

| <b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b><br><b>Food Service Establishment Inspection Report</b>   |                                  |  |                                  |                                  |  | CURRENT SCORE   |                                  | CURRENT GRADE |  |
|---|----------------------------------|--|----------------------------------|----------------------------------|--|---|----------------------------------|---------------|--|
| <b>Establishment Name:</b> PIMENTON PARRILLA<br><b>Address:</b> 1570 Buford Hwy NE<br><b>City:</b> Buford <b>Time In:</b> 09:45 AM <b>Time Out:</b> 01:30 PM<br><b>Inspection Date:</b> 05/18/2022 <b>CFSM:</b> Xiomara Garcia 19520647 06/07/2025<br><b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/><br><b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/><br><b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FS-11337<br><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> |                                  |  |                                  |                                  |  | 50  |                                  | 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><br><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=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   |                                  |  |                                  |                                  |  | COS   | R                                |               |  |
| <b>1</b>  | IN                               | OUT  | NA                               | NO                               | <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 checked="" 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</b>  | IN                               | OUT  | NA                               | NO                               | <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"/>            |               |  |
|   | <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 checked="" type="radio"/> | <input type="radio"/>  | <input type="radio"/>            | <input type="radio"/>            | 2-2E Response procedures for vomiting & diarrheal events   | <input type="radio"/>   | <input type="radio"/>            |               |  |
| <b>3</b>  | IN                               | OUT  | NA                               | NO                               | <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 type="radio"/>            | <input checked="" type="radio"/> | 3-1D Required records: shellstock tags, parasite destruction                                     | <input type="radio"/>   | <input type="radio"/>            |               |  |
| <b>4</b>  | IN                               | OUT  | NA                               | NO                               | <b>Protection From Contamination</b>   | <b>9 points</b>   |                                  |               |  |
|   | <input type="radio"/>            | <input checked="" type="radio"/>   | <input type="radio"/>            | <input type="radio"/>            | 4-1A Food separated and protected  | <input checked="" type="radio"/>  | <input checked="" 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 checked="" type="radio"/>  | <input type="radio"/>            |               |  |
| <b>5</b>  | IN                               | OUT  | NA                               | NO                               | <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"/>            |               |  |
|   | <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</b>  | IN                               | OUT  | NA                               | NO                               | <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 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"/>            |               |  |
|   | <input type="radio"/>            | <input checked="" type="radio"/>   | <input type="radio"/>            | <input type="radio"/>            | 6-2 Proper date marking and disposition  | <input type="radio"/>   | <input checked="" type="radio"/> |               |  |
| <b>7</b>  | IN                               | OUT  | NA                               | NO                               | <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</b>  | IN                               | OUT  | NA                               | NO                               | <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 type="radio"/>            | <input checked="" type="radio"/>   | <input type="radio"/>            | <input type="radio"/>            | 8-2B Toxic substances properly identified, stored, used  | <input checked="" type="radio"/>  | <input checked="" type="radio"/> |               |  |
| <b>9</b>  | IN                               | OUT  | NA                               | NO                               | <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><br><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><br><small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>   |                                  |  |                                  |                                  |  |   |                                  |               |  |
| Compliance Status   |                                  |  |                                  |                                  |  | COS   | R                                |               |  |
| <b>10</b>   | OUT                              | <b>Safe Food and Water, Food Identification</b>  |                                  |                                  |  | <b>3 points</b>   |                                  |               |  |
|   | <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 checked="" type="radio"/> | 10D. Food properly labeled; original container   |                                  |                                  |  | <input checked="" type="radio"/>  | <input checked="" type="radio"/> |               |  |
| <b>11</b>   | OUT                              | <b>Food Temperature Control</b>  |                                  |                                  |  | <b>3 points</b>   |                                  |               |  |
|   | <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 checked="" type="radio"/> | 11C. Approved thawing methods used   |                                  |                                  |  | <input checked="" type="radio"/>  | <input type="radio"/>            |               |  |
|   | <input type="radio"/>            | 11D. Thermometers provided and accurate  |                                  |                                  |  | <input type="radio"/>   | <input type="radio"/>            |               |  |
| <b>12</b>   | OUT                              | <b>Prevention of Food Contamination</b>  |                                  |                                  |  | <b>3 points</b>   |                                  |               |  |
|   | <input checked="" type="radio"/> | 12A. Contamination prevented during food preparation, storage, display                     |                                  |                                  |  | <input checked="" 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 checked="" type="radio"/> | 12D. Washing fruits and vegetables   |                                  |                                  |  | <input checked="" type="radio"/>  | <input checked="" type="radio"/> |               |  |
| <b>13</b>   | OUT                              | <b>Postings and Compliance with Clean Air Act</b>  |                                  |                                  |  | <b>1 point</b>  |                                  |               |  |
|   | <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"/>            |               |  |
| <b>14</b>   | OUT                              | <b>Proper Use of Utensils</b>  |                                  |                                  |  | <b>1 point</b>  |                                  |               |  |
|   | <input checked="" type="radio"/> | 14A. In-use utensils: properly stored  |                                  |                                  |  | <input checked="" type="radio"/>  | <input type="radio"/>            |               |  |
|   | <input checked="" type="radio"/> | 14B. Utensils, equipment and linens: properly stored, dried, handled                       |                                  |                                  |  | <input checked="" 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"/>            |               |  |
| <b>15</b>   | OUT                              | <b>Utensils, Equipment and Vending</b>   |                                  |                                  |  | <b>1 point</b>  |                                  |               |  |
|   | <input checked="" 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"/>            |               |  |
| <b>16</b>   | OUT                              | <b>Water, Plumbing and Waste</b>   |                                  |                                  |  | <b>2 points</b>   |                                  |               |  |
|   | <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"/>            |               |  |
| <b>17</b>   | OUT                              | <b>Physical Facilities</b>   |                                  |                                  |  | <b>1 point</b>  |                                  |               |  |
|   | <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 checked="" type="radio"/> | 17C. Physical facilities installed, maintained, and clean                                  |                                  |                                  |  | <input checked="" type="radio"/>  | <input type="radio"/>            |               |  |
|   | <input type="radio"/>            | 17D. Adequate ventilation and lighting; designated areas used                              |                                  |                                  |  | <input type="radio"/>   | <input type="radio"/>            |               |  |
| <b>18</b>   | OUT                              | <b>Pest and Animal Control</b>   |                                  |                                  |  | <b>3 points</b>   |                                  |               |  |
|   | <input checked="" type="radio"/> | 18. Insects, rodents, and animals not present  |                                  |                                  |  | <input type="radio"/>   | <input type="radio"/>            |               |  |
| <b>Person in Charge (Signature)</b> _____ <small>(Print)</small> Xiomara  |                                  |  |                                  |                                  |  | <b>Date:</b> 05/18/2022   |                                  |               |  |
| <b>Inspector (Signature)</b> _____ SMA EHS  |                                  |  |                                  |                                  |  | <b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 05/18/2022 |                                  |               |  |



