

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE			
<b>Establishment Name:</b> MONTERREY MEXICAN RESTAURANT <b>Address:</b> 1000 Peachtree Industrial Blvd <b>City:</b> Suwanee <b>Time In:</b> 09:30 AM <b>Time Out:</b> 12:00 PM <b>Inspection Date:</b> 10/12/2021 <b>CFSM:</b> Adrian Betancourt 19897054 10/16/2025 <b>Purpose of Inspection:</b> Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-6871 <div style="font-size: small;">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>						80		B			
						Last Score		Grade		Date	
						25		U		10/05/2021	
						Prior Score		Grade		Date	
						N/A		N/A		01/29/2020	
<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69											
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <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>											
<b>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</b>											
Compliance Status										COS	R
<b>1 IN OUT NA NO Supervision 4 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties						<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager						<input type="radio"/>	<input type="radio"/>
<b>2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion						<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed						<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						<input type="radio"/>	<input type="radio"/>
<b>2-2A Management knowledge, responsibilities, reporting 4 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting						<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use						<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth						<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible						<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events						<input type="radio"/>	<input type="radio"/>
<b>3 IN OUT NA NO Approved Source 9 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source						<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature						<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C Food in good condition, safe, and unadulterated						<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction						<input type="radio"/>	<input type="radio"/>
<b>4 IN OUT NA NO Protection From Contamination 9 points</b>											
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected						<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food						<input type="radio"/>	<input type="radio"/>
<b>4-2A Food stored covered 4 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered						<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized						<input type="radio"/>	<input type="radio"/>
Compliance Status										COS	R
<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points</b>											
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A Proper cooking time and temperatures						<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding						<input type="radio"/>	<input type="radio"/>
<b>5-2 Consumer advisory provided for raw and undercooked foods 4 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods						<input type="radio"/>	<input type="radio"/>
<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures						<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1B Proper hot holding temperatures						<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature						<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records						<input type="radio"/>	<input type="radio"/>
<b>6-2 Proper date marking and disposition 4 points</b>											
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition						<input type="radio"/>	<input type="radio"/>
<b>7 IN OUT NA NO Highly Susceptible Populations 9 points</b>											
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered						<input type="radio"/>	<input type="radio"/>
<b>8 IN OUT NA NO Chemicals 4 points</b>											
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	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"/>	8-2B Toxic substances properly identified, stored, used						<input type="radio"/>	<input type="radio"/>
<b>9 IN OUT NA NO Conformance with Approved Procedures 4 points</b>											
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan						<input type="radio"/>	<input type="radio"/>
<b>GOOD RETAIL PRACTICES</b> <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> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>											
Compliance Status										COS	R
<b>10 OUT Safe Food and Water, Food Identification 3 points</b>											
<input type="radio"/>	10A. Pasteurized eggs used where required						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	10B. Water and ice from approved source						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	10C. Variance obtained for specialized processing methods						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	10D. Food properly labeled; original container						<input type="radio"/>	<input type="radio"/>			
<b>11 OUT Food Temperature Control 3 points</b>											
<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	11B. Plant food properly cooked for hot holding						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	11C. Approved thawing methods used						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	11D. Thermometers provided and accurate						<input type="radio"/>	<input type="radio"/>			
<b>12 OUT Prevention of Food Contamination 3 points</b>											
<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	12B. Personal cleanliness						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	12C. Wiping cloths: properly used and stored						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	12D. Washing fruits and vegetables						<input type="radio"/>	<input type="radio"/>			
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>											
<input checked="" type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing						<input checked="" type="radio"/>	<input type="radio"/>			
<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act						<input type="radio"/>	<input type="radio"/>			
Compliance Status										COS	R
<b>14 OUT Proper Use of Utensils 1 point</b>											
<input type="radio"/>	14A. In-use utensils: properly stored						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	14D. Gloves used properly						<input type="radio"/>	<input type="radio"/>			
<b>15 OUT Utensils, Equipment and Vending 1 point</b>											
<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	15C. Nonfood-contact surfaces clean						<input type="radio"/>	<input type="radio"/>			
<b>16 OUT Water, Plumbing and Waste 2 points</b>											
<input type="radio"/>	16A. Hot and cold water available; adequate pressure						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	16B. Plumbing installed; proper backflow devices						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	16C. Sewage and waste water properly disposed						<input type="radio"/>	<input type="radio"/>			
<b>17 OUT Physical Facilities 1 point</b>											
<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean						<input type="radio"/>	<input checked="" type="radio"/>			
<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used						<input type="radio"/>	<input type="radio"/>			
<b>18 OUT Pest and Animal Control 3 points</b>											
<input type="radio"/>	18. Insects, rodents, and animals not present						<input type="radio"/>	<input type="radio"/>			
<b>Person in Charge (Signature)</b>										(Print) Adrian Betancourt	
<b>Inspector (Signature)</b>										SMA EHS	
<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/>										<b>Follow-up Date:</b> 10/12/2021	



Food Service Establishment Inspection Report Addendum				Page 2 of 3	
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).					
Establishment MONTERREY MEXICAN RESTAURANT			Permit # 067-6871		Date 10/12/2021
Address 1000 Peachtree Industrial Blvd			City/State Suwanee GA		Zip Code 30024
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
thermapen / calibration	32.2	deltatrak / calibration	32.5	deltatrak / calibration	32
Thermapen / Calibration	32	Refried Beans/Reheating / Stove Top	165	Shredded Chicken/Reheat / Stove Top	171
Ground Beef/Reheat / Stove Top	183	Enchilada Sauce/Reheat / Steam Well	207	Burrito Sauce/Reheat / Steam Well 2	205
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
	<p>2-2D: .06(2)(o) (Repeat) COS Observed facility misusing the hand sinks. Observed drink pitchers on &amp; in 2 hand sinks. Had facility stop misusing the hand sinks. A handwashing facility may not be used for purposes other than handwashing. (Pf)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) (Repeat) COS Observed unwashed produce stored above ready-to-eat food in the walkin cooler. Food properly separated during the inspection. Food shall be protected from cross contamination by:</p> <p>(i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:</p> <p>(I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and</p> <p>(II) Cooked ready-to-eat food; and (P)</p> <p>(III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.</p> <p>(ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:</p> <p>(I) Using separate equipment for each type, (P) or</p> <p>(II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and</p> <p>(III) Preparing each type of food at different times or in separate areas; (P)</p> <p>(iii) Cleaning and sanitizing equipment and utensils;</p> <p>(v) Cleaning hermetically sealed containers of food of visible soil before opening;</p> <p>(vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;</p> <p>(vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or</p> <p>(viii) Separating fruits and vegetables, before they are washed from ready-to-eat food</p> <p>13A: .02(1)(d) COS The current inspection report was not posted. The 1/16/2020 94/A inspection report was posted. Had facility post the current inspection report. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)</p> <p>17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Correct By: 01/10/2022 Observe damaged floor tiles, grout, walls throughout the kitchen (mop sink, hand sink, walkin cooler, dish area, etc) Repairman was working on floors, cove base, walls during the inspection. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)</p>				
Person in Charge (Signature)			Date 10/12/2021		
Inspector (Signature)			Date 10/12/2021		



# Food Service Establishment Inspection Report Addendum

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Establishment MONTERREY MEXICAN RESTAURANT	Permit # 067-6871	Date 10/12/2021
Address 1000 Peachtree Industrial Blvd	City/State Suwanee GA	Zip Code 30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

www.gnrhealth.com \* dph.georgia.gov/food-service \* QUESTIONS? 770-963-5132

**\*\*UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.**

\*Cold food holding at 41°F or below unless otherwise noted.

\*All equipment must be NSF commercial equipment.

Joint inspection w/RTS.

-PIC stated the dish sink leaking drain pipe will be fixed tomorrow.

-The prep sink shall not be used for cleaning utensils/equipment. Use the dish sink or dish machine as discussed.

-PIC discarded bulk bin of onions because they were infested with flies. Work with pest control & check food deliveries as discussed.

Person in Charge (Signature)	Date 10/12/2021
Inspector (Signature)	Date 10/12/2021