

	<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>SHILOH MIDDLE SCHOOL</u> Address: <u>4285 Shiloh Rd</u> City: <u>Snellville</u> Time In: <u>12:10 PM</u> Time Out: <u>01:25 PM</u> Inspection Date: <u>04/23/2021</u> CFSM: <u>Terrie Hampton 19564464 06/23/2025</u>				100	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>067-234</u>				SCORING AND GRADING:    A=90-100    B=80-89    C=70-79    U<69			
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
				100	A	11/01/2019	
				Prior Score	Grade	Date	
				97	A	03/14/2019	

**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>				
<b>1 IN OUT NA NO      Supervision      4 points</b>					<b>5 IN OUT NA NO      Cooking and Reheating of TCS Foods, Consumer Advisory      9 points</b>				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	
1-2A PIC present, demonstrates knowledge, performs duties					5-1A Proper cooking time and temperatures				
1-2B Certified Food Protection Manager					5-1B Proper reheating procedures for hot holding				
<b>2 IN OUT NA NO      Employee Health, Good Hygienic Practices, Preventing Contamination by Hands      9 points</b>					<b>6 IN OUT NA NO      Holding of TCS Foods, Date Marking of TCS Foods      9 points</b>				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
2-1A Proper use of restriction & exclusion					6-1A Proper cold holding temperatures				
2-1B Hands clean and properly washed					6-1B Proper hot holding temperatures				
2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed					6-1C Proper cooling time and temperature				
2-2A Management knowledge, responsibilities, reporting					6-1D Time as a public health control: procedures and records				
2-2B Proper eating, tasting, drinking, or tobacco use					<b>7 IN OUT NA NO      Highly Susceptible Populations      9 points</b>				
2-2C No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
2-2D Adequate handwashing facilities supplied & accessible					7-1 Pasteurized foods used: Prohibited foods not offered				
2-2E Response procedures for vomiting & diarrheal events					<b>8 IN OUT NA NO      Chemicals      4 points</b>				
<b>3 IN OUT NA NO      Approved Source      9 points</b>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		8-2A Food additives: approved and properly used				
3-1A Food obtained from approved source					8-2B Toxic substances properly identified, stored, used				
3-1B Food received at proper temperature					<b>9 IN OUT NA NO      Conformance with Approved Procedures      4 points</b>				
3-1C. Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	
3-1D Required records: shellstock tags, parasite destruction					9-2 Compliance with variance, specialized process and HACCP plan				
<b>4 IN OUT NA NO      Protection From Contamination      9 points</b>									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>						
4-1A Food separated and protected									
4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food									
4-2A Food stored covered									
4-2B Food-contact surfaces: cleaned & sanitized									

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

Person in Charge (Signature)	(Print) Terrie Hampton	Date: <u>04/23/2021</u>
Inspector (Signature)	AOA 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> SHILOH MIDDLE SCHOOL	<b>Permit #</b> 067-234	<b>Date</b> 04/23/2021
<b>Address</b> 4285 Shiloh Rd	<b>City/State</b> Snellville GA	<b>Zip Code</b> 30039

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
stuff cheese meal (reheated for time control) /	196	pepperoni pizza (reheated for time control) / oven	162	cheese pizza (reheated for time control) / oven	175
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	

<b>Person in Charge (Signature)</b>	<b>Date</b> 04/23/2021
<b>Inspector (Signature)</b>	<b>Date</b> 04/23/2021

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

All temperatures were in compliance during today's inspection.  
The facility uses food coloring as a food additive.

www.gnrhealth.com; www.georgiaeh.us;  
QUESTIONS? CALL 770.963.5132. Ext 511  
aminat.apooyin@gnrhealth.com

<b>Person in Charge (Signature)</b>	<b>Date</b> 04/23/2021
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<b>Inspector (Signature)</b>	<b>Date</b> 04/23/2021
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