

	GEORGIA DEPARTMENT OF PUBLIC HEALTH	CURRENT SCORE	CURRENT GRADE
	Food Service Establishment Inspection Report		97
Establishment Name: <u>PIMENTON PARRILLA</u> Address: <u>1570 Buford Hwy NE</u> City: <u>Buford</u> Time In: <u>11:10 AM</u> Time Out: <u>01:08 PM</u> Inspection Date: <u>02/01/2024</u> CFSM: <u>Xiomara Garcia 19520647 06/07/2025</u>			
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>		Last Score: 88 Grade: B Date: 10/23/2023 Prior Score: 92 Grade: A Date: 05/16/2023	
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																																																																																																																																																																					
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td>1</td> <td>IN OUT NA NO Supervision 4 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 1-2B Certified Food Protection Manager</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>2</td> <td>IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-1A Proper use of restriction & exclusion</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-1B Hands clean and properly washed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-2A Management knowledge, responsibilities, reporting</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-2C No discharge from eyes, nose, and mouth</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 2-2E Response procedures for vomiting & diarrheal events</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>3</td> <td>IN OUT NA NO Approved Source 9 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 3-1A Food obtained from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> <input type="radio"/> 3-1B Food received at proper temperature</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> 3-1C. 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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.

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Person in Charge (Signature) _____ (Print) <u>Xiomara Garcia</u>	Date: <u>02/01/2024</u>
Inspector (Signature) <u>[Signature]</u> JND EHS	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>02/01/2024</u>

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).

Establishment PIMENTON PARRILLA	Permit # 067-FS-11337	Date 02/01/2024
Address 1570 Buford Hwy NE	City/State Buford GA	Zip Code 30518

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Boiled cassava/Cooling 15 min / Prep table	104	Boiled cassava/Cooling 55 min / Prep table	80	Sliced tomatoes/Cooling 15 min / Prep Top Cooler	47
Sliced tomatoes/Cooling 1 Hr / Prep Top Cooler	43	Shredded lettuce #1/Cooling 15 min / Prep Top	47	Shredded lettuce #1/Cooling 1 Hr / Prep Top	43
Shredded lettuce #2/Cooling 15 min / Prep Top	50	Shredded lettuce #2/Cooling 1 Hr / Prep Top	46	Beef liver/Final cook temp / Out of the grill	184
Chicken breast/Final cook temp / Out of the grill	194	/	/	/	/
/	/	/	/	/	/
/	/	/	/	/	/
/	/	/	/	/	/

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
12C: .04(4)(m) COS	Observed only chlorine sanitizer bucket available in the facility with a concentration below 50 ppm. //Chlorine sanitizer was remade to a concentration between 50-100 ppm.// 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)

Person in Charge (Signature)	Date 02/01/2024
Inspector (Signature)	Date 02/01/2024

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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Establishment PIMENTON PARRILLA	Permit # 067-FS-11337	Date 02/01/2024
Address 1570 Buford Hwy NE	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Note: Today's inspection is a required additional routine inspection (RAR). A routine inspection will be occurring before June 30, 2024.

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

Person in Charge (Signature)	Date 02/01/2024
Inspector (Signature) 	Date 02/01/2024