|  |      |                                    |                          |                                    |                    |
|--|------|------------------------------------|--------------------------|------------------------------------|--------------------|
| Food Service Establishment Inspection Report Addendum  |      |                                    |                          | Page 2 of 4                        |                    |
| 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<br>PIMENTON PARRILLA   |      |                                    | Permit #<br>067-FS-11337 |                                    | Date<br>05/18/2022 |
| Address<br>1570 Buford Hwy NE  |      |                                    | City/State<br>BufordGA   |                                    | Zip Code<br>30518  |
| TEMPERATURE OBSERVATIONS   |      |                                    |                          |                                    |                    |
| Item/Location  | Temp | Item/Location                      | Temp                     | Item/Location                      | Temp               |
| thermapen / calibration  | 32.1 | deltatrak / calibration            | 31.8                     | deltatrak / calibration            | 31.9               |
| beets - cooling temp #1 / cooler   | 66   | beets - cooling temp #2 / freezer  | 64                       | tomato - cooling temp #1 / cooler  | 49                 |
| tomato - cooling temp #2 / cooler  | 49   | lettuce - cooling temp #1 / cooler | 61                       | lettuce - cooling temp #2 / cooler | 53                 |
| /  |      | /                                  |                          | /                                  |                    |
| /  |      | /                                  |                          | /                                  |                    |
| /  |      | /                                  |                          | /                                  |                    |
| /  |      | /                                  |                          | /                                  |                    |
| /  |      | /                                  |                          | /                                  |                    |
| OBSERVATIONS AND CORRECTIVE ACTIONS  |      |                                    |                          |                                    |                    |
| Item Number  |      |                                    |                          |                                    |                    |
| <p>1-2A: (Repeat) COS Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for food separated and protected, glove use requirements, cleaning &amp; sanitizing requirements, date marking, chemical requirements (amongst other good retail practices) were observed today. Training provided.<br/>*** Second Consecutive Violation*** Corrected some of the violations. // 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>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) (Repeat) COS Unwashed produce was stored above ready-to-eat food in the cooler. Chicken was stored above pork on/in the prep sink. Raw shell eggs were stored on the prep table &amp; onions were stored on the shelf below. Raw meats stored above ready-to-eat food in the freezer.<br/>*** Second Consecutive Violation *** Food separated. // Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)</p> <p>Raw, unpackaged animal food, such as beef, lamb, pork, poultry, and fish may not be offered for consumer self-service. (P) This paragraph does not apply to: (i) Consumer self-service of ready-to-eat foods at buffets or salad bars that serve foods such as sushi or raw shellfish; (ii) Ready-to-cook individual portions for immediate cooking and consumption on the premises such as consumer-cooked meats or consumer-selected ingredients for Mongolian barbecue; or (iii) Raw, frozen, shell-on shrimp, or lobster.</p> <p>4-1A: .04(4)(n)1 (Repeat) COS Employee used the same single-use gloves for more than 1 task. She handled dirty dishes &amp; then clean dishes.<br/>*** Second Consecutive Violation *** Had employee remove gloves, wash hands, rewash "clean" items. // 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>4-2B: .05(6)(n) COS Employee was cleaning the prep sink with chlorine sanitizer &amp; the concentration too low (no color change on the test strip). Employee was using an improper cleaning/sanitizing method for the prep sink. She used soap &amp; sanitizer at the same time to clean the sink. *** Second Consecutive Violation *** // 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)<br/>Approved cleaning method: wash with soap solution, rinse with water, sanitize at proper concentration.</p> <p>6-2: .04(6)(g) (Repeat) Correct By: 05/27/2022 TCS food cooked/prepped in house &amp; held &gt; 24 hours, in coolers &amp; freezers, were not date marked : cooked meats, beef empanada, chicken tamales, tomato &amp; onion salsa, etc.<br/>PIC said food was either cooked a week ago or last Thursday.<br/>*** Second Consecutive Violation *** // Refrigerated, ready-to-eat time/temperature control for safety foods prepared/opened 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)</p> <p>8-2B: .07(6)(g) (Repeat) COS Chlorine sanitizer in a spray bottle, for cleaning dining tables, was 200ppm or higher. Sanitizer diluted. // Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). (P)</p> <p>8-2B: .07(6)(q) COS A tube of Desitin was stored above food in the cooler. PIC said it was for burns. Desitin moved to a separate area. // First-aid supplies that are in a food service establishment for the employee's use shall be:<br/>1. Labeled with the manufacturer's label; (Pf) and<br/>2. Stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles. (P)</p> <p>10D: .04(4)(d) (Repeat) COS Containers of salt were not labeled. Food not 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>10D: .04(8)(b) COS Milk in the cooler expired 5/17. Discarded. // Prepackaged sandwiches, eggs, infant formula, shucked oysters, milk, and time/temperature control</p> |      |                                    |                          |                                    |                    |
| Person in Charge (Signature)   |      |                                    | Date 05/18/2022          |                                    |                    |
| Inspector (Signature)  |      |                                    | Date 05/18/2022          |                                    |                    |



|  |  |                          |                    |
|--|--|--------------------------|--------------------|
| Food Service Establishment Inspection Report Addendum  |  | Page 3 of 4              |                    |
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| Establishment<br>PIMENTON PARRILLA   |  | Permit #<br>067-FS-11337 | Date<br>05/18/2022 |
| Address<br>1570 Buford Hwy NE  |  | City/State<br>Buford GA  | Zip Code<br>30518  |
| Item Number  | OBSERVATIONS AND CORRECTIVE ACTIONS  |                          |                    |
|  | <p>safety foods that are labeled as “keep refrigerated” and that are for sale or service to the consumer or used as an ingredient in other foods shall be immediately discarded and shall not be sold, served, or used after the manufacturer’s expiration date or the sell-by date. (P)</p> <p>11C: .04(6)(c) COS Raw chicken &amp; raw pork were thawing at room temperature in/on the vegetable prep sink. (water was not running). Reviewed approved thawing methods. Food moved to the cooler to thaw. // Time/temperature control for safety food shall be thawed: 1) under refrigeration that keeps the food at 41°F or below; 2) completely submerged in running water with the temperature of the water at 70°F or below, and the no part of the food exceeding 41°F; 3) as a part of the cooking process. (C)</p> <p>12A: .04(4)(t) COS Chicken was being prepped on the dish sink drainboard, while soap solution was in the adjacent wash compartment; food exposed to splash contamination. Facility stopped prepping the food on the dish sink. // During preparation, unpackaged food shall be protected from environmental sources of contamination. (C)</p> <p>The dish sink may be used for washing dishes OR for raw animal food prep. The dish sink may only be used for one task at a time and it shall be washed, rinsed &amp; sanitized before &amp; after raw animal food prep.</p> <p>12D: .04(4)(g) (Repeat) COS Facility was misusing the designated vegetable prep sink. Clean utensils on the dish machine rack were stored on the prep sink drainboard, raw chicken was on the other drainboard &amp; raw pork was in the sink.<br/>*** Second Consecutive Violation*** Had facility stop misusing the vegetable prep sink. // Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)<br/>// The designated vegetable prep sink shall only be used for washing fruits and vegetables, rehydrating, thawing OR cooling of cooked foods.</p> <p>14A: .04(4)(k) COS Correct By: 05/21/2022 In-use utensil handles were stored in food. (This was noted on the last inspection.) Handles removed from food. // During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 1. in the food with their handles above the top of the food and the container; 2. in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 3. in a clean, dry container; or 4. in a container of water if the water is maintained at a temperature of at least 135°F (57°C) and the container is cleaned at the required frequency. (C)</p> <p>14B: .05(10)(e) 1,2,4 COS 1. Clean utensils exposed to splash contamination, Clean utensils were stored in the dish machine rack, which was stored on the vegetable prep sink drainboard. Raw pork &amp; raw chicken were also in/on the prep sink.<br/>2. Food containers were stored wet nested. Also observed employee put a wet container on top of clean, dry containers on the storage shelves.</p> <p>Facility doesn't have dish machine drainboards. Facility must find a way to properly air-dry containers. // 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)</p> <p>Clean equipment and utensils shall be stored in a self-draining position that allows air drying and covered or inverted. (C)</p> <p>15A: .05(1)(i) Correct By: 05/21/2022 Facility is using raw wood shelves to store drinks at the bar - 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)</p> <p>Shelves should be NSF approved (stainless steel, plastic, etc.)</p> <p>17C: .07(1)(a) COS Facility is using cardboard to line the cookline floors (this was noted last time) - unapproved material. Cardboard removed. // Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:<br/>1. Smooth, durable, and easily cleanable for areas where food service establishment operations are conducted;<br/>2. Closely woven and easily cleanable carpet for carpeted areas; and<br/>3. Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet.</p> <p>18: .07(2)(m) Correct By: 05/27/2022 The Kitchen solid door was propped open &amp; the screen door was in use. Screen door was not self-closing, tight-fitting. The solid door was not self-closing. // Outer openings of a food service establishment shall be protected against the entry of insects and rodents by:<br/>1) filling or closing holes and other gaps along floors, walls, and ceilings; (C)<br/>2) closed, tight-fitting windows; (C) and<br/>3) solid self-closing, tight-fitting doors. (C)</p> |                          |                    |
| Person in Charge (Signature)   |  | Date 05/18/2022          |                    |
| Inspector (Signature)  |  | Date 05/18/2022          |                    |



