GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: FAJITA GRILL @ CANTON HWY.

Address: 3952 CANTON HWY

City: CUMMING **Time In:** 01 : 30 PM **Time Out:** 02 : 30 PM

Inspection Date: 01/04/2012 **CFSM:** Miduela Macias

Purpose of Inspection: Routine ● Follow Up ○
Complaint ○ Preliminary ○ Other ○

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** F-058-2002-00055

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

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

Last Score	Grade	Date
98	A	07/06/11
Prior Score	**Grade**	**Date**
91	A	02/02/11

CURRENT SCORE	CURRENT GRADE
83	B

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

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 points**	
1-2	IN	Person in charge present, demonstrates knowledge, and performs duties		
2. Employee Health, Good Hygenic Practices, Preventing Contamination by Hands			**9 points**	
2-1A	IN	Proper use of restriction & exclusion		
2-1B	OUT	Hands clean and properly washed	X	
2-1C	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	X	
Employee Health, Good Hygenic Practices - Subcategory 2			**4 points**	
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 points**	
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 points**	
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 points**	
4-2A	IN	Food stored covered		
4-2B	OUT	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory			**9 points**	
5-1A	IN	Proper cooking time and temperatures		
5-1B	IN	Proper reheating procedures for hot holding		
Consumer Advisory - Subcategory 2			**4 points**	
5-2	IN	Consumer advisory provided for raw and undercooked foods		
6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods			**9 points**	
6-1A	IN	Proper cold holding temperature		
6-1B	IN	Proper hot holding temperature		
6-1C	IN	Proper cooling time and temperature		
6-1D	IN	Time as a public health control; procedures and records		
Date Marking - Subcategory 2			**4 points**	
6-2	IN	Proper date marking and disposition		
7. Highly Susceptible Populations			**9 points**	
7-1	IN	Pasteurized foods used; Prohibited foods not offered		
8. Chemicals			**4 points**	
8-2a	IN	Food additives; approved and properly used		
8-2a	IN	Toxic substances properly identified, stored, used		
9. Conformance with Approved Procedures			**4 points**	
9-2	IN	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 points**	
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 points**	
11A	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
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 points**	
12A	IN	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 points**	
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 points**	
14A	IN	In-use utensils; properly stored		
14B	OUT	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 points**	
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 points**	
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 points**	
17A	IN	Toilet facilities; properly constructed, supplied, cleaned		
17B	IN	Garbage/refuse properly disposed; facilities maintained		
17C	IN	Physical facilities installed, maintained, and clean		
17D	IN	Adequate ventilation and lighting; designated areas used		
18. Pest and Animal Control			**3 points**	
18	IN	Insects, rodents, and animals not present		

Person in Charge (Signature) (Print) **Date:** 01/04/2012

Inspector (Signature) Ann Converse	**Follow-up** YES ○ NO ● **Follow-up Date:** 07/02/2012 **Discussed With:** Lupe Macias **Title:** PIC

Food Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources
Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment	**Permit #**	**Date**
FAJITA GRILL @ CANTON HWY.	F-058-2002-00055	01/04/2012
Address	**City/State**	**Zipcode**
3952 CANTON HWY	CUMMING GA	30040

TEMPERATURE OBSERVATIONS

Item/Location	Item/Location Description	Temp	Item/Location	Item/Location Description	Temp
Beef / Hot-Hold Unit		165 ° F	Cheese / Hot-Hold Unit		142 ° F
Chicken / Hot-Hold Unit		165 ° F	refried beans / Hot-Hold Unit		139 ° F
Chicken / Refrigerator		39 ° F	Chicken / Refrigerator		38 ° F
Fish / Refrigerator		38 ° F	Beef / Refrigerator		38 ° F
Beef / Prep Area	Cook	167 ° F	Beef / Walk-In Cooler		37 ° F
Chicken / Walk-In Cooler		37 ° F			

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
2-1B	Inadequate handwashing by prep staff. Corrected On-Site. New Violation.
2-1C	Bare hand contact on RTE food. Corrected On-Site. New Violation.
4-2B	Improper cleaning of dining room tabletops. No chlorine sanitizer in dishmachine. New Violation.
11A	Improper cooling of refried beans. Corrected On-Site. New Violation.
14B	Aluminum takeout containers not inverted or kept in plastic. New Violation.
Remarks	

Person in Charge (Signature) **Date:** 01/04/2012

Inspector (Signature) Ann Converse **Date:**01/04/2012