapsed from closing to opening. This item should be marked OUT of compliance because the product did not cool from 135°F to 70°F within 2 hours and from 135°F to 41°F or less within 6 hours. 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 Actions" section of the inspection report.*

- IN/OUT** This item should be marked IN or OUT of compliance with an emphasis on direct observations of PHF (TCS) foods in the cooling process, record review, the review of any standard operating procedures or HACCP plans to determine if the two critical limits for cooling are met, and a discussion with the PIC. If the food is not cooled from 135°F to 70°F within 2 hours, this item is marked OUT of compliance. If the food is not cooled from 70°F to 41°F or less within 6 hours minus the time it took the food to cool from 135°F to 70°F, the item is 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 PHF (TCS) food from ambient temperature ingredients that require cooling, and does not cool cooked PHF (TCS) food.
- N.O.** This item may be marked N.O. when the establishment does cool PHF (TCS) food, but proper cooling per the prescribed temperature and time parameters cannot be determined during the length of the inspection.

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

- *Cooked PHF (TCS) food cooled from 57°C (135°F) to 5°C (41°F) or less in 6 hrs, provided that the food is cooled from 57°C (135°F) to 21°C (70°F) within the first 2 hours*
- *PHF (TCS) food from ambient temperature ingredients cooled to 5°C(41°F) or below within 4 hours*
- *Foods (shellstock, milk) received at a temperature according to law cooled to 5°C (41°F) within 4 hours*
- *Raw eggs received at an ambient temperature of 7°C (45°F) immediately placed in refrigerated equipment that maintains an ambient air temperature of 5°C (41°F)*

6-1C	Cooling	.04(6)(d)	66
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6-1D. Time as a Public Health Control: procedures and records

- 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. This provision only applies if it is the actual intention by the PIC to store PHF (TCS) out of temperature control using TPHC; otherwise, it may be a cold or hot holding issue. This item should be marked IN compliance if the types of food products, written procedures, and time (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 a written procedure for implementing TPHC or a food product being held using time is unmarked or marked to exceed a 4 hour limit or 6 hour limit if room temperature or product is held at 70 degrees.
- 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	.04(6)(i)	69-70
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6-2. Proper date marking and disposition

- IN/OUT** This item should be marked IN or OUT of compliance based on a preliminary discussion with the PIC to determine if ready-to-eat, PHF(TCS) food is prepared and held, or commercial containers of ready-to-eat, PHF (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. The regulatory authority must be aware of food products that are listed as exempt from date marking. This item should be marked IN compliance if the methods described by the PIC are properly used by food employees; “consume-by” dates can be identified on the individual food items or grouping of like food items (i.e. deli meats sliced on the same date); or a storage/retention procedure is used and meets or is more restrictive than the Food Code for the storage time at 41°F or less to control the growth of *Listeria monocytogenes*. This item should be marked IN compliance for disposition when foods are all within date marked time limits or food is observed being discarded within date marked time limits. This item should be marked OUT of compliance for date marking when there is no effective date marking procedure in place. This item should be marked OUT of compliance when a date marked food exceeds the 7 day time limit for storage at 41°F or less, or marked with a date that exceeds 7 days.
- N.A.** This item may be marked N.A. when there is no ready-to-eat, PHF (TCS) food prepared and held, or commercial containers of ready-to-eat, PHF (TCS) food opened and held, over 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	RTE PHF Date Marking	.04(6)(g)	67-68
6-2	RTE PHF Disposition	.04(6)(h)	68-69

Highly Susceptible Populations

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

- IN/OUT** This item should be marked IN or OUT of compliance based on direct observations and



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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. 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 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 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 Food	.04(9)	77-79
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Chemicals

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. 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 or color additives on the premises.

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

8-2A	Additives	.04(3)(b)	47
8-2A	Protection from Unapproved Additives	.04(4)(f)	53

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, 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 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 for food-contact surface sanitization; or a substance is not labeled for use on food-contact surfaces or in food service establishments per manufacturer specifications.

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

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

8-2B	Original Container-ID Info	.07(6)(a)	126
8-2B	Working Containers, Common Name	.07(6)(b)	126
8-2B	Storage, Separation	.07(6)(c)	126-127
8-2B	Restriction	.07(6)(d)	127



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8-2B	Conditions of Use	.07(6)(e)	127-128
8-2B	Poisonous or Toxic Materials Containers, Prohibition	.07(6)(f)	128
8-2B	Chemical Sanitizers, Criteria	.07(6)(g)	128
8-2B	Chemicals for Washing Fruits & Vegetables	.07(6)(h)	128
8-2B	Boiler Water Additives, Criteria	.07(6)(i)	128
8-2B	Drying Agents, Criteria	.07(6)(j)	128
8-2B	Lubricants, Incidental Food Contact, Criteria	.07(6)(k)	129
8-2B	Restricted Use Pesticide	.07(6)(l)	129
8-2B	Rodent Bait Stations	.07(6)(m)	129
8-2B	Tracking Powders, Pest Control & Monitoring	.07(6)(n)	129
8-2B	Medicines, Restriction & Storage	.07(6)(o)	129
8-2B	Refrigerated Medicines, Storage	.07(6)(p)	129
8-2B	First-aid Supplies, Storage	.07(6)(q)	129
8-2B	Other Personal Care Items	.07(6)(r)	129
8-2B	Stock and Retail Sale	.07(6)(s)	129-130

Conformance with Approved Procedures

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

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 PHF(TCS), 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, when ROP technology is used in conjunction with a secondary barrier, when hard or semi-soft cheese is manufactured using standards of identity, or fish and seafood are frozen before, during and after ROP. This item should be marked OUT of compliance if the inspection reveals specialized food processes that are not approved by the regulatory authority or not conducted in accordance with the approved variance and/or 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	Conformance w/ Approved Procedures	.10(5)(c)	150
9-2	Variance Requirement	.04(6)(j)	70-71
9-2	Reduced Oxygen Pack	.04(6)(k)	71-74
9-2	Treating Juice	.04(5)(g)	64

D. MARKING INSTRUCTIONS FOR EACH GOOD RETAIL PRACTICE (GRP) ON THE 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 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



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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
10	Safe Food and Water, Food Identification		
10A	Pasteurized Eggs, Substitute Raw eggs for certain recipe	.04(4)(e)	53
10B	Ice	.04(3)(f)	48
10B	Approved System	.06(1)(a)	106
10B	Standards	.06(1)(d)	106
10B	Nondrinking Water	.06(1)(e)	106
10B	Sampling	.06(1)(f)	106
10B	Sampling Report	.06(1)(g)	106
10B	Alternative Water Supply	.06(1)(k)	107
10C	Documentation of Proposed Variance and Justification	.10(5)(b)	150
10D	Shucked Shellfish, Packaging & Identification	.04(3)(g)	48
10D	Shellstock, Condition	.04(3)(i)	50
10D	Molluscan Shellfish, Original Container	.04(3)(k)	50-51
10D	Shellstock, Tags Maintained for 90 Days	.04(3)(l)2	51
10D	Food Storage Containers Identified with Common Name of Food	.04(4)(d)	53
10D	Vended PHF Original Container	.04(4)(s)	57
10D	Standards of Identity	.04(7)(a)	74
10D	Honestly Presented	.04(7)(b)	74
10D	Food Labels	.04(7)(c)	74-75
10D	Other Forms of Information	.04(7)(d)	75
10D	Expired Foods	.04(8)(b)	77
10D	Segregation, distressed food segregated and properly located	.07(4)(c)	123
11	Food Temperature Control		
11A	Frozen Food	.04(6)(a)	65
11A	Cooling Methods	.04(6)(e)	66
11A	Cooling, Heating, and Holding Capacities	.05(3)(a)	89
11B	Plant Food Cooking for Hot Holding	.04(5)(c)	62
11C	PHF(TCSF), Slacking	.04(6)(b)	65
11C	Thawing	.04(6)(c)	65
11D	Temperature Measuring Device (TMD), Food - Accuracy	.05(2)(k)	83
11D	TMD, Ambient Air & Water - Accuracy	.05((2)(l)	83
11D	TMD, Located in Refrigerators/ Hot Holding	.05(2)(x)	86
11D	Food TMD, Provided and Accessible; Appropriate TMD for Measuring Thin Foods	.05(3)(g)	90
12	Prevention of Food Contamination		
12A	Minimize bare hand contact	.04(4)(a)3	51
12A	Ice Used as Exterior Coolant, Prohibited as an Ingredient	.04(4)(h)	54
12A	Storage or Display of Food in Contact with Water or Ice	.04(4)(i)	54
12A	Linens & Napkins, Use Limitations	.04(4)(l)	55
12A	Food Storage	.04(4)(q)	56-57
12A	Food Storage, Prohibited Areas	.04(4)(r)	57
12A	Food Preparation	.04(4)(t)	57
12A	Food Display	.04(4)(u)	58
12A	Condiments, Protection	.04(4)(v)	58



