GEORGIA DEPARTMENT OF PUBLIC HEALTH							CURRENT SCORE	CURRENT GRAD	DE	H,			
Food Service Establishment Inspection Report Establishment Name: CHEEKY TAQUERIA													
COL	ONTY HEA	CDH Çe	Establishment Name: CHEEKY TAQUERIA Address: 1039 Peachtree Industrial Blvd						-				
City:	Su	wanee	TO A CONTROL OF THE PARTY OF TH	e Out	:	06:40	PM						
2.10 to 100			02/23/2023										
		f Inspec						Dat		4			
		90 10		10	JU	A		03/02/2	2022				
				Prior S	core	Grad	ie .	Dat	te				
			tors in foodborne illness outbreaks. Public Health	7	2			02/23/	2022				
		C 100 TO	are control measures to prevent illness or injury.	•	_			<i>OZIZ</i> OI	1	CORING AND GRADING: A=9	90-100 B=80-89 C=70-79	U≤€	69
			FOODBORNE ILLNESS RISK FACT	TOR	SA	ND	PU	BLIC	HEA	LTH INTERVENTIONS	S		
			(Mark designated compliance status (IN, OUT, NA, or NO) for each								and a farming manager of		
		nce OU	T=not in compliance NO=not observed NA=not applicable	cos					uring ins	spection R=Repeat violation of	the same code provision=		ints
		NA NO		-	oints		200		Total Control	Cooking and Reheati	ng of TCS Foods.		100
	0		1-2A PIC present, demonstrates knowledge, performs duties		0	5	IN	OUT	NA NO	Consumer		9 poi	ints
Ŏ		0	1-2B Certified Food Protection Manager	0	0			0	\sim	5-1A Proper cooking time a		-	0
2 IN	оит	NA NO	Employee Health, Good Hygienic Practices,			l ⊨	0	0		5-1B Proper reheating proc	edures for hot holding	0	0
		A CANADA IN CASA	Preventing Contamination by Hands	_	oints	-	1			F 2 Consumos aduis and a	utale at few years and	4 po	oints
	X	0	2-1A Proper use of restriction & exclusion 2-1B Hands clean and properly washed	ő	00			0	0	5-2 Consumer advisory pro undercooked foods	vided for raw and	0	0
	0	00	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed					0117		Holding of To	CS Foods.		
	U	00	approved alternate method properly followed	O	0	6	IN	001	NA NO	Date Marking o		9 po	oints
					oints			Q	=	6-1A Proper cold holding to			0
	00000		2-2A Management knowledge, responsibilities, reporting	-	0					6-1B Proper hot holding ter	0.14.70.00.00.00.00.00.00.00.00.00.00.00.00.	-	0
	8		2-2B Proper eating, tasting, drinking, or tobacco use 2-2C No discharge from eyes, nose, and mouth	0	_					6-1C Proper cooling time a			0
	S		2-2D Adequate handwashing facilities supplied & access bl	-	ŏ		0	0	•0	6-1D Time as a public heal and records	tri control. procedures	0	0
Ŏ	Ŏ		2-2E Response procedures for vomiting & diarrheal even	-	-							4 po	oints
		NA NO	Approved Source	9 p	oints			0	00	6-2 Proper date marking an	nd disposition		0
	Q	_	3-1A Food obtained from approved source	_	0	7	IN	OUT	NA NO	Highly Susceptib	le Populations	9 po	oints
\mathbf{Q}	8	\circ	3-1B Food received at proper temperature	0	-		0	0		7-1 Pasteurized foods used	: Prohibited foods not	0	0
	8		3-1C. Food in good condition, safe, and unadulterated 3-1D Required records: shellstock tags, parasite destruction		00	8			NA NO	offered Chemic	cale		
4 IN	OUT	NA NO		1100	oints	Ĭ		O	STATE OF TAXABLE PARTY.	8-2A Food additives: appro	Control Control	_	O
	0	00	4-1A Food separated and protected	0	_	1		O		8-2B Toxic substances pro	DE CARL TWO TENEDS OF THE		0
	0		4-1B Proper disposition of returned, previously served,	0	0		_			used		U	U
	_		reconditioned, and unsafe food		-	9	IN	OUT	NA NO				oints
		\circ	4-2A Food stored covered	O O	Oints	1	0	0		9-2 Compliance with varian and HACCP plan	ce, specialized process	0	0
Ŏ	8	ŏ	4-2B Food-contact surfaces: cleaned & sanitized		ŏ					STATE OF THE STATE			
			GOOD			PRA	CTI	CES					
	(M		umbered item OUT, if not in compliance. For items marked OUT, ma					1000					
Co	mnli	ance S	lood Retail Practices are preventive measures to control	cos	1	LICTION			ance S		its into roods.	cos	R
10	-		Safe Food and Water, Food Identification	3 p	oints	1		TUC		Proper Use of Ute	ensils		oint
	O		asteurized eggs used where required	O	0					use utensils: properly stored		0	0
	0		ater and ice from approved source ariance obtained for specialized processing methods	0	00		-			nsils, equipment and linens: prop gle-use/single-service articles:			00
	0		ood properly labeled; original container	0				_		oves used properly	properly stored, used		ŏ
		100. F		-	U	1	5 (TUC		Utensils, Equipment a		-	oint
11	OUT	11A D	roper cooling methods used: adequate equipment for		oints					od and nonfood-contact surf designed, constructed, and	The state of the s	0	0
	0		ature control	0	0					rewashing facilities: installed, m		0	0
	Ö		lant food properly cooked for hot holding	0		<u> </u>			15C. No	nfood-contact surfaces clea			0
	0	and the second second second second	pproved thawing methods used hermometers provided and accurate	00	00		6 (O 1	I6A. Ho	Water, Plumbing an t and cold water available; a			Oints
12	OUT		Prevention of Food Contamination	1000	oints	1				mbing installed; proper back		_	ŏ
	0	44	ontamination prevented during food preparation, storage	0	0	<u> </u>	-		6C. Se	wage and waste water prope			0
	0	display 12B. Pe	ersonal cleanliness	0		-1	7 (O 1	7A. Toi	Physical Facilities: properly constru			oint
	0	12C. W	iping cloths: properly used and stored	0	0			0 1	7B. Ga	rbage/refuse properly dispos	ed; facilities maintained	0	0
42	OUT	-	/ashing fruits and vegetables		0		-	-		ysical facilities installed, ma	TO THE TOTAL VALUE OF THE PARTY		00
13	0		Postings and Compliance with Clean Air Act osted: Permit/Inspection/Choking Poster/Handwashing	0	O	1	8 (TUC	TD. Ade	equate ventilation and lighting Pest and Animal C			oints
	Ŏ	CONTRACTOR AND ADMINISTRATION OF THE PARTY O	ompliance with Georgia Smoke Free Air Act	0	O			the state of the s	8. Inse	cts, rodents, and animals no		the same of the same of	0
Person	n in C	harge (Signature)		100	Print)	Ch	elsea		Date:	02/23/2023		
						ratitivi i			VE	s O NO •			
Inspec	tor (S	ignatur	TWF EHS				Fo	llow-u	ip:	Follow-u	ip Date: 02/23/2023		_

