

	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b>	<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
	<b>Food Service Establishment Inspection Report</b>		92
Establishment Name: <u>PIMENTON PARRILLA</u> Address: <u>1570 Buford Hwy NE</u> City: <u>Buford</u> Time In: <u>11:05 AM</u> Time Out: <u>12:45 PM</u> Inspection Date: <u>05/16/2023</u> CFSM: <u>Xiomara Garcia 19520647 06/07/2025</u>			
Purpose of Inspection: Routine <input type="radio"/> Follow-up <input checked="" 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>		Last Score: <u>67</u> Grade: <u>U</u> Date: <u>05/08/2023</u> Prior Score: <u>86</u> Grade: <u>B</u> Date: <u>06/01/2022</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.		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																																																																																																																																																																					
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<b>9</b>	<b>IN OUT NA NO</b> <b>Conformance with Approved Procedures</b> <b>4 points</b>																																																																																																																																																																				
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**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.

<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td><b>10</b></td> <td><b>OUT</b> <b>Safe Food and Water, Food Identification</b> <b>3 points</b></td> <td></td> <td></td> </tr> <tr> <td></td> <td><input type="radio"/> 10A. Pasteurized eggs used where required</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10B. Water and ice from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10C. Variance obtained for specialized processing methods</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10D. 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Person in Charge (Signature) _____ (Print) <u>Xiomara Garcia</u>	Date: <u>05/16/2023</u>
Inspector (Signature) <u>SNE</u> <span style="float: right;">JND EHS</span>	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> 05/16/2023
<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
Carrot/Radish mix/Cooling 15 min / Reach in	66	Carrot/Radish mix/Cooling 1 Hr / Reach in freezer	51	Steak and potato empanadas/Reheat / Out of the	200
Sausage/Reheat / Out of the fryer	213	Steak (med)/Cook temp / Out of the grill	149	Egg (medium)/Cook temp / Out of the pan	171
Chicharron/Cook temp / Out of the fryer	213	Sweet plaintains/Cook temp / Out of the fryer	157	/	
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## OBSERVATIONS AND CORRECTIVE ACTIONS

8-2B: .07(6)(b) COS Only sanitizer bucket in the facility was not labeled with its common name. //Sanitizer bucket labeled.// Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)

8-2B: .07(6)(g) COS Only chlorine sanitizer bucket that was prep in the facility had a concentration above 100 ppm. //Chlorine sanitizer bucket was remade to a concentration between 50-100 ppm.// Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). (P)

12B: .03(5)(i) COS Observed person in charge (PIC) handling exposed food items without a hair restrain. //PIC put on a hair net.// Employees preparing or handling food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the Health Authority, worn properly to restrain loose hair including beards and mustaches longer than one half inch (1/2"). (C)

12B: .03(5)(g) COS Observed PIC handling food items and wearing a bracelet and a rubber band on her wrist. //PIC removed her jewelry.// Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)

12C: .04(4)(m) COS Observed a wet wiping cloth stored next to the grill area. //Wiping cloth was placed in a sanitizer bucket.// Cloths in-use for wiping counters and other equipment surfaces shall be stored in sanitizer of the appropriate concentration in-between uses and laundered daily. (C)

13A: .02(1)(d) COS The most current inspection report was not posted in public view. //Today's inspection report was posted in public view.// 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)

<b>Person in Charge (Signature)</b>	<b>Date</b> 05/16/2023
<b>Inspector (Signature)</b>	<b>Date</b> 05/16/2023

# Food Service Establishment Inspection Report Addendum

Page 3 of 3

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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.

Note: Facility does not have a handwash sink in the bar area. Garnishes and lemons for drinks cannot be cut or prep in the bar area, and equipment (dishes and cups) cannot be washed in the 3-compartment sink unless a hand sink is available for handwashing.

Note: A required additional inspection will occur within the next 12 months.

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> 05/16/2023
<b>Inspector (Signature)</b> 	<b>Date</b> 05/16/2023