

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>	
Establishment Name: <u>PIMENTON PARRILLA</u> Address: <u>1570 Buford Hwy NE</u> City: <u>Buford</u> Time In: <u>12:40 PM</u> Time Out: <u>02:00 PM</u> Inspection Date: <u>10/23/2023</u> CFSM: <u>Xiomara Garcia 19520647 06/07/2025</u>						88	B	
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#: <u>067-FS-11337</u>								
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.								
						Last Score	Grade	Date
						92	A	05/16/2023
						Prior Score	Grade	Date
						67	U	05/08/2023
						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											
<b>Compliance Status</b>							<b>Compliance Status</b>				
					COS					R	
<b>1 IN OUT NA NO</b>							<b>5 IN OUT NA NO</b>				
<b>Supervision</b>							<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>				
4 points							9 points				
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties <input checked="" type="radio"/> 1-2B Certified Food Protection Manager							<input type="radio"/> 5-1A Proper cooking time and temperatures <input type="radio"/> 5-1B Proper reheating procedures for hot holding				
							4 points				
<b>2 IN OUT NA NO</b>							<b>6 IN OUT NA NO</b>				
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>							<b>Holding of TCS Foods, Date Marking of TCS Foods</b>				
9 points							9 points				
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion <input checked="" type="radio"/> 2-1B Hands clean and properly washed <input type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed							<input type="radio"/> 6-1A Proper cold holding temperatures <input type="radio"/> 6-1B Proper hot holding temperatures <input type="radio"/> 6-1C Proper cooling time and temperature <input type="radio"/> 6-1D Time as a public health control: procedures and records				
							4 points				
<b>3 IN OUT NA NO</b>							<b>7 IN OUT NA NO</b>				
<b>Approved Source</b>							<b>Highly Susceptible Populations</b>				
9 points							9 points				
<input checked="" type="radio"/> 3-1A Food obtained from approved source <input type="radio"/> 3-1B Food received at proper temperature <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction							<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered				
							4 points				
<b>4 IN OUT NA NO</b>							<b>8 IN OUT NA NO</b>				
<b>Protection From Contamination</b>							<b>Chemicals</b>				
9 points							4 points				
<input type="radio"/> 4-1A Food separated and protected <input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food							<input checked="" type="radio"/> 8-2A Food additives: approved and properly used <input type="radio"/> 8-2B Toxic substances properly identified, stored, used				
							4 points				
<b>9 IN OUT NA NO</b>							<b>9 IN OUT NA NO</b>				
							<b>Conformance with Approved Procedures</b>				
							4 points				
<input checked="" type="radio"/> 4-2A Food stored covered <input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized							<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan				

**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)  
 Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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

Person in Charge (Signature) _____			(Print) <u>Xiomara Garcia</u>			Date: <u>10/23/2023</u>		
Inspector (Signature) <u>[Signature]</u>			JND EHS			Follow-up:    YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____		

# Food Service 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 Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).*

<b>Establishment</b> PIMENTON PARRILLA	<b>Permit #</b> 067-FS-11337	<b>Date</b> 10/23/2023
<b>Address</b> 1570 Buford Hwy NE	<b>City/State</b> Buford GA	<b>Zip Code</b> 30518

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork chops/Cook temp / Out of the grill	170	Chicken breast/Cook temp / Out of the grill	172	/	
/		/		/	
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## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
4-1A: .04(4)(n)1	COS Observed an employee wearing single-use gloves, placing raw chicken on the grill, and then proceeding to touch already-cooked pork chops with the same contaminated single-use gloves. //Employee removed single-use gloves, washed her hands and put new gloves on. Pork chops were discarded.// If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)
12D: .04(4)(g)	COS Observed washed avocados with their stickers on their outside surfaces. //Stickers were removed and avocados were rewashed.// Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)

<b>Person in Charge (Signature)</b>	<b>Date</b> 10/23/2023
<b>Inspector (Signature)</b>	<b>Date</b> 10/23/2023

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<b>Item Number</b>	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>
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Comments:

Note: All cold-holding and hot-holding items were in compliance unless otherwise noted.

Note: The facility uses vanilla extract as an additive.

For questions or comments please call 770-963-5132 or visit [www.gnrhealth.com](http://www.gnrhealth.com)

<b>Person in Charge (Signature)</b>	<b>Date</b> 10/23/2023
<b>Inspector (Signature)</b> 	<b>Date</b> 10/23/2023