iolations cited in this report must b	e corrected with	nment Inspection Re		25 UN N.C. 5. 2: PWW WO.WO SWO	ealth Rules and
egulations Food Service Chapter 5 stablishment	11-6-1, Hule .10 :	Permit #		Date 02/23/2023	
HEEKY TAQUERIA ddress 39 Peachtree Industrial Blvd			//State vanee	Z	ip Code 0024
		TEMPERATURE OBSERY		S/A SC	JOZ-4
Item/Location	Temp	Item/Location	Temp	Item/Location	Tem
oked beef - cooling temp 1 (30m) / walk in	93	cooked beef - cooling temp 2 (1h 30m) / walk in	50	fried chicken #1 - final cook / fryer	202
d chicken #2 - final cook / fryer	203	1		1	
		1		1	
		1		1	
		1		1	
				/	
		1		1	
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Item umber	2	OBSERVATIONS AND CO	RRECTIVE	ACTIONS	
Idler. // At least one employee that tified food safety manager who has ional standards for organizations the renew certification in accordance aning and sanitizing, equipment and shall be air-dried or used after adequay not be cloth dried except that use	thas supervisory shown proficient at certify individual with the requirem dutensils: quate draining best tensils that have	ultiple containers as clean, stacked when	authority to directly a test that is post be designated still wet. // Constants that are main	art of an accredited program that control food preparation and start of an accredited program that control to one food service establishment of the tainers were separated and allowed tained clean and dry. (C)	service shall be onforms to the only and mainta d to air dry. // Afte
ndler. // At least one employee that tified food safety manager who has tional standards for organizations the renew certification in accordance B: .05(10)(e) 1,2,4 COS Observed aning and sanitizing, equipment an Shall be air-dried or used after adequate most be cloth dried except that used and closed, tight-fitting windows; (C) an closed, tight-fitting windows; (C) an	thas supervisory shown proficient at certify individual with the requirem dutensils: quate draining between the solution of th	and management responsibility and the acy of required information through passing als. Certified Food Safety Managers must nents of the examination taken. (Pf) ultiple containers as clean, stacked when fore contact with food; (C) and been air-dried may be polished with cloth back door to kitchen does not self-close.	authority to directly a test that is post be designated still wet. // Constants that are main	art of an accredited program that control food preparation and start of an accredited program that control to one food service establishment of the tainers were separated and allowed tained clean and dry. (C)	service shall be a onforms to the only and maintai
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Person in Charge (Signature)

Date 02/23/2023

Inspector (Signature)

Date 02/23/2023

plations cited in this report must be corrected within the time fram gulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).		lic Health Rules and
tablishment IEEKY TAQUERIA	Permit # 067-FS-10363	Date 02/23/2	2023
dress 39 Peachtree Industrial Blvd	City/State Suwanee	GA	Zip Code 30024
Item OBSERVA	ATIONS AND CORRECTIVE		
mments:			
hot/cold holding temperatures were in compliance unless otherwise s	stated in temperature log.		
TE: Facility uses additives - drink syrups.			
TE: Ensure that floor drains are draining in a timely manner.			
TE: Ensure that the dates on the permit are visible to public.			
informal inspection with occur within the next ten calendar days. If vic	plations are not corrected, permit may be	suspended	
estions? Visit our website www.gnrhealth.com or call our office 770-9		Suspended.	
estions: visit our website www.grimeaith.com or can our office 110-9	03-3132.		
rson in Charge (Signature)		Date 0	2/23/2023
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pector (Signature)		Date 0	2/00/0000