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12A	Consumer Self-Service Operation, Suitable Utensils	.04(4)(w)2	58
12A	Consumer Self-Service Operation, Refilling of Food on Buffet	.04(4)(w)4	59
12A	Consumer Self-Service Operation, Clean Tableware	.04(4)(w)3	59
12A	Consumer Self-Service Operation, Disposal of Unwrapped Foods	.04(4)(w)5	59
12A	Miscellaneous Sources of Contamination after Receiving	.04(4)(z)	60
12A	Packaged and Unpackaged Food-Separation, Packaging, Segregation, protecting food containers in a case or overwrap from cuts	.04(4)(c)1(vi)	52
12A	Packaged and Unpackaged Food-Separation, Packaging	.04(4)(c)1(vii)	52
12B	Fingernails	.03(5)(f)	42
12B	Jewelry	.03(5)(g)	42
12B	Clothing	.03(5)(h)	42
12B	Hair Restraints	.03(5)(i)	43
12B	Hygienic Practices-(Personal Cleanliness)	.03(5)(j)4	43
12C	Wiping Cloths, Use Limitation	.04(4)(m)	55
12C	Sponges, Use Limitation	.05(1)(f)	80
12D	Washing Fruits & Vegetables	.04(4)(g)	53
13	Postings and Compliance with Clean Air Act		
13A	Permit, Displayed	.02(1)(d)	20
13A	Displaying of the Inspection Report	.10(2)(g)	144
13A	Handwashing Signage	.07(3)(d)	122
14	Proper Use & Handling of Utensils & Linens		
14A	In-Use Utensils, Between-Use Storage	.04(4)(k)	54-55
14B	Linens and Napkins, Laundering Clean Linens	.05(9)(a)	102
14B	Specifications	.05(9)(b)	102
14B	Storage of Soiled Linens	.05(9)(c)	102
14B	Mechanical Washing & Drying	.05(9)(d)	103
14B	Equipment & Utensils, Air-Drying Required	.05(10)(a)	103
14B	Wiping Cloths, Air-Drying Locations	.05(10)(b)	103
14B	Equipment, Utensil, Linens, stored 6" off floor in clean, dry location	.05(10)(e)	103-104
14B	Equipment, Utensil, Linens not stored under sources of contamination	.05(10)(f)	104
14B	Kitchen and Tableware, properly handled to protect food-/lip-contact surfaces	.05(10)(g)2	104
14B	Soiled and Clean Tableware removed from consumer eating and drinking areas	.05(10)(h)	105
14B	Preset tableware wrapped/covered; Unused settings removed from table	.05(10)(i)	105
14C	Single-Service/Single-Use Articles, Use Limitations	.05(6)(r)	96
14C	Shells, Use Limitation	.05(6)(s)	96
14C	Single-Service/Single-Use items stored 6" off floor in clean, dry location	.05(10)(e)	104
14C	Single-Service/Single-Use- not stored under sources of contamination	.05(10)(f)	104
14C	Kitchenware and Tableware, Single-service/-use items properly handled to protect food-/lip-contact surfaces	.05(10)(g)(1)&(3)	104
14D	Gloves, Use Limitations	.04(4)(n)	55-56
15	Utensils, Equipment and Vending		
15A	Using Clean Tableware for Second Portions and Refills	.04(4)(o)	56
15A	Refilling Returnables	.04(4)(p)	56
15A	Materials, General Requirements	.05(1)(a)	80
15A	Iron, Use Limitations	.05(1)(b)	80
15A	Lead, Use Limitation	.05(1)(c)	80
15A	Copper, Use Limitation	.05(1)(d)	80
15A	Galvanized Metal, Use Limitation	.05(1)(e)	80



