



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: _____

Address: _____

City: _____ Time In: _____ : _____ AM/PM Time Out: _____ : _____ AM/PM

Inspection Dates: _____ / _____ / _____

Purpose of Inspection: _____

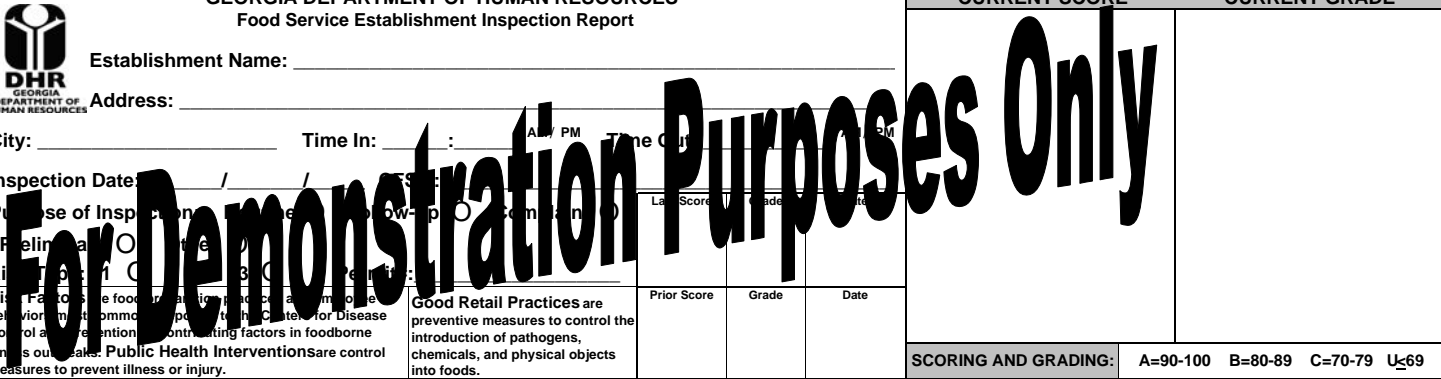
Final Score: _____

Risk Factor: _____

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

CURRENT SCORE

CURRENT GRADE



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. Deduct points for category or subcategory.)

R=repeat (violation of the same code provision)=2 points per subcategory

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection

Table with 5 main categories: 1. Supervision (4 points), 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands (9 points), 3. Approved Source (9 points), 4. Protection from Contamination (9 points), 5. Good Retail Practices (4 points).

Table with 5 main categories: 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory (9 points), 6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food (9 points), 7. Highly Susceptible Populations (9 points), 8. Chemicals (4 points), 9. Conformance with Approved Procedures (4 points).

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 per category)

Table with 4 main categories: 10. Safe Food and Water, Food Identification (3 points), 11. Food Temperature Control (3 points), 12. Prevention of Food Contamination (3 points), 13. Postings and Compliance with Clean Air Act (1 point).

Table with 4 main categories: 14. Proper Use of Utensils (1 point), 15. Utensils, Equipment and Vending (1 point), 16. Water, Plumbing and Waste (2 points), 17. Physical Facilities (1 point), 18. Pest and Animal Control (3 points).

Person in Charge (Signature)

(Print)

Date: ____/____/____

Inspector (Signature)

Follow-up: YES O NO O

Follow-up Date: ____/____/____