



**GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report**

Establishment Name: A & M DINER
Address: 212 ATLANTA RD

City: CUMMING Time In: 09 : 40 AM Time Out: 10 : 20 AM
Inspection Date: 08/02/2011 CFSM: Robert Raines

| CURRENT SCORE | CURRENT GRADE |
|---------------|---------------|
| 96 | A |

Purpose of Inspection: Routine Follow Up
Complaint Preliminary Other
Risk Type: 1 2 3 Permit#: 058-FS-2010-05012

| Last Score | Grade | Date |
|-------------|-------|----------|
| 90 | A | 02/28/11 |
| Prior Score | Grade | Date |
| 94 | A | 10/15/10 |

| SCORING AND GRADING: | | | | |
|----------------------|---------|---------|------|--|
| A=90-100 | B=80-89 | C=70-79 | U<69 | |

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

| Compliance Status | | | COS | R |
|---|-----|---|----------|----------|
| 1. Supervision | | | 4 | 0 |
| 1-2 | IN | Person in charge present, demonstrates knowledge, and performs duties | | |
| 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands | | | 9 | 0 |
| 2-1A | IN | Proper use of restriction & exclusion | | |
| 2-1B | IN | Hands clean and properly washed | | |
| 2-1C | IN | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | |
| Employee Health, Good Hygienic Practices - Subcategory 2 | | | 4 | 0 |
| 2-2A | IN | Management awareness; policy present; reporting | | |
| 2-2B | IN | Proper eating, tasting, drinking, or tobacco use | | |
| 2-2C | IN | No discharge from eyes, nose, and mouth | | |
| 2-2D | IN | Adequate handwashing facilities supplied & accessible | | |
| 3. Approved Source | | | 9 | 0 |
| 3-1A | IN | Food obtained from approval source, parasite destruction | | |
| 3-1B | N/O | Food received at proper temperature | | |
| 3-1C | IN | Food in good condition, safe, and unadulterated | | |
| 4. Protection from Contamination | | | 9 | 0 |
| 4-1A | IN | Food separated and protected | | |
| 4-1B | IN | Proper disposition of returned, previously served, reconditional, and unsafe food | | |
| Protection from Contamination - Subcategory 2 | | | 4 | 0 |
| 4-2A | IN | Food stored covered | | |
| 4-2B | IN | Food-contact surfaces; cleaned & sanitized | | |

| Compliance Status | | | COS | R |
|--|-----|--|----------|----------|
| 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory | | | 9 | 0 |
| 5-1A | N/O | Proper cooking time and temperatures | | |
| 5-1B | N/O | Proper reheating procedures for hot holding | | |
| Consumer Advisory - Subcategory 2 | | | 4 | 0 |
| 5-2 | IN | Consumer advisory provided for raw and undercooked foods | | |
| 6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods | | | 9 | 0 |
| 6-1A | IN | Proper cold holding temperature | | |
| 6-1B | IN | Proper hot holding temperature | | |
| 6-1C | N/O | Proper cooling time and temperature | | |
| 6-1D | N/A | Time as a public health control; procedures and records | | |
| Date Marking - Subcategory 2 | | | 4 | 0 |
| 6-2 | IN | Proper date marking and disposition | | |
| 7. Highly Susceptible Populations | | | 9 | 0 |
| 7-1 | N/A | Pasteurized foods used; Prohibited foods not offered | | |
| 8. Chemicals | | | 4 | 0 |
| 8-2a | N/A | Food additives; approved and properly used | | |
| 8-2a | IN | Toxic substances properly identified, stored, used | | |
| 9. Conformance with Approved Procedures | | | 4 | 0 |
| 9-2 | N/A | Compliance with variance, specialized process and HACCP plan | | |

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

| Compliance Status | | | COS | R |
|---|-----|--|----------|----------|
| 10. Safe Food and Water, Food Identification | | | 3 | 0 |
| 10A | IN | Pasteurized eggs used where required | | |
| 10B | IN | Water and ice from approved source | | |
| 10C | IN | Variance obtained for specialized processing methods | | |
| 10D | IN | Food properly labeled; original container; required records available; shellstock tags | | |
| 11. Food Temperature Control | | | 3 | 0 |
| 11A | IN | Proper cooling methods used; adequate equipment for temperature control | | |
| 11B | IN | Plant food properly cooked for hot holding | | |
| 11C | IN | Approved thawing methods used | | |
| 11D | IN | Thermometers provided and accurate | | |
| 12. Prevention of Food Contamination | | | 3 | 0 |
| 12A | OUT | Contamination prevented during food preparation, storage display | | |
| 12B | IN | Personal cleanliness | | |
| 12C | IN | Wiping cloths; properly used and stored | | |
| 12D | IN | Washing fruits and vegetables | | |
| 13. Postings and Compliance with Clean Air Act | | | 1 | 0 |
| 13A | IN | Posted: Permit/Inspection/Choking Poster/Handwashing | | |
| 13B | IN | Compliance with Georgia Smoke Free Air Act | | |

| Compliance Status | | | COS | R |
|--|-----|---|----------|----------|
| 14. Proper Use of Utensils | | | 1 | 0 |
| 14A | IN | In-use utensils; properly stored | | |
| 14B | IN | Utensils, equipment and linens; properly stored, dried, handled | | |
| 14C | IN | Single-use/single-service articles; properly stored, used | | |
| 14D | IN | Gloves used properly | | |
| 15. Utensils, Equipment and Vending | | | 1 | 0 |
| 15A | IN | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| 15B | IN | Warewashing facilities; installed, maintained, used; test strips | | |
| 15C | IN | Nonfood-contact surfaces clean | | |
| 16. Water, Plumbing and Waste | | | 2 | 0 |
| 16A | IN | Hot and cold water available; adequate pressure | | |
| 16B | IN | Plumbing installed; proper backflow devices | | |
| 16C | IN | Sewage and waste water properly disposed | | |
| 17. Physical Facilities | | | 1 | 0 |
| 17A | IN | Toilet facilities; properly constructed, supplied, cleaned | | |
| 17B | IN | Garbage/refuse properly disposed; facilities maintained | | |
| 17C | OUT | Physical facilities installed, maintained, and clean | | |
| 17D | IN | Adequate ventilation and lighting; designated areas used | | |
| 18. Pest and Animal Control | | | 3 | 0 |
| 18 | IN | Insects, rodents, and animals not present | | |

Person in Charge (Signature)  (Print) Date: 08/02/2011

Inspector (Signature)
Stavropoulos



Angelo

Follow-up YES NO Follow-up Date: 01/29/2012
Discussed With: Title:

