

 GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report		CURRENT SCORE	CURRENT GRADE	
Establishment Name: <u>CHEEKY TAQUERIA</u> Address: <u>1039 Peachtree Industrial Blvd</u> City: <u>Suwanee</u> Time In: <u>01:40 PM</u> Time Out: <u>03:00 PM</u> Inspection Date: <u>05/09/2023</u> CFSM: <u>Chelsea Thompson 2148787 03/02/2028</u>		96	A	
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-10363</u>				Last Score: <u>N/A</u> Grade: <u>N/A</u> Date: <u>03/03/2023</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.				Prior Score: <u>92</u> Grade: <u>A</u> Date: <u>02/23/2023</u>
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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<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"/>																																																																																																																																																																																																																	
4 IN OUT NA NO Protection From Contamination 9 points																																																																																																																																																																																																																			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A Food separated and protected	<input type="radio"/>	<input 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"/>																																																																																																																																																																																																																	
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points																																																																																																																																																																																																																			
<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 type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1B Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																	
6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points																																																																																																																																																																																																																			
<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 checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input 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"/>																																																																																																																																																																																																																	
7 IN OUT NA NO Highly Susceptible Populations 9 points																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
8 IN OUT NA NO Chemicals 4 points																																																																																																																																																																																																																			
<input checked="" type="radio"/> <input type="radio"/> <input 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"/>																																																																																																																																																																																																																	
9 IN OUT NA NO Conformance with Approved Procedures 4 points																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
Compliance Status	COS	R																																																																																																																																																																																																																	
10 OUT Safe Food and Water, Food Identification 3 points																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
11 OUT Food Temperature Control 3 points																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
12 OUT Prevention of Food Contamination 3 points																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
13 OUT Postings and Compliance with Clean Air Act 1 point																																																																																																																																																																																																																			
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																	
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																	
14 OUT Proper Use of Utensils 1 point																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
15 OUT Utensils, Equipment and Vending 1 point																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
16 OUT Water, Plumbing and Waste 2 points																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
17 OUT Physical Facilities 1 point																																																																																																																																																																																																																			
<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 type="radio"/> 17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																	
<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																	
18 OUT Pest and Animal Control 3 points																																																																																																																																																																																																																			
<input type="radio"/> 18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																	

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.

Person in Charge (Signature) _____ (Print) Marino		Date: <u>05/09/2023</u>	
Inspector (Signature) <u>TWF</u>		TWF EHS	
Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>		Follow-up Date: <u>05/09/2023</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 CHEEKY TAQUERIA	Permit # 067-FS-10363	Date 05/09/2023
Address 1039 Peachtree Industrial Blvd	City/State Suwanee GA	Zip Code 30024

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cut lettuce - cooling temp 1 (40m) / walk in cooler	50	grilled onions - cooling temp 1 (1h 10m) / prep	47	cut lettuce - cooling temp 2 (1h 25m) / walk in	47
grilled onions - cooling temp 2 (1h 50m) / prep	41	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
4-2B: .05(7)(a)1 COS	Observed mold-like substance accumulation inside of ice machine. // Ice machine was drained, washed, rinsed, sanitized at time of inspection. // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

Person in Charge (Signature)	Date 05/09/2023
Inspector (Signature)	Date 05/09/2023

Food Service Establishment Inspection Report Addendum

Page 3 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 CHEEKY TAQUERIA	Permit # 067-FS-10363	Date 05/09/2023
Address 1039 Peachtree Industrial Blvd	City/State Suwanee GA	Zip Code 30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All hot/cold holding temperatures were in compliance unless otherwise stated in temperature log.

NOTE: This facility uses additives - drink syrups.

NOTE: Ensure all sanitizer bucket labels are in good repair and easy to read.

NOTE: Grilled onions was moved from prep cooler to prep freezer to ensure more rapid cooling during inspection.

Questions? Visit our website www.gnrhealth.com or call our office 770-963-5132.

Person in Charge (Signature) _____ **Date** 05/09/2023

Inspector (Signature)  **Date** 05/09/2023