


<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> PIMENTON PARRILLA <b>Address:</b> 1570 Buford Hwy NE <b>City:</b> Buford <b>Time In:</b> 02:40 PM <b>Time Out:</b> 06:00 PM <b>Inspection Date:</b> 05/08/2023 <b>CFSM:</b> Xiomara Garcia 19520647 06/07/2025 <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FS-11337 <div style="font-size: small;">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.</div>						67	U
						<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <small>(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.)</small>							
<b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>NO</b> =not observed <b>NA</b> =not applicable <b>COS</b> =corrected on-site during inspection <b>R</b> =Repeat violation of the same code provision=2 points							
<b>1 IN OUT NA NO</b>				<b>Supervision</b>		<b>4 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input type="radio"/>	<input checked="" type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager		<input type="radio"/>	<input type="radio"/>
<b>2 IN OUT NA NO</b>				<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>		<b>9 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events		<input type="radio"/>	<input type="radio"/>
<b>3 IN OUT NA NO</b>				<b>Approved Source</b>		<b>9 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature		<input type="radio"/>	<input type="radio"/>
<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"/>
<b>4 IN OUT NA NO</b>				<b>Protection From Contamination</b>		<b>9 points</b>	
<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"/>
						<b>4 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered		<input checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized		<input checked="" type="radio"/>	<input type="radio"/>
<b>5 IN OUT NA NO</b>				<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>		<b>9 points</b>	
<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"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>
<b>6 IN OUT NA NO</b>				<b>Holding of TCS Foods, Date Marking of TCS Foods</b>		<b>9 points</b>	
<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature		<input checked="" 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"/>
						<b>4 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input checked="" type="radio"/>	<input checked="" type="radio"/>
<b>7 IN OUT NA NO</b>				<b>Highly Susceptible Populations</b>		<b>9 points</b>	
<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"/>
<b>8 IN OUT NA NO</b>				<b>Chemicals</b>		<b>4 points</b>	
<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"/>
<b>9 IN OUT NA NO</b>				<b>Conformance with Approved Procedures</b>		<b>4 points</b>	
<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"/>
<b>GOOD RETAIL PRACTICES</b> <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
<b>10 OUT</b>				<b>Safe Food and Water, Food Identification</b>		<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container		<input type="radio"/>	<input type="radio"/>
<b>11 OUT</b>				<b>Food Temperature Control</b>		<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate		<input type="radio"/>	<input type="radio"/>
<b>12 OUT</b>				<b>Prevention of Food Contamination</b>		<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables		<input type="radio"/>	<input type="radio"/>
<b>13 OUT</b>				<b>Postings and Compliance with Clean Air Act</b>		<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act		<input type="radio"/>	<input type="radio"/>
<b>14 OUT</b>				<b>Proper Use of Utensils</b>		<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly		<input type="radio"/>	<input type="radio"/>
<b>15 OUT</b>				<b>Utensils, Equipment and Vending</b>		<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean		<input type="radio"/>	<input type="radio"/>
<b>16 OUT</b>				<b>Water, Plumbing and Waste</b>		<b>2 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed		<input type="radio"/>	<input type="radio"/>
<b>17 OUT</b>				<b>Physical Facilities</b>		<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used		<input type="radio"/>	<input type="radio"/>
<b>18 OUT</b>				<b>Pest and Animal Control</b>		<b>3 points</b>	
<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	18. Insects, rodents, and animals not present		<input checked="" type="radio"/>	<input checked="" type="radio"/>
<b>Person in Charge (Signature)</b> _____ (Print) Xiomara Garcia				<b>Date:</b> 05/08/2023			
<b>Inspector (Signature)</b> <i>am</i> JND EHS				<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 05/08/2023			

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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 05/08/2023	
Address 1570 Buford Hwy NE		City/State BufordGA		Zip Code 30518	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Boiled cassava/Cooling 4 Hrs 10 min / Prep Top	57	Boiled cassava/Cooling 6 Hrs / Prep Top Cooler	43	Beans #1/Discarded/Cooling +2Hrs / Reach in	84
Beans #2/Cooling 2Hrs 45 min / Reach in Cooler	54	Beans #2/Cooling 3 Hrs 20 min / Reach in Cooler	54	Cut cabbage salad/Cooling 1Hr 45 min / Reach in	50
Cut cabbage salad/Cooling 2Hrs 50 min / Reach	50	Fried sweet plantain/Cook temp / Out of the fryer	230	Fried plaintain/Cook temp / Out of the fryer	211
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
1-2A: .03(2)(a)-(l), (n) (Repeat) NCOS Correct By: 05/18/2023 Due to today's unsatisfactory score, the person in charge (PIC) is not demonstrating active managerial control. // It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)					
1-2A: .03(2) COS No person in charge (PIC) was designated at the beginning of the inspection. //Owner (PIC) arrived 20 minutes later.// There must be a person in charge on the premises of the food service establishment at all times. (Pf)					
2-2D: .07(3)(b) COS Observed women's and men's restrooms without disposable paper towels. //Disposable paper towels were placed in both restrooms.// Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)					
2-2E: .03(6) NCOS Correct By: 05/18/2023 //Facility does not have procedures and a disinfectant for their vomit and diarrhea kit. //Procedures were provided to the PIC.// A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (Pf)					
4-2A: .04(4)(c)1(iv) COS //Observed multiple food items left uncovered inside a reach-in cooler and the freezer. //Food items were covered with plastic wrap.// Food must be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except for loosely covered, or uncovered containers in which food is being cooled if protected from overhead contamination. (C)					
4-2B: .05(7)(a)1 COS Observed ice machine with a pink substance inside. //Ice machine was cleaned and sanitized during today's inspection.// Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)					
6-1C: .04(6)(d) COS Observed beans(#1) cooling for 2 hours did not reach 71F or below. Observed cabbage salad and another container of beans that did not cool down at a fast enough rate. Observed boiled casava that did not reach 41F or below within 6 hours. //Beans #1 were discarded. Beans (#2) and cabbage salad were moved to the reach-in freezer to allow them to cool down faster. Casava was discarded// Cooked time/temperature control for safety food shall be cooled: 1) from 135°F (57°C) to 70°F (21°C) within 2 hours; and 2) from 70°F (21°C) to 41°F (5°C) or below within 4 hours (provided the food met the first limit). (P)					
Cooling Rate: TCS foods being cooled from 135°F to 70°F in 2 hours MUST cool 0.54°F per minute (roughly 32.5°F per hour). To successfully cool from 135°F to 70°F within two hours, the food must be cooled at a rate of approximately 0.54°F per minute (135°F -70°F = 65°F total divided by 120 minutes = 0.54°F per minute) or 32.5°F per hour. TCS foods being cooled from 70°F to 41°F MUST cool 7.25°F per hour (29°F in 4 hours). To successfully cool from 70°F to 41°F within 4 hours, the food must be cooled at a rate of 0.121°F per minute (70-41 = 29°F total divided by 240 minutes = 0.121°F per minute) or 7.25°F per hour.					
6-2: .04(6)(g) (Repeat) COS //Multiple cooked food items such as ribs, ground beef, stew beef, and arepas stored in the reach-in freezer were not date marked with their preparation dates.**SECOND CONSECUTIVE VIOLATION-PERMIT SUSPENSION** //All food items were labeled with their corresponding preparation dates.// Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by with the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)					
18: .07(2)(m) (Repeat) COS Screened door actively in use, has a gap at the bottom of the door. Not tight fitting. **SECOND CONSECUTIVE VIOLATION** //Back door was closed.// Outer openings of a food service establishment shall be protected against the entry of insects and rodents by: 1) filling or closing holes and other gaps along floors, walls, and ceilings; (C) 2) closed, tight-fitting windows; (C) and 3) solid self-closing, tight-fitting doors. (C)					
Person in Charge (Signature)				Date 05/08/2023	
Inspector (Signature) 				Date 05/08/2023	

# Food Service Establishment Inspection Report Addendum

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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 05/08/2023
Address 1570 Buford Hwy NE	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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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.

\*\*\*YOUR PERMIT HAS BEEN SUSPENDED FOR HAVING THREE CONSECUTIVE "U" SCORES IN THREE CONSECUTIVE ROUTINE INSPECTIONS.\*\*\*

\*\*All food service must cease. It is unlawful for a facility to operate with a suspended permit. If operation is observed while the permit is suspended, a citation may be issued resulting in court action.

\*\*\*A COMPLIANCE CONFERENCE WILL BE HELD ON 5/9/2023 AT 8:30 AM AT THE ENVIRONMENTAL HEALTH OFFICE AT 455 GRAYSON HWY, SUITE 600, LAWRENCEVILLE GA 30046. THE FACILITY OWNER MUST PROVIDE A CORRECTIVE ACTION PLAN TO ENSURE THE FACILITY GETS IN COMPLIANCE.

Note:(5/9/2023) A compliance conference was conducted on 5/9/2023. A corrective action plan was discussed and will be put in place after today's meeting.

Note: PERMIT WAS REINSTATED AFTER TODAY’S COMPLIANCE CONFERENCE.

\*Note: A follow-up inspection will occur within 10 days.

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)

Person in Charge (Signature)	Date 05/08/2023
Inspector (Signature) 	Date 05/08/2023