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15A	Wood, Use Limitation	.05(1)(g)	80-81
15A	Nonstick Coating, Use Limitation	.05(1)(h)	81
15A	Nonfood-contact Surfaces	.05(1)(i)	81
15A	Single-service and Single-use Articles, safe and clean	.05(1)(j)	81
15A	Equipment and Utensils, constructed of durable materials	.05(2)(a)	81
15A	Food Temperature Measuring Devices, not constructed of glass	.05(2)(b)	81
15A	Multiuse Food-Contact Surfaces; Clean-in Place (CIP) Equipment	.05(2)(c),(d)	81-82
15A	“V” Threads, Use Limitations	.05(2)(e)	82
15A	Hot Oil Filtering Equipment	.05(2)(f)	82
15A	Can Openers	.05(2)(g)	82
15A	Nonfood-contact Surfaces.	.05(2)(h)	82
15A	Kick Plates	.05(2)(i)	83
15A	Equipment Openings, Closures and Deflectors	.05(2)(o)	83-84
15A	Dispensing Equipment, Protection of Equipment & Food	.05(2)(p)	84
15A	Vending Machines, Vending Stage Closure	.05(2)(q)	84-85
15A	Bearings and Gear Boxes, Leakproof	.05(2)(r)	85
15A	Beverage Tubing, Separation	.05(2)(s)	85
15A	Ice Unit, Separation of Drains	.05(2)(t)	85
15A	Condenser Unit, Separation	.05(2)(u)	85
15A	Molluscan Shellfish Life-Support System	.05(2)(v)	85
15A	Vending Machines, Automatic Shutoff	.05(2)(w)	86
15A	Vending Machines, Liquid Waste Products	.05(2)(gg)	88
15A	Case Lot Handling Equipment, Moveability	.05(2)(hh)	88
15A	Vending Machine Doors and Openings	.05(2)(ii)	88-89
15A	Utensils, Consumer Self-Service	.05(3)(f)	90
15A	Sink for Washing Raw Fruit and Vegetables	.05(3)(j)	90
15A	Equipment, Clothes Washers and Dryers, and Storage Cabinets, properly located	.05(4)(a)1	91
15A	Fixed Equipment, Spacing or Sealing	.05(4)(b)	91
15A	Fixed Equipment, Elevation or Sealing	.05(4)(c)	91-92
15A	Good Repair & Proper Adjustment	.05(6)(a)	92
15A	Cutting Surfaces	.05(6)(b)	92
15A	Microwave Ovens	.05(6)(c)	92
15A	Good Repair & Calibration	.05(6)(q)	96
15A	Dry Cleaning	.05(7)(e)	99
15A	Returnables, Cleaning for Refilling	.05(7)(k)	101
15A	Food-Contact Surfaces, lubricants not contaminating food-contact surfaces	.05(10)(c)	103
15A	Equipment and Utensils, food-contact surfaces not recontaminated during reassembly	.05(10)(d)	103
15B	Pressure Measuring Devices	.05(2)(m)	83
15B	Warewashing Machine, Data Plate, Internal Baffles, Temperature MD, Heaters & Baskets	.05(2)(y),(z),(aa), (bb)	87
15B	Warewashing, Automatic Dispensing of Detergents and Sanitizers	.05(2)(cc)	87
15B	Warewashing Machine, Flow pressure Device; Sinks and Drainboards Self-Draining; Equipment Compartments, Drainage	.05(2)(dd),(ee),(ff)	87-88
15B	Manual Warewashing, Sink Compartment Requirement; Drainboards	.05(3)(b),(c)	89-90
15B	Temperature Measuring Device, Manual Warewashing; Sanitizing Solutions, Testing Device	.05(3)(h),(i)	90
15B	Warewashing Equipment, Cleaning Frequency; Warewashing Machines, Manufacturers' Operating Instructions	.05(6)(d),(e)	93
15B	Warewashing Sink, Use Limitations	.05(6)(f)	93



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15B	Warewashing Equipment, Cleaning Agents	.05(6)(g)	93
15B	Warewashing Equipment, Clean Solutions; Manual Warewashing Equipment, Wash Solution Temperature	.05(6)(h),(i)	93
15B	Mechanical Warewashing, Wash Solution Temperature	.05(6)(j)	93-94
15B	Warewashing Equipment, Determining Chemical Sanitizer Concentration	.05(6)(p)	95
15B	Precleaning	.05(7)(f)	99
15B	Loading of Soiled Items, Warewashing Machine	.05(7)(g)	99
15B	Wet Cleaning	.05(7)(h)	100
15B	Washing, Procedures for Alternative Manual Warewashing Equipment	.05(7)(i)	100
15B	Rinsing Procedures	.05(7)(j)	100-101
15C	Equipment, Food/Nonfood-Contact Surfaces, and Utensils, food-contact surfaces of cooking equipment & nonfood-contact surfaces free of accumulations	.05(7)(a)2,3	96
15C	Nonfood-Contact Surfaces	.05(7)(d)	99
16	Water, Plumbing and Waste		
16A	Water, Capacity; Pressure	.06(1)(h),(i)	106
16A	System, approved, installed	.06(1)(j)	107
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E. TEMPERATURE OBSERVATIONS

Item/location 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 Temperature 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.)*

F. OBSERVATIONS AND CORRECTIVE ACTIONS

Include here 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.



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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.
- 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 **(10 Health Authority Business 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 inspection are not required should the establishment earn a grade **“C”** and there are no Risk-Factors/PHI violations or Risk-Factors/PHI have been Corrected during the follow-up inspection.