

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report	CURRENT SCORE <div style="font-size: 48px; font-weight: bold; color: red;">56</div>	CURRENT GRADE <div style="font-size: 48px; font-weight: bold; color: red;">U</div>
	Establishment Name: <u>Pacho's Mexican Grill</u>		
Address: <u>6193 Highway 278 NW</u>			
City: <u>COVINGTON</u> Time In: <u>01</u> : <u>30</u> PM Time Out: <u>06</u> : <u>00</u> PM			
Inspection Date: <u>01/09/2015</u> CFM#: <u>Marco Rosasa 10340092 9/5/18</u>			
Purpose of Inspection: <input type="radio"/> Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/>		Last Score: 85 Grade: B Date: 04/23/14	
Risk Type: <input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-107-000094</u>		Prior Score: 93 Grade: A Date: 12/04/13	
<small> 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. </small>		<small> Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. </small>	
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					COS	R	Compliance Status					COS	R
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
Supervision					4 points		Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties					0	0	5-1A. Proper cooking time and temperatures					0	0
2	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands					9 points		5-1B. Proper reheating procedures for hot holding					0	0
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion					0	0	5-2. Consumer advisory provided for raw and undercooked foods					0	0
	<input type="radio"/>	<input checked="" type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1B. Hands clean and properly washed					0	0	6 IN OUT NA NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<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					0	0	6-1A. Proper cold holding temperature					0	0
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4 points							6-1B. Proper hot holding temperature					0	0
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting					0	0	6-1C. Proper cooling time and temperature					0	0
	<input type="radio"/>	<input checked="" type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use					0	0	6-1D. Time as a public health control; procedures and records					0	0
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2C. No discharge from eyes, nose, and mouth					0	0	4 points						
	<input type="radio"/>	<input checked="" type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible					0	0	6-2. Proper date marking and disposition					0	0
3	IN	OUT	NA	NO			7	IN	OUT	NA	NO		
Approved Source					9 points		Highly Susceptible Populations					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approved source, parasite destruction					0	0	7-1. Pasteurized foods used; Prohibited foods not offered					0	0
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1B. Food received at proper temperature					0	0	4 points						
	<input checked="" 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					0	0	8 IN OUT NA NO Chemicals					4 points	
4	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Protection from Contamination					9 points		8-2A. Food additives; approved and properly used					0	0
	<input type="radio"/>	<input checked="" type="radio"/>						<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected					0	0	8-2B. Toxic substances properly identified, stored, used					0	0
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					0	0	4 points						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4 points							9 IN OUT NA NO Conformance with Approved Procedures					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
4-2A. Food stored covered					0	0	9-2. Compliance with variance, specialized process and HACCP plan					0	0
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2B. Food-contact surfaces; cleaned & sanitized					0	0							

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)

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
Safe Food and Water, Food Identification					3 points		Proper Use of Utensils					1 point	
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10A. Pasteurized eggs used where required					0	0	14A. In-use utensils; properly stored					0	0
	<input type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10B. Water and ice from approved source					0	0	14B. Utensils, equipment and linens; properly stored, dried, handled					0	0
	<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					0	0	14C. Single-use/single-service articles; properly stored, used					0	0
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10D. Food properly labeled; original container; required records available; shellstock tags					0	0	14D. Gloves used properly					0	0
11	OUT						15	OUT					
Food Temperature Control					3 points		Utensils, Equipment and Vending					1 point	
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11A. Proper cooling methods used; adequate equipment for temperature control					0	0	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					0	0
	<input type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11B. Plant food properly cooked for hot holding					0	0	15B. Warewashing facilities; installed, maintained, used; test strips					0	0
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11C. Approved thawing methods used					0	0	15C. Nonfood-contact surfaces clean					0	0
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11D. Thermometers provided and accurate					0	0	2 points						
12	OUT						16	OUT					
Prevention of Food Contamination					3 points		Water, Plumbing and Waste					2 points	
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12A. Contamination prevented during food preparation, storage display					0	0	16A. Hot and cold water available; adequate pressure					0	0
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12B. Personal cleanliness					0	0	16B. Plumbing installed; proper backflow devices					0	0
	<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					0	0	16C. Sewage and waste water properly disposed					0	0
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12D. Washing fruits and vegetables					0	0	1 point						
13	OUT						17	OUT					
Postings and Compliance with Clean Air Act					1 point		Physical Facilities					1 point	
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					0	0	17A. Toilet facilities; properly constructed, supplied, cleaned					0	0
	<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					0	0	17B. Garbage/refuse properly disposed; facilities maintained					0	0
	<input type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
							17C. Physical facilities installed, maintained, and clean					0	0
	<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					0	0
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
							3 points						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>		
							18 Insects, rodents, and animals not present					0	0

Person in Charge (Signature) 	(Print) Tony	Date:
Inspector (Signature) Barrington Harvey	Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/>	Follow-up Date: 01/16/2015

Food Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment Pacho's Mexican Grill	Permit # FSP-107-000094	Date 01/09/2015
Address 6193 HIGHWAY 278 NW	City/State COVINGTON GA	Zipcode 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Final Cook Temp.,	186.0 ° F	Other PHF Roasted Salsa / Cold-Hold Unit, Cooling since 6 am	45.0 ° F	Other PHF SHredded Chicken / Cold-Hold Unit, Cooling since 6 am	50.0 ° F
Other PHF Sliced tomatoes / Cold-Hold Unit, Cooling since 9 am	44.0 ° F	Other PHF Cheese Sauce / Cold-Hold Unit, Cooling since 6 am	60.0 ° F	Other PHF Raw Chicken / Cold-Hold Unit, Receiving temp	40.0 ° F
Other PHF Raw Beef / Cold-Hold Unit, Receiving	38.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
2-1B	Violation of Code: [.03(5)(c)] Observed employee in dish washing area handling soiled dishes then handling clean dishes without washing hands in between. Informed manager and employee washed hands. Soiled hands must be washed before handling clean dishes. New Violation.
2-2B	Violation of Code: [.03(5)(j)1&2] Observed employee in food preparation area above hold holding steam table next to fryer drinking from a single use cup without lid and straw. Informed manager and drink was discarded. Employees shall consume food only in approved designated areas; and must use single use container with lid and straw. Corrected On-Site. New Violation.
2-2D	Violation of Code: [.06(2)(g)] Observed no hand sink in bar area. Informed manager. Handwashing sink are necessary for their convenient use by employees in designated areas. New Violation.
4-1A	Violation of Code: [.04(4)(c)1(i)-(iii),(v),(viii)] Observed raw beef being stored above raw fish in reach in cooler across from grill; observed unwashed avocados over ready to eat food; raw chicken stored above raw cheese in prep cooler. Informed manager and food items were rearranged. Food items must be stored properly to protect from contamination. New Violation.
6-1B	Violation of Code: [.04(6)(f)] Observed in use container of cheese sauce stored above hot holding unit that was below 135 F. Informed manager and food item was discarded. Potentially hazardous foods must be hot held at or above 135 F. Corrected On-Site. New Violation.
6-1C	Violation of Code: [.04(6)(d)] Observed two pan of cooked shredded chicken, three containers of roasted salsa, and 5 pans of cheese sauce that were above 41 F for more than 6 hours. Sliced tomatoes from prepline were above 41 F for more than 4 hours. Informed manager and food items were discarded. Potentially hazardous foods must be cooled from 135 F to 41 F within 6 hours and from 135 F to 70 F within two hours. New Violation.
8-2B	Violation of Code: [.07(6)(c)] Observed employee flu medication (Dayquil) stored above food preparation area. Inform manager and chemical was moved. Toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens and single service articles. Corrected On-Site. New Violation.
10D	Violation of Code: [.04(8)(b)] Observed ginger ale and hi C beverage box dispensers that were expired. Inform manager and drink dispensers were removed. Expired food must be discarded or sold at by the expiration date or manufacturers best by date. Corrected On-Site. New Violation.
11A	Violation of Code: [.04(6)(e)] Observed 3 buckets of roasted salsa and 2 pans of cooked chicken completely covered in cold holding units. Informed manager and items were discarded. Approved cooling methods must be used to adequately cool potentially hazardous foods. New Violation.
14B	Violation of Code: [.05(10)(f)] No splash guard between hand sink and vegetable sink. Must install a splash guard to prevent contamination. New Violation.
15A	Violation of Code: [.05(6)(q)] Observed microwave in food preparation area that had mesh door damage and was still being used. Informed manager. Food and nonfood contact surfaces must be in good repair. New Violation.
15B	Violation of Code: [.05(3)(h),(i)] Observed warewashing machine being used at time of inspection and neither chlorine nor quat test strips were presented on site for sanitizer testing. Informed manager. A test kit that accurately measures the concentration sanitizing solutions shall be provided. New Violation.
17C	Violation of Code: [.07(2)(a)] Floor, walls, ceilings in dry storage room are not easily cleanable. Floors are concrete, no ceiling tiles, and walls are wall paper and/or unpainted sheet rock. Extra storage room not approved by Health Department. Plans must be submitted and floors, walls, and ceilings must be easily cleanable and durable. New Violation.

Person in Charge (Signature)	Date:
Inspector (Signature) Barrington Harvey	Date: 01/09/2015

asfFood Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment

Pacho's Mexican Grill

Permit #

FSP-107-000094

Date

01/09/2015

Address

6193 HIGHWAY 278 NW

City/State

COVINGTON GA

Zipcode

30014

Item
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

Remarks Food additives used include vanilla extract.

 Inform manager that self closers are necessary for two exterior door in rear.

 Inform manager about Consumer Advisory:

1. Need discloser statement
2. All letters must be capitalized in advisory
3. Remove asterisk from food items that are not offered raw or undercooked.

 Manager stated that Eggs and steak are only items that are offered cooked to order.


 All hot holding and colding units assessed and found in compliance, except what is mentioned above.

 Follow up inspection will be done in 10 days.

 Questions: Call 770-784-2121

 gnrhealth.com for more information

Person in Charge (Signature)



Date:

Inspector (Signature) Barrington Harvey



Date: 01/09/2015