



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

Establishment Name: TACO BELL OF AMERICA #4138
Address: 651 ATLANTA HWY

City: CUMMING Time In: 11 : 10 AM Time Out: 12 : 00 PM
Inspection Date: 11/28/2011 CFSM: Stacie McCaulin

Purpose of Inspection: Routine Follow Up

Complaint Preliminary Other

Risk Type: 1 2 3 Permit#: 30580190

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.

Last Score	Grade	Date
100	A	06/14/11
Prior Score	Grade	Date
99	A	01/21/11

CURRENT SCORE	CURRENT GRADE
<h1>100</h1>	<h1>A</h1>

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 Hygienic Practices, Preventing Contamination by Hands		9 points	
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 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	IN 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	IN Food-contact surfaces; cleaned & sanitized		

Compliance Status		COS	R
5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory		9 points	
5-1A	N/O Proper cooking time and temperatures		
5-1B	N/O Proper reheating procedures for hot holding		
Consumer Advisory - Subcategory 2		4 points	
5-2	N/A 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	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 points	
6-2	IN Proper date marking and disposition		
7. Highly Susceptible Populations		9 points	
7-1	N/A Pasteurized foods used; Prohibited foods not offered		
8. Chemicals		4 points	
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 points	
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 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	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 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	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 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: 11/28/2011

Inspector (Signature)
Stavropoulos



Angelo

Follow-up YES NO Follow-up Date: 05/26/2012
Discussed With: Title:

