

	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b>	<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
	<b>Food Service Establishment Inspection Report</b>		<b>80</b>
Establishment Name: <u>MONTERREY MEXICAN RESTAURANT</u> Address: <u>1000 Peachtree Industrial Blvd</u>		<div style="font-size: 24px; font-weight: bold;">SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69</div>	
City: <u>Suwanee</u> Time In: <u>09:30 AM</u> Time Out: <u>12:00 PM</u>			
Inspection Date: <u>10/12/2021</u> CFSM: <u>Adrian Betancourt 19897054 10/16/2025</u>			
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"/> Last Score: <u>25</u> Grade: <u>U</u> Date: <u>10/05/2021</u>			
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>067-6871</u>			
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.			
		Prior Score: <u>N/A</u> Grade: <u>N/A</u> Date: <u>01/29/2020</u>	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance    OUT=not in compliance    NO=not observed    NA=not applicable    COS=corrected on-site during inspection    R=Repeat violation of the same code provision=2 points																																																																																																																																																																					
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<b>8</b>	<b>IN OUT NA NO</b> <b>Chemicals</b> <b>4 points</b>																																																																																																																																																																				
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<b>9</b>	<b>IN OUT NA NO</b> <b>Conformance with Approved Procedures</b> <b>4 points</b>																																																																																																																																																																				
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**GOOD RETAIL PRACTICES**  
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)  
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td><b>10</b></td> <td><b>OUT</b>      <b>Safe Food and Water, Food Identification</b>      <b>3 points</b></td> <td></td> <td></td> </tr> <tr> <td></td> <td><input type="radio"/> 10A. Pasteurized eggs used where required</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10B. Water and ice from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10C. Variance obtained for specialized processing methods</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10D. 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Person in Charge (Signature) _____ (Print) <u>Adrian Betancourt</u>	Date: <u>10/12/2021</u>
Inspector (Signature) _____ SMA EHS	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>10/12/2021</u>

# Food Service Establishment Inspection Report Addendum

*Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).*

<b>Establishment</b> MONTERREY MEXICAN RESTAURANT	<b>Permit #</b> 067-6871	<b>Date</b> 10/12/2021
<b>Address</b> 1000 Peachtree Industrial Blvd	<b>City/State</b> Suwanee GA	<b>Zip Code</b> 30024

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
thermapen / calibration	32.2	deltatrak / calibration	32.5	deltatrak / calibration	32
Thermapen / Calibration	32	Refried Beans/Reheating / Stove Top	165	Shredded Chicken/Reheat / Stove Top	171
Ground Beef/Reheat / Stove Top	183	Enchilada Sauce/Reheat / Steam Well	207	Burrito Sauce/Reheat / Steam Well 2	205
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## OBSERVATIONS AND CORRECTIVE ACTIONS

2-2D: .06(2)(o) (Repeat) COS Observed facility misusing the hand sinks. Observed drink pitchers on & in 2 hand sinks. Had facility stop misusing the hand sinks. A handwashing facility may not be used for purposes other than handwashing. (Pf)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) (Repeat) COS Observed unwashed produce stored above ready-to-eat food in the walkin cooler. Food properly separated during the inspection. Food shall be protected from cross contamination by:

- (i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:
  - (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
  - (II) Cooked ready-to-eat food; and (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.
- (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:
  - (I) Using separate equipment for each type, (P) or
  - (II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and
  - (III) Preparing each type of food at different times or in separate areas; (P)
- (iii) Cleaning and sanitizing equipment and utensils;
- (v) Cleaning hermetically sealed containers of food of visible soil before opening;
- (vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
- (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
- (viii) Separating fruits and vegetables, before they are washed from ready-to-eat food

13A: .02(1)(d) COS The current inspection report was not posted. The 1/16/2020 94/A inspection report was posted. Had facility post the current inspection report. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)

17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Correct By: 01/10/2022 Observe damaged floor tiles, grout, walls throughout the kitchen (mop sink, hand sink, walkin cooler, dish area, etc) Repairman was working on floors, cove base, walls during the inspection. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

<b>Person in Charge (Signature)</b>	<b>Date</b> 10/12/2021
<b>Inspector (Signature)</b>	<b>Date</b> 10/12/2021

# Food Service Establishment Inspection Report Addendum

Page 3 of 3

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

www.gnrhealth.com \* dph.georgia.gov/food-service \* QUESTIONS? 770-963-5132  
\*\*UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.  
\*Cold food holding at 41°F or below unless otherwise noted.  
\*All equipment must be NSF commercial equipment.  
Joint inspection w/RTS.

-PIC stated the dish sink leaking drain pipe will be fixed tomorrow.  
-The prep sink shall not be used for cleaning utensils/equipment. Use the dish sink or dish machine as discussed.  
-PIC discarded bulk bin of onions because they were infested with flies. Work with pest control & check food deliveries as discussed.

<b>Person in Charge (Signature)</b>	<b>Date</b> 10/12/2021
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<b>Inspector (Signature)</b>	<b>Date</b> 10/12/2021
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