



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

Establishment Name: FIRST REDEEMER CHURCH
Address: 2100 PEACHTREE PKWY

City: CUMMING **Time In:** 11 : 10 **AM** **Time Out:** 11 : 45 **AM**
Inspection Date: 05/12/2011 **CFSM:** Marty LeDuke

CURRENT SCORE	CURRENT GRADE
96	A

Purpose of Inspection: Routine Follow Up
Complaint **Preliminary** **Other**
Risk Type: 1 2 3 **Permit#:** F-058-2009-00051

Last Score	Grade	Date
93	A	12/06/10
Prior Score	Grade	Date
89	B	07/06/10

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Compliance Status		COS	R	Compliance Status		COS	R
1. Supervision				5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory			
1-2	IN			5-1A	N/O		
Person in charge present, demonstrates knowledge, and performs duties				5-1B	N/O		
2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands				Consumer Advisory - Subcategory 2			
2-1A	IN			5-2	N/A		
2-1B	IN			Consumer advisory provided for raw and undercooked foods			
2-1C	IN			6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods			
Proper use of restriction & exclusion				6-1A	IN		
2-2B	IN			6-1B	N/O		
2-2C	IN			6-1C	N/O		
2-2D	IN			6-1D	N/A		
Hands clean and properly washed				Proper cold holding temperature			
No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Proper hot holding temperature			
Adequate handwashing facilities supplied & accessible				Proper cooling time and temperature			
Employee Health, Good Hygienic Practices - Subcategory 2				Date Marking - Subcategory 2			
2-2A	IN			6-2	IN		
2-2B	IN			Proper date marking and disposition			
2-2C	IN			7. Highly Susceptible Populations			
2-2D	IN			7-1	N/A		
Management awareness; policy present; reporting				Pasteurized foods used; Prohibited foods not offered			
Proper eating, tasting, drinking, or tobacco use				8. Chemicals			
No discharge from eyes, nose, and mouth				8-2a	N/A		
Adequate handwashing facilities supplied & accessible				8-2a	IN		
3. Approved Source				Food additives; approved and properly used			
3-1A	IN			9. Conformance with Approved Procedures			
3-1B	N/O			9-2	N/A		
3-1C	IN			Compliance with variance, specialized process and HACCP plan			
Food obtained from approval source, parasite destruction							
4. Protection from Contamination							
4-1A	IN						
4-1B	IN						
Food received at proper temperature							
Food in good condition, safe, and unadulterated							
Protection from Contamination - Subcategory 2							
4-2A	IN						
4-2B	IN						
Food separated and protected							
Proper disposition of returned, previously served, reconditional, and unsafe food							
Food stored covered							
Food-contact surfaces; cleaned & sanitized							

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	Compliance Status		COS	R
10. Safe Food and Water, Food Identification				14. Proper Use of Utensils			
10A	IN			14A	IN		
10B	IN			14B	IN		
10C	IN			14C	IN		
10D	IN			14D	IN		
Pasteurized eggs used where required				In-use utensils; properly stored			
Water and ice from approved source				Utensils, equipment and linens; properly stored, dried, handled			
Variance obtained for specialized processing methods				Single-use/single-service articles; properly stored, used			
Food properly labeled; original container; required records available; shellstock tags				Gloves used properly			
11. Food Temperature Control				15. Utensils, Equipment and Vending			
11A	IN			15A	IN		
11B	IN			15B	IN		
11C	IN			15C	IN		
11D	IN			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
Proper cooling methods used; adequate equipment for temperature control				Warewashing facilities; installed, maintained, used; test strips			
Plant food properly cooked for hot holding				Nonfood-contact surfaces clean			
Approved thawing methods used				16. Water, Plumbing and Waste			
Thermometers provided and accurate				16A	IN		
12. Prevention of Food Contamination				16B	IN		
12A	OUT		X	16C	IN		
12B	IN			Hot and cold water available; adequate pressure			
12C	IN			Plumbing installed; proper backflow devices			
12D	IN			Sewage and waste water properly disposed			
Contamination prevented during food preparation, storage display				17. Physical Facilities			
Personal cleanliness				17A	IN		
Wiping cloths; properly used and stored				17B	IN		
Washing fruits and vegetables				17C	IN		
13. Postings and Compliance with Clean Air Act				17D	IN		
13A	IN			Toilet facilities; properly constructed, supplied, cleaned			
13B	IN			Garbage/refuse properly disposed; facilities maintained			
Posted: Permit/Inspection/Choking Poster/Handwashing				Physical facilities installed, maintained, and clean			
Compliance with Georgia Smoke Free Air Act				Adequate ventilation and lighting; designated areas used			
				18. Pest and Animal Control			
				18	IN		
				Insects, rodents, and animals not present			

Person in Charge (Signature)  **(Print)** _____ **Date:** 05/12/2011

Inspector (Signature)
Stavropoulos



Angelo

Follow-up YES NO Follow-up Date: 11/08/2011
Discussed With: Title:

