



**GEORGIA DEPARTMENT OF PUBLIC HEALTH**  
**Food Service Establishment Inspection Report**

Establishment Name: Echols County School

Address: 190 Hwy 94

City: Statenville Time In: 09 : 50 AM Time Out: 10 : 20 AM

Inspection Date: 04/26/2022 CFSM: Crystal Martinez

Purpose of Inspection: Routine  Followup  Initial   
Issued Provisional Permit  Temporary

Risk Type: 1  2  3  Permit#: FSP-050-000012

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Scored	Grade	Date
100	A	11/10/21
Prior Scored	Grade	Date
100	A	05/12/21

CURRENT SCORE	CURRENT GRADE
100	A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US69

**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

Compliance Status	COS	R	Compliance Status	COS	R
<b>1 IN OUT NA NO</b> Supervision 4 points			<b>5 IN OUT NA NO</b> 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 0 0			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1A. Proper cooking time and temperatures 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B. Certified Food Protection Manager 0 0			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1B. Proper reheating procedures for hot holding 0 0		
<b>2 IN OUT NA NO</b> Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion 0 0			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed 0 0			<b>6 IN OUT NA NO</b> Holding of TCS Foods, Date Marking of TCS Foods 9 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed 0 0			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures 0 0		
			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperatures 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A. Management knowledge, responsibilities, reporting 0 0			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 6-1C. Proper cooling time and temperature 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use 0 0			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1D. Time as a public health control: procedures and records 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth 0 0					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible 0 0			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-2. Proper date marking and disposition 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2E. Response procedures for vomiting & diarrheal events 0 0			<b>7 IN OUT NA NO</b> Highly Susceptible Populations 9 points		
<b>3 IN OUT NA NO</b> Approved Source 9 points			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used: Prohibited foods not offered 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A. Food obtained from approved source 0 0			<b>8 IN OUT NA NO</b> Chemicals 4 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature 0 0			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 8-2A. Food additives: approved and properly used 0 0		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated 0 0			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used 0 0		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1D. Required records: shellstock tags, parasite destruction 0 0			<b>9 IN OUT NA NO</b> Conformance with Approved Procedures 4 points		
<b>4 IN OUT NA NO</b> Protection From Contamination 9 points			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan 0 0		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected 0 0					
<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 0 0					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered 0 0					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces: cleaned & sanitized 0 0					

**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.

Compliance Status	COS	R	Compliance Status	COS	R
<b>10 OUT</b> Safe Food and Water, Food Identification 3 points			<b>14 OUT</b> Proper Use of Utensils 1 point		
<input type="radio"/> 10A. Pasteurized eggs used where required 0 0			<input type="radio"/> 14A. In-use utensils: properly stored 0 0		
<input type="radio"/> 10B. Water and ice from approved source 0 0			<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled 0 0		
<input type="radio"/> 10C. Variance obtained for specialized processing methods 0 0			<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used 0 0		
<input type="radio"/> 10D. Food properly labeled; original container 0 0			<input type="radio"/> 14D. Gloves used properly 0 0		
<b>11 OUT</b> Food Temperature Control 3 points			<b>15 OUT</b> Utensils, Equipment and Vending 1 point		
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control 0 0			<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 0 0		
<input type="radio"/> 11B. Plant food properly cooked for hot holding 0 0			<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips 0 0		
<input type="radio"/> 11C. Approved thawing methods used 0 0			<input type="radio"/> 15C. Nonfood-contact surfaces clean 0 0		
<input type="radio"/> 11D. Thermometers provided and accurate 0 0			<b>16 OUT</b> Water, Plumbing and Waste 2 points		
<b>12 OUT</b> Prevention of Food Contamination 3 points			<input type="radio"/> 16A. Hot and cold water available; adequate pressure 0 0		
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display 0 0			<input type="radio"/> 16B. Plumbing installed; proper backflow devices 0 0		
<input type="radio"/> 12B. Personal cleanliness 0 0			<input type="radio"/> 16C. Sewage and waste water properly disposed 0 0		
<input type="radio"/> 12C. Wiping cloths: properly used and stored 0 0			<b>17 OUT</b> Physical Facilities 1 point		
<input type="radio"/> 12D. Washing fruits and vegetables 0 0			<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned 0 0		
<b>13 OUT</b> Postings and Compliance with Clean Air Act 1 point			<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained 0 0		
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing 0 0			<input type="radio"/> 17C. Physical facilities installed, maintained, and clean 0 0		
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act 0 0			<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used 0 0		
			<b>18 OUT</b> Pest and Animal Control 3 points		
			<input type="radio"/> 18. Insects, rodents, and animals not present 0 0		

Person in Charge (Signature) Brent Worth (Print) Brent Worth Date: 04/26/2022  
Inspector (Signature) [Signature] Follow-up: YES  NO  Follow-up Date: