

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report	CURRENT SCORE 51	CURRENT GRADE U
	Establishment Name: <u>Pacho's Mexican Grill</u> Address: <u>6193 Highway 278 NW</u> City: <u>COVINGTON</u> Time In: <u>12</u> : <u>00</u> PM Time Out: <u>04</u> : <u>35</u> PM Inspection Date: <u>01/15/2015</u> CFM#: <u>Marco Rosasa 10340092 9/5/18</u>	Purpose of Inspection: <input checked="" type="radio"/> Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Temporary <input type="radio"/> Risk Type: <input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-107-000094</u>	Last Score: <u>56</u> Grade: <u>U</u> Date: <u>01/09/15</u> Prior Score: <u>85</u> Grade: <u>B</u> Date: <u>04/23/14</u>

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.)

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 type="radio"/>	<input checked="" 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				5-1A. Proper cooking time and temperatures			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				5-1B. Proper reheating procedures for hot holding			
<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				5-2. Consumer advisory provided for raw and undercooked foods			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed				6. 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 type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				6-1A. Proper cold holding temperature			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting				6-1B. Proper hot holding temperature			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use				6-1C. Proper cooling time and temperature			
<input checked="" 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				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"/>
2-2D. Adequate handwashing facilities supplied & accessible				7. Highly Susceptible Populations 9 points			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3. Approved Source 9 points				8. Chemicals 4 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approved source, parasite destruction				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"/>
3-1B. Food received at proper temperature				8-2B. Toxic substances properly identified, stored, used			
<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				9. Conformance with Approved Procedures 4 points			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4. Protection from Contamination 9 points				9-2. Compliance with variance, specialized process and HACCP plan			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected							
<input checked="" type="radio"/>	<input type="radio"/>						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							
<input type="radio"/>	<input type="radio"/>						
4-2A. Food stored covered							
<input checked="" type="radio"/>	<input type="radio"/>						
4-2B. Food-contact surfaces; cleaned & sanitized							

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				14A. In-use utensils; properly stored			
<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				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"/>
10C. Variance obtained for specialized processing methods				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"/>
10D. Food properly labeled; original container; required records available; shellstock tags				14D. Gloves used properly			
<input type="radio"/>	<input type="radio"/>						
11. Food Temperature Control 3 points				15. 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				15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
<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				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"/>
11C. Approved thawing methods used				15C. Nonfood-contact surfaces clean			
<input type="radio"/>	<input type="radio"/>						
11D. Thermometers provided and accurate				16. Water, Plumbing and Waste 2 points			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12. Prevention of Food Contamination 3 points				16A. Hot and cold water available; adequate pressure			
<input checked="" 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				16B. Plumbing installed; proper backflow devices			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12B. Personal cleanliness				16C. Sewage and waste water properly disposed			
<input type="radio"/>	<input type="radio"/>						
12C. Wiping cloths; properly used and stored				17. Physical Facilities 1 point			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12D. Washing fruits and vegetables				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"/>
13. Postings and Compliance with Clean Air Act 1 point				17B. Garbage/refuse properly disposed; facilities maintained			
<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13A. Posted: Permit/Inspection/Choking Poster/Handwashing				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"/>
13B. Compliance with Georgia Smoke Free Air Act				17D. Adequate ventilation and lighting; designated areas used			
				18. 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			

Person in Charge (Signature) _____ (Print) Tony Rossa	Date: 01/15/2015
Inspector (Signature) Jeremy Compton	Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 01/25/2015

