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|--|---------------------------|-------------------------------|
| GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report | CURRENT SCORE | CURRENT GRADE |
| | 100 | A |
| Establishment Name: <u>Immigration Academy</u> Address: <u>125 N. Hill Ave</u> City: <u>Atlanta</u> Time In: <u>1:37:22</u> AM/PM Time Out: <u>3:11:22</u> AM/PM Inspection Date: <u>1-27-22</u> CFSM: <u>1111/11/11</u> Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Initial <input type="radio"/> Other <input type="radio"/> Complaint <input type="radio"/> Temporary <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit #: <u>1111-1111-1111</u> | Last Score <u>100</u> | Grade <u>A</u> |
| Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. | Prior Score <u>100</u> | Grade <u>A</u> |
| SCORING AND GRADING: | | A=90-100 B=80-89 C=70-79 U=69 |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

| IN = In compliance OUT = not in compliance NO = not observed NA = not applicable COS = corrected on-site during inspection R = Repeat (violation of the same code provision) = 2 points | | | | | | | | | |
|---|----------------------------------|-----------------------|----------------------------------|----------------------------------|---|-----------------------|-----------------------|--|--|
| Compliance Status | | | | | Compliance Status | | | | |
| 1 | IN | OUT | NA | NO | Supervision-Subcategory 2 | 4 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1-2A. PIC present, demonstrates knowledge, performs duties | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1-2B. Certified Food Protection Manager | <input type="radio"/> | <input type="radio"/> | | |
| 2 | IN | OUT | NA | NO | Employee Health, Good Hygienic Practices Preventing Contamination by Hands-Subcategory 1 | 5 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-1A. Proper use of restriction & exclusion | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-1B. Hands clean and properly washed | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Employee Health, Good Hygienic Practices-Subcategory 2 | 4 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-2A. Management knowledge, responsibilities, reporting | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-2B. Proper eating, tasting, drinking, or tobacco use | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-2C. No discharge from eyes, nose, and mouth | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-2D. Adequate handwashing facilities supplied & accessible | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-2E. Response procedures for vomiting & diarrheal events | <input type="radio"/> | <input type="radio"/> | | |
| 3 | IN | OUT | NA | NO | Approved Source-Subcategory 1 | 5 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 3-1A. Food obtained from approved source | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | 3-1B. Food received at proper temperature | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 3-1C. Food in good condition, safe, and unadulterated | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 3-1D. Required records: shellstock tags, parasite destruction | <input type="radio"/> | <input type="radio"/> | | |
| 4 | IN | OUT | NA | NO | Protection from Contamination-Subcategory 1 | 8 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4-1A. Food separated and protected | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Protection from Contamination-Subcategory 2 | 4 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4-2A. Food stored covered | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4-2B. Food-contact surfaces cleaned & sanitized | <input type="radio"/> | <input type="radio"/> | | |
| 5 | IN | OUT | NA | NO | Cooking and Reheating of TCS Foods, Consume Advisory-Subcategory 1 | 9 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5-1A. Proper cooking time and temperatures | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | 5-1B. Proper reheating procedures for hot holding | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Consumer Advisory-Subcategory 2 | 4 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5-2. Consumer advisory provided for raw and undercooked foods | <input type="radio"/> | <input type="radio"/> | | |
| 6 | IN | OUT | NA | NO | Holding of TCS Foods, Date Marking of TCS Foods-Subcategory 1 | 9 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 6-1A. Proper cold holding temperatures | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | 6-1B. Proper hot holding temperatures | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | 6-1C. Proper cooling time and temperature | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 6-1D. Time as a public health control: procedures and records | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | Date Marking-Subcategory 2 | 4 points | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 6-2. Proper date marking and disposition | <input type="radio"/> | <input type="radio"/> | | |
| 7 | IN | OUT | NA | NO | Highly Susceptible Populations-Subcategory 1 | 5 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | 7-1. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> | | |
| 8 | IN | OUT | NA | NO | Chemicals-Subcategory 2 | 4 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | 8-2A. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 8-2B. Toxic substances properly identified, stored, used | <input type="radio"/> | <input type="radio"/> | | |
| 9 | IN | OUT | NA | NO | Conformance with Approved Procedures-Subcategory 2 | 4 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | 9-2. Compliance with variance, specialized process and HACCP plan | <input type="radio"/> | <input type="radio"/> | | |

GOOD RETAIL PRACTICES
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| Compliance Status | | | | | Compliance Status | | | | |
|-------------------|-----------------------|-----------------------|-----------------------|-----------------------|--|-----------------------|-----------------------|--|--|
| 10 | OUT | | | | Safe Food and Water, Food Identification | 3 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 10A. Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 10B. Water and ice from approved source | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 10C. Variance obtained for specialized processing methods | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 10D. Food properly labeled; original container | <input type="radio"/> | <input type="radio"/> | | |
| 11 | OUT | | | | Food Temperature Control | 3 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 11A. Proper cooling methods used; adequate equipment for temperature control | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 11B. Plant food properly cooked for hot holding | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 11C. Approved thawing methods used | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 11D. Thermometers provided and accurate | <input type="radio"/> | <input type="radio"/> | | |
| 12 | OUT | | | | Prevention of Food Contamination | 3 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 12A. Contamination prevented during food preparation, storage, display | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 12B. Personal cleanliness | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 12C. Wiping cloths: properly used and stored | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 12D. Washing fruits and vegetables | <input type="radio"/> | <input type="radio"/> | | |
| 13 | OUT | | | | Postings and Compliance with Clean Air Act | 1 point | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 13A. Posted, Permit/Inspection/Choking Poster/Handwashing | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 13B. Compliance with Georgia Smoke Free Air Act | <input type="radio"/> | <input type="radio"/> | | |
| 14 | OUT | | | | Proper Use of Utensils | 1 point | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 14A. In-use utensils: properly stored | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 14B. Utensils, equipment and linens: properly stored, dried, handled | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 14C. Single-use/single-service articles: properly stored, used | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 14D. Gloves used properly | <input type="radio"/> | <input type="radio"/> | | |
| 15 | OUT | | | | Utensils, Equipment and Vending | 1 point | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 15B. Warewashing facilities: installed, maintained, used; test strips | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 15C. Nonfood-contact surfaces clean | <input type="radio"/> | <input type="radio"/> | | |
| 16 | OUT | | | | Water, Plumbing and Waste | 2 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 16A. Hot and cold water available; adequate pressure | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 16B. Plumbing installed; proper backflow devices | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 16C. Sewage and waste water properly disposed | <input type="radio"/> | <input type="radio"/> | | |
| 17 | OUT | | | | Physical Facilities | 1 point | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 17A. Toilet facilities: properly constructed, supplied, cleaned | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 17B. Garbage/refuse properly disposed; facilities maintained | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 17C. Physical facilities installed, maintained, and clean | <input type="radio"/> | <input type="radio"/> | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 17D. Adequate ventilation and lighting; designated areas used | <input type="radio"/> | <input type="radio"/> | | |
| 18 | OUT | | | | Pest and Animal Control | 3 points | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 18. Insects, rodents, and animals not present | <input type="radio"/> | <input type="radio"/> | | |

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|---|--|----------------------|
| Person In Charge (Signature) <u>[Signature]</u> | (Print) <u>Scott Coet</u> | Date: <u>9/27/20</u> |
| Inspector (Signature) <u>[Signature]</u> | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>1/1/21</u> | |