

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: EL COMPAGINO RESTAURANT Address: 465 Pleasant Hill Rd City: Lilburn Time In: 10:46 AM Time Out: 01:15 PM Inspection Date: 10/28/2022 CFSM: Mario Rodriguez 20982722 09/07/2026 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#: 067-FSP-27200						72	C
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: N/A Grade: N/A Date: 08/26/2022 Prior Score: 88 Grade: B Date: 08/17/2022	
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69							
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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input 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"/>	
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 checked="" type="radio"/>	<input type="radio"/>	
9 IN OUT NA NO Conformance with Approved Procedures 4 points				14 OUT Proper Use of Utensils 1 point			
<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 checked="" type="radio"/>	<input 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> Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.							
10 OUT Safe Food and Water, Food Identification 3 points				15 OUT Utensils, Equipment and Vending 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 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 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				16 OUT Water, Plumbing and Waste 2 points			
<input checked="" 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"/>	
12 OUT Prevention of Food Contamination 3 points				17 OUT Physical Facilities 1 point			
<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				18 OUT Pest and Animal Control 3 points			
<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"/>	

Person in Charge (Signature)

(Print)

Mario

Date: 10/28/2022

Inspector (Signature)

CEL EHS

Follow-up:

YES ☒NO ☐

Follow-up Date: 11/07/2022

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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 EL COMPAGINO RESTAURANT			Permit # 067-FSP-27200		Date 10/28/2022
Address 465 Pleasant Hill Rd			City/State LilburnGA		Zip Code 30047
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken (final cook) / Stove	174	Shrimp (final cook) / Stove	180	Beef (final cook) / Stove	171
Diced tomatoes #1 (cooling 10 mins) Temp #1 /	51.6	Diced tomatoes #2 (cooling 10 mins) Temp #1 /	53.5	Diced tomatoes #1 (cooling 1 hr. 3 mins) Temp	52.4
Diced tomatoes #2 (cooling 1 hr. 3 mins) Temp	47.1	Cut tomatoes #1 (cooling 10 mins) Temp #1 /	49.5	Cut tomatoes #2 (cooling 10 mins) Temp #1 /	48.3
Cut tomatoes #1 (cooling 1 hrs. 3 mins) Temp #2 /	50	Cut tomatoes #2 (cooling 1 hrs. 3 mins) Temp #2 /	49.1	Beef soup (cooling since last night) (discarded) /	44.6
Cooked jalapenos with carrots (cooling since last	46.1	/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed unwashed produce above bags of bread and sauces in the walk-in cooler; raw chicken above raw fish and raw beef above raw shrimp in the upright freezer. Items were relocated to allow proper separation and protection. 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>(I) 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>(I) 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>6-1C: .04(6)(d) COS Observed container of cooked beef soup in the upright freezer and cooked jalapenos with carrot in the walk-in cooler from last night did not cool down to 41 F in 6 hours. The food items were 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)</p> <p>6-1C: .04(6)(d) COS Observed two containers of diced tomatoes and two containers of cut tomatoes on the prep-table not cooling at a fast enough rate. Cooling methods altered for foods not cooling fast enough. Cooling Rate:</p> <p>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.</p> <p>10D: .04(4)(d) COS Observed seasoning and sauces not labeled with common name. The food items were labeled. 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> <p>11A: .04(6)(e) COS Observed two containers of diced tomatoes, cut tomatoes on the prep-table and container of beef soup and cooked jalapeno with carrots cooling in over-filled containers with the lids on. Trained PIC and employees on effective cooling methods. Foods shall be cooled using one or more methods approved by the health authority (i.e., small batches, thinner portions, ice wands, blast chillers, ice as an ingredient, placing in the walk-in cooler or walk-in freezer uncovered (or partially uncovered) as long as the food is protected from overhead contamination). (Pf, C)</p> <p>16B: .06(2)(r) NCOS Correct By: 11/07/2022 Observed hand-washing sink hot water turned off due to the sink leaking. Correct by 11/7/22. A plumbing system shall be repaired according to law; (P) and maintained in good repair. (C)</p> <p>17D: .07(4)(b) (Repeat) COS Observed employee's items such as wallet, glasses, watch and cellphone on the shelves above facility's items. Employee's items were moved to designated area. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and</p>					
Person in Charge (Signature)				Date 10/28/2022	
Inspector (Signature)				Date 10/28/2022	

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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single-use articles are protected from contamination. (C) **3rd consecutive violation**

Person in Charge (Signature)	Date 10/28/2022
Inspector (Signature)	Date 10/28/2022

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Comments:

All cold/hot holding time/temperature control for safety (TCS) foods was in compliance unless otherwise noted.

Food additive: Vanilla Flavor

NOTE: Ensure ice machine is clean to sight and touch.

A follow-up inspection will occur on or before 11/7/22.

A required additional inspection will be conducted within the next 12 months.

Three or more consecutive violations on routine inspections will result in permit suspension.

Permit was suspended due to a third consecutive repeat violation of 17D: [.07(4)(b)] . Onsite training was provided and permit was reinstated.

Questions?
770-963-5132
www.gnrhealth.com

Person in Charge (Signature)	Date 10/28/2022
Inspector (Signature)	Date 10/28/2022