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 01/15/2015
Address 6193 HIGHWAY 278 NW	City/State COVINGTON GA	Zipcode 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF sour cream / Refrigerator,	45.0 ° F	Other PHF sour cream / Refrigerator,	44.0 ° F	Other PHF cheese shredded / Refrigerator,	46.0 ° F
Other PHF coleslaw / Refrigerator,	45.0 ° F	Other PHF salsa / Refrigerator,	43.0 ° F	Other PHF chicken / Refrigerator,	45.0 ° F
Other PHF beef steak / Refrigerator,	44.0 ° F	Other PHF salmon / Refrigerator,	44.0 ° F	Other PHF beef / Refrigerator,	47.0 ° F
Other PHF beef patty / Refrigerator,	46.0 ° F	Fish / Refrigerator,	46.0 ° F	Other PHF cooked peppers / Refrigerator,	44.0 ° F
Other PHF mango salsa / Refrigerator,	44.0 ° F	Other PHF soup / cooling > 2hrs,	86.0 ° F	Other PHF chicken & broth / Prep Area, cooling > 2hrs	84.0 ° F
Other PHF shredded cheese / Walk-In Cooler, cooling 1 hr 50 minutes	46.0 ° F	Other PHF shredded cheese / Walk-In Cooler, cooling 3 hrs 43 minutes	47.0 ° F	Other PHF sliced tomatoes / Prep Area, table top cooler (cooling 2 hrs 5 minutes)	46.0 ° F
Other PHF sliced tomatoes / Walk-In Cooler, cooling 4 hrs 43 minutes	38.0 ° F	Other PHF beans / Hot-Hold Unit,	121.0 ° F	Other PHF beans / reheated,	181.0 ° F
Other PHF beef shredded / reheated,	207.0 ° F	Other PHF vegetable mix / Final Cook Temp., flat top	189.0 ° F	Other PHF steak / Final Cook Temp., flat top	163.0 ° F
Other PHF grilled chicken / Final Cook Temp., flat top	179.0 ° F	Other PHF air / Reachin cooler,	46.0 ° F	Cooked Vegetable rice / Prep Area, cooling greater than 3 hrs	118.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 1-2 Violation of Code: [.03(2)(a)-(n)] Manager not performing duties as required. Multiple risk factors out of compliance. Manager must not only be knowledgeable but must also train the food employees and be in control of all aspects of food safety. 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. Repeat Violation. **Correct By: 03/15/2015**
- 4-1A Violation of Code: [.04(4)(c)1(i)-(iii),(v),(viii)] Observed employee touch raw chicken then touch ready to eat vegetables without changing gloves. Chicken and vegetables cooked to 165F. Observed an employee touch raw shrimp then grab ready to eat vegetables without changing gloves. Shrimp and vegetables cooked to 145F. Observed raw ground beef stored above ready to eat food. Ground beef relocated. Observed raw fish stored above margarine. Raw fish relocated. Corrected On-Site. Repeat Violation.
- 6-1A Violation of Code: [.04(6)(f)] Potentially hazardous foods not maintained at 41F or below in cooler across from range. Cheese, coleslaw, salsa, mango salsa, cooked peppers discarded. Raw chicken, beef, salmon, tilapia, and beef patties relocated to walk in cooler. Potentially hazardous food shall be kept at 41F or below. Corrected On-Site. New Violation.
- 6-1B Violation of Code: [.04(6)(f)] Potentially hazardous being hot held not maintained at 135F or higher. Refried beans, shredded beef, and shredded chicken reheated to 165F. Potentially hazardous foods being hot held must be kept at 135F or higher. Corrected On-Site. Repeat Violation.
- 6-1C Violation of Code: [.04(6)(d)] Large stock pot filled with shredded cheese not properly cooled from ambient air temperature within four hours. Shredded cheese discarded. Observed large pot of soup and a container of rice was sitting on prep table cooling at room temperature for more than two hours and the food was still above 70F. Soup discard at time of inspection. Observed large container of shredded chicken in broth sitting on prep table cooling at ambient air temperature for more than two hours and the food was still over 70F. Chicken and broth discarded at time of inspection. Potentially hazardous foods must be cooled properly. Corrected On-Site. Repeat Violation.
- 6-2 Violation of Code: [.04(6)(g)] Observed multiple pans of ready to eat food (e.g., refried beans, salsa, cheese dip) kept longer than 24 hours not properly date marked. Manager instructed an employee to correctly date mark all containers. Potentially hazardous foods prepared on-site and kept longer than 24 hours shall be clearly date mark to indicated use by or sell by, or discard date. Corrected On-Site. New Violation.

Person in Charge (Signature)

Date: 01/15/2015

Inspector (Signature) Jeremy Compton

Date: 01/15/2015

asfFood Establishment Inspection Report Addendum

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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
11	Violation of Code: [.04(6)(e)] Large pot of shredded cheese, large container of chicken, rice, broth, and large pot of soup were not cooled using effective methods (shallow pans, ice bath, ice paddles, etc). Educated manager on proper effective cooling methods. Potentially hazardous foods shall be cooled using an effective method per regulations. Corrected On-Site. Repeat Violation.
12	Violation of Code: [.04(4)(q)] Observed container of onions in the walk in cooler stored on the floor. Observed a container of chips in the kitchen area being stored on the ground. Onions and chips were relocated and stored off the ground. Food shall be stored at least 6 inches off the ground. Corrected On-Site. New Violation.
14	Violation of Code: [.05(10)(f)] No splash guard between hand sink and vegetable sink. Must install a splash guard to prevent contamination. Repeat Violation. Correct By: 03/15/2015
15	Violation of Code: [.05(6)(a)] Reach in cooler in between range and dish machine not maintaining an ambient air temperature of 41F or below. Manager called a repair company during inspection. Equipment shall be maintained and in good repair. New Violation.
15	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. Repeat Violation.
17	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. Repeat Violation.

Remarks Extracts=vanilla

1. Need disclosure statement. Advisory and disclosure must be in all capital letters with 8 point font.
2. Remove asterisk from foods not offered undercooked.

Permit has been suspended. On-site education and training done with manager and staff to ensure food safety. Permit reinstated after completion of on-site training and education.

Follow up inspection will be within 10 days.

Required additional routine within 60 days.

Questions call 770-784-2121

www.gnrhealth.com for more information

Person in Charge (Signature)	Date: 01/15/2015
Inspector (Signature) Jeremy Compton	Date: 01/15/2015