GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report Establishment Name: PIEDMONT STUDENT COMMONS Address: 1021 CENTRAL AVE											
ty: <u>Demorest</u> Time In: <u>01</u> : <u>25</u> _{PM} Time Out: <u>02</u> : <u>20</u> _{PM} spection Date: <u>01/04/2024</u> CFSM: James Clark: 23201404									07 A		l
Purpose of Inspection: Routine ○ Followup ● Initial ○ Issued Provisional Permit ○ Temporary ○			R3		Grade B		Date 10/11/23		97 A		
isk Factors are freed amparation practices and applease behalf - Is it is it.	ors are food preparation practices and employee behaviors. IC - 4 F-1-11 F11		Prior Score		Grade		Date 10/08/21				
FOODBORNE ILLNESS RISK F	ACT	ORS	AN	D P	ا ا	LIC	ked Ol		#SCORNIC AND CRADNIC A=90-100 B=80-89 C=70-79	U≤69	SECOL SECOND
IN=in compliance OUT=not in compliance NO=not observed NA=not appliance Status	cable	cos	corre	cted c	n-si	te durin	g inspe	ction	R=repeat violation of the same code provision=2 points	os	R
T IN OUT NA NO Supervision		CONTROL OF	/ E 75 A 10	inte			ollan	VA 3/6	Gooking and Reheating of TCS Foods		12 S
 O 1-2A. PIC present, demonstrates knowledge, performs du O O 1-2B. Certified Food Protection Manager 	ties		olo	0						April 18 Apr	0
- I - I - I - I - I - I - I - I - I - I	≥ntino	deducts to a	O	0	П	0			5 1P. Proper reheating procedures for het	0	
Contamination by Hands	11111	SEPRES 18 1	1		_	19			holding		777
O O 2-1A. Proper use of restriction & exclusion O O © 2-1B. Hands clean and properly washed		-	00	00	-	T_T			E 2. Consumer advisory provided for row and		
O O O 2-1C. No bare hand contact with ready-to-eat foods or app	roved	_				이	0 0		undercooked foods	0	
alternate method properly followed			0	0) W.	Virite	ΔC	inclding of TCS Foods, Date Marking of TCS Foods	ncol(
O 2-2A. Management knowledge, responsibilities, reporting		ACETOR ILA	O O	O	-	•	0 0	0 0	6-1A. Proper cold holding temperatures		0
O O 2-2B. Proper eating, tasting, drinking, or tobacco use		15	Ö	Ö		의			<u> </u>		읡
O O • 2-2C. No discharge from eyes, nose, and mouth			0	0		0	_	1	6 4D. Time on a nublic health control:	_	<u></u>
 O 2-2D. Adequate handwashing facilities supplied & accessi O 2-2E. Response procedures for vomiting & diarrheal even 			00	8	L	0	0	0	procedures and records		
MY OUT NA NO Approved Source		SAFOTA NE S SEVENIS SE L	$\mathfrak{g}_{\mathfrak{M}}$	-	-		010	ıΤο	THE PARTY OF THE P	100f O	O (L)
■ C 3-1A. Food obtained from approved source			0	0	1			_		pol	
C O O 3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadulterated			00	0		lo	0		7-1. Pasteurized foods used: Prohibited foods	o	0
3-1C. Food in good condition, safe, and unadulterated O O 3-1D. Required records: shellstock tags, parasite destruct	on		0	8				-	not offered Chemicals 1.4	moon	តាធា
Protection From Contamination		SMOOTH E C	9-pc		-				9.24 Food additives: approved and properly	0	0
■ C O O 4-1A. Food separated and protected			0	0			0 0		used	4	\Box
4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food			0	0		•	0		8-2B. Toxic substances properly identified, stored, used	0	0
East research			4 po	ints	E		אושכ	A NO	∐Conformance with Approved Procedures ∰ 4	pol	nts
O O 4-2A. Food stored covered			9	00		0	0		9-2. Compliance with variance, specialized process and HACCP plan	0	0
C	D RE	TAI	O		TI	CES			process and findor plan		-
(Mark the numbered item OUT, if not in compliance. For items marked OUT, Good Retail Practices are preventive measures to c	mark C	OS or	R for	each	iten	n as ap	plicabl	le. R =	Repeat Violation of the same code provision = 1 point)		1
Good Retail Practices are preventive measures to compliance Status	cos					e Statu		ais, air		cos	R
10 OUT Safe Food and Water, Food Identification	3 p	oints	14	_	-				A SECOND CONTROL OF SECOND CON	1 po	
O 10A. Pasteurized eggs used where required	0	0		_	-						힞
O 10B. Water and ice from approved source	10	읝		150	-					0	0
O 10C. Variance obtained for specialized processing methods	0	0		7	-					0	0
O 10D. Food properly labeled; original container Food Temperature Control	-	oints	15	5 OL	ज			Ut	ensils, Equipment and Vending	1 po	
11A Proper cooling methods used: adequate equipment for	0	0		C					nfood-contact surfaces cleanable, properly sted, and used	0	0
temperature control				1	-					0	0
O 11B. Plant food properly cooked for hot holding	10	9	L	7	-					0	0
11C. Approved thawing methods used 11D. Thermometers provided and accurate	+ 8	00	16	OL	垣	. Erren			Water, Plumbing and Waste	2 po	ints
Brownston of Food Contamination	-	oints		_	-		-		water available; adequate pressure	0	0
12A. Contamination prevented during food preparation, storage,	1	М			_				alled; proper backflow devices waste water properly disposed	0	00
O display	0	0	17	_	-	30. 30	unage	unu	Physical Facilities	1 pc	
O 12B. Personal cleanliness	0	0		-	-	7A. To	ilet fa	cilities	s: properly constructed, supplied, cleaned	0	0
O 12C. Wipling doths: properly used and stored	15	읝	-	-	-				se properly disposed; facilities maintained	0	0
O 12D. Washing fruits and vegetables Postings and Compliance with Clean Air Act	10	O	Video -	15	_		<u></u>		ities installed, maintained, and clean	0	0
O 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0	0	18	01	_	7D. AC	uequa	te ver	ntilation and lighting; designated areas used Pest and Animal Control	0	O dr.ts
O 13B. Compliance with Georgia Smoke Free Air Act	0	0	 "	100	-	8. Inse	ects r	odent	is, and animals not present	0	10
erson in Charge (Signature)		لت	_								
erson in charge (Signature)		(F	rint)	Bra	d (Clark			Date: 01/04/2024		
m			C. STATE	1							