# Food Service Establishment Inspection Report Addendum

Page 4 of 4

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<br>PIMENTON PARRILLA | Permit #<br>067-FS-11337 | Date<br>05/18/2022 |
| Address<br>1570 Buford Hwy NE      | City/State<br>Buford GA  | Zip Code<br>30518  |

|                |                                     |
|----------------|-------------------------------------|
| Item<br>Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
|----------------|-------------------------------------|

Comments:

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

**\*\*YOUR PERMIT HAS BEEN SUSPENDED FOR RECEIVING “U” GRADES ON TWO CONSECUTIVE ROUTINE INSPECTIONS.**

Routine Inspection 3/9/2022  
Required Additional Routine Inspection 5/18/2022

-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.

\*Additives: food flavoring & food coloring.  
\*Unless holding food using time as a control, cold food shall be held at 41°F or below & hot food shall be held at 135°F or above.  
\*Food held at required hot & cold temperatures unless otherwise noted.  
\*Thermometers shall be cleaned before use and before storage.  
\*All equipment must be NSF commercial equipment.  
\*The most current graded inspection report shall be posted in public view, readable from one foot away.  
-Facility is not serving mussels now.

|                              |                 |
|------------------------------|-----------------|
| Person in Charge (Signature) | Date 05/18/2022 |
| Inspector (Signature)        | Date 05/18/2022 |