

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: SHILOH MIDDLE SCHOOL Address: 4285 Shiloh Rd City: Snellville Time In: 12:10 PM Time Out: 01:25 PM Inspection Date: 04/23/2021 CFSM: Terrie Hampton 19564464 06/23/2025 Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 067-234						100	A
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.							
<div style="display: flex; justify-content: space-between;"> <div> Last Score 100 Grade A Date 11/01/2019 </div> <div> Prior Score 97 Grade A Date 03/14/2019 </div> </div>							
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(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.)</small>							
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		Compliance Status	
1 IN OUT NA NO Supervision 4 points				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points			
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties				<input type="radio"/> 5-1A Proper cooking time and temperatures			
<input checked="" type="radio"/> 1-2B Certified Food Protection Manager				<input type="radio"/> 5-1B Proper reheating procedures for hot holding			
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points			
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion				<input type="radio"/> 6-1A Proper cold holding temperatures			
<input checked="" type="radio"/> 2-1B Hands clean and properly washed				<input type="radio"/> 6-1B Proper hot holding temperatures			
<input checked="" type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<input type="radio"/> 6-1C Proper cooling time and temperature			
3 IN OUT NA NO Approved Source 9 points				7 IN OUT NA NO Highly Susceptible Populations 9 points			
<input checked="" type="radio"/> 3-1A Food obtained from approved source				<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered			
<input type="radio"/> 3-1B Food received at proper temperature				8 IN OUT NA NO Chemicals 4 points			
<input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated				<input checked="" type="radio"/> 8-2A Food additives: approved and properly used			
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction				<input type="radio"/> 8-2B Toxic substances properly identified, stored, used			
4 IN OUT NA NO Protection From Contamination 9 points				9 IN OUT NA NO Conformance with Approved Procedures 4 points			
<input checked="" type="radio"/> 4-1A Food separated and protected				<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan			
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food							
4-2A Food stored covered							
4-2B Food-contact surfaces: cleaned & sanitized							
GOOD RETAIL PRACTICES <small>(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)</small> 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				14 OUT Proper Use of Utensils 1 point			
<input type="radio"/> 10A. Pasteurized eggs used where required				<input type="radio"/> 14A. In-use utensils: properly stored			
<input type="radio"/> 10B. Water and ice from approved source				<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled			
<input type="radio"/> 10C. Variance obtained for specialized processing methods				<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used			
<input type="radio"/> 10D. Food properly labeled; original container				<input type="radio"/> 14D. Gloves used properly			
11 OUT Food Temperature Control 3 points				15 OUT Utensils, Equipment and Vending 1 point			
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control				<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
<input type="radio"/> 11B. Plant food properly cooked for hot holding				<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips			
<input type="radio"/> 11C. Approved thawing methods used				<input type="radio"/> 15C. Nonfood-contact surfaces clean			
<input type="radio"/> 11D. Thermometers provided and accurate				16 OUT Water, Plumbing and Waste 2 points			
12 OUT Prevention of Food Contamination 3 points				<input type="radio"/> 16A. Hot and cold water available; adequate pressure			
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display				<input type="radio"/> 16B. Plumbing installed; proper backflow devices			
<input type="radio"/> 12B. Personal cleanliness				<input type="radio"/> 16C. Sewage and waste water properly disposed			
<input type="radio"/> 12C. Wiping cloths: properly used and stored				17 OUT Physical Facilities 1 point			
<input type="radio"/> 12D. Washing fruits and vegetables				<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned			
13 OUT Postings and Compliance with Clean Air Act 1 point				<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained			
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/> 17C. Physical facilities installed, maintained, and clean			
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used			
18 OUT Pest and Animal Control 3 points				<input type="radio"/> 18. Insects, rodents, and animals not present			
Person in Charge (Signature) _____ <small>(Print)</small> Terrie Hampton				Date: 04/23/2021			
Inspector (Signature) _____ AOA EHS				Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____			

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Establishment SHILOH MIDDLE SCHOOL	Permit # 067-234	Date 04/23/2021
Address 4285 Shiloh Rd	City/State Snellville GA	Zip Code 30039

[illegible][illegible]

Date 04/23/2021

Date 04/23/2021

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All temperatures were in compliance during today's inspection.
The facility uses food coloring as a food additive.

www.gnrhealth.com; www.georgiaeh.us;
QUESTIONS? CALL 770.963.5132. Ext 511
aminat.apooyin@gnrhealth.com

Person in Charge (Signature)	Date 04/23/2021
Inspector (Signature)	Date 04/23/2021