

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: PIMENTON PARRILLA Address: 1570 Buford Hwy NE City: Buford Time In: 02:00 PM Time Out: 04:30 PM Inspection Date: 05/25/2022 CFSM: Xiomara Garcia 19520647 06/07/2025 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#: 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>						64	U
<div style="display: flex; justify-content: space-between;"> <div> Last Score 50 Grade U Date 05/18/2022 Prior Score 94 Grade A Date 03/16/2022 </div> <div> SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69 </div> </div>							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <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>							
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							
1 IN OUT NA NO Supervision 4 points				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points			
<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"/>	
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				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"/>	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"/>	
<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible	<input 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"/>	
3 IN OUT NA NO Approved Source 9 points				7 IN OUT NA NO Highly Susceptible Populations 9 points			
<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"/>	
4 IN OUT NA NO Protection From Contamination 9 points				8 IN OUT NA NO Chemicals 4 points			
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected	<input checked="" 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"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered	<input 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 type="radio"/>	<input type="radio"/>	
GOOD RETAIL PRACTICES <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>							
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point			
<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 checked="" type="radio"/>	<input checked="" 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 checked="" type="radio"/>	<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				15 OUT Utensils, Equipment and Vending 1 point			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input checked="" type="radio"/>	<input checked="" 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"/>	
12 OUT Prevention of Food Contamination 3 points				16 OUT Water, Plumbing and Waste 2 points			
<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"/>	
13 OUT Postings and Compliance with Clean Air Act 1 point				17 OUT Physical Facilities 1 point			
<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 checked="" type="radio"/>	<input checked="" type="radio"/>	
<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"/>	
16 OUT Water, Plumbing and Waste 2 points				18 OUT Pest and Animal Control 3 points			
<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"/>	
<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"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	
Person in Charge (Signature) _____ Date: 05/25/2022						Inspector (Signature) CED EHS Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 06/04/2022	

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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

05/25/2022

Address

1570 Buford Hwy NE

City/State

BufordGA

Zip Code

30518

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sliced tomato (cooling-1 hour) / Prep cooler	49	Cut lettuce (cooling-1 hour) / Prep cooler	44	Cooked yuca (cooling-3.5 hours) / Prep cooler	47
Chicken 1 / Final cook	176	Chicken 2 / Final cook	170	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	<p>1-2A: .03(2)(a)-(l), (n) (Repeat) NCOS Correct By: 06/04/2022 As demonstrated by today's unsatisfactory score and no person in charge present, active managerial control is not being established in this facility. // 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)</p> <p>1-2A: .03(2) COS No person in charge designated. // Owner arrived after inspection completed. // There must be a person in charge on the premises of the food service establishment at all times. (Pf)</p> <p>2-2E: .03(6) COS Facility did not have written procedures for cleaning up in the event of a vomit or diarrhea incident. // Provided norovirus clean up procedure handout. // 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)</p> <p>4-1A: .04(4)(n)1 (Repeat) COS Employee used the same single-use gloves for more than 1 task. She cracked a raw egg in the pan and then touched ready to eat food item. // Food was re-fried. Employee removed gloves, washed hands, and put on new gloves. // If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) (Repeat) COS Raw shell eggs and chicken stored above beef and pork in reach in cooler. // Items rearranged based on internal cook temperatures. Additional storage chart provided. // Food shall be protected from cross contamination by:</p> <p>(i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:</p> <p>(l) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and</p> <p>(II) Cooked ready-to-eat food; and (P)</p> <p>(III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.</p> <p>(ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:</p> <p>(l) Using separate equipment for each type, (P) or</p> <p>(II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and</p> <p>(III) Preparing each type of food at different times or in separate areas; (P)</p> <p>(iii) Cleaning and sanitizing equipment and utensils;</p> <p>(v) Cleaning hermetically sealed containers of food of visible soil before opening;</p> <p>(vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;</p> <p>(vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or</p> <p>(viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.</p> <p>4-2B: .05(6)(n) (Repeat) COS Employee actively washing dishes in three-compartment sink with no sanitizer solution. // Chlorine sanitizer solution was made to 100 ppm, and provided training on proper dishwashing procedures. // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)</p> <p>Approved cleaning method: wash with soap solution, rinse with water, sanitize at proper concentration.</p> <p>10D: .04(4)(d) (Repeat) NCOS Correct By: 06/04/2022 Multiple sauce bottles were not labeled with name. // Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)</p>

Person in Charge (Signature)

Date 05/25/2022

Inspector (Signature)

Date 05/25/2022

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Establishment	PIMENTON PARRILLA
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Permit #
067-FS-11337

Date	05/25/2022
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Address
1570 Buford Hwy NE

City/State
Buford

GA

Zip Code
30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
14B: .05(10)(e) 1,2,4 (Repeat) COS	Clean dishes were stacked while wet. // Dishes were rewashed and sanitized. // Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: 1) in a clean, dry location; (C) 2) where they are not exposed to splash, dust, or other contamination; (C) and 3) at least 6 inches above the floor. (C)
15A: .05(1)(i) (Repeat) NCOS Correct By: 06/04/2022	Facility is using raw wood shelves to store drinks at the bar and food in dry storage- unapproved material. // Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. (C)
	Shelves should be NSF approved (stainless steel, plastic, etc.)
15A: .05(6)(a) NCOS Correct By: 06/24/2022	Top lid on prep cooler nearest microwave is in disrepair. // Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2)of this Rule. (C)
17D: .07(4)(b) COS	Employee cell phone stored on top of microwave. Employee cell phone and charger stored on prep cart above facility foods. // Items were removed. // Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens and single-service and single-use articles cannot occur. (C)
<div> <div>Person in Charge (Signature)</div> <div>Date 05/25/2022</div> </div> <div> <div>Inspector (Signature)</div> <div>Date 05/25/2022</div> </div>	

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Establishment PIMENTON PARRILLA	Permit # 067-FS-11337	Date 05/25/2022
Address 1570 Buford Hwy NE	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132

****YOUR PERMIT HAS BEEN SUSPENDED FOR RECEIVING "U" ON FOLLOW-UP INSPECTION.**

-Onsite training provided.
-Permit reinstated.

*Follow-up inspection within 10 days.
**Required additional routine inspection within the next 12 months.
- Facilities must earn a passing score of 80 or above on follow-up inspections.

UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.

Facility is missing tiles underneath equipment along back wall in bar area. Correct by 06/25/2022

Facility is missing cove base along back wall in bar and in bathrooms. Correct by 06/25/2022

Provided handouts: storage chart, norovirus clean up, and vegetable sink sign.

Person in Charge (Signature)	Date 05/25/2022
Inspector (Signature)	Date 05/25/2022