

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Coweta Charter Academy
 Address: 6675 Highway 16 East
 City: Senoia Time In: _____ AM / PM Time Out: _____ AM / PM

Inspection Date: 05/23/11 CFSM: _____

Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 038-10-FSVC 008140

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.

CURRENT SCORE	CURRENT GRADE
90	A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

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. Deduct points for category or subcategory.)

IN	OUT	NA	NO	COS	R	Compliance Status	COS	R
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			Supervision Subcategory 2 4 points		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices, Preventing Contamination by Hands Subcategory 1 3 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	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices Subcategory 2 4 points		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; 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"/>			Approved Source Subcategory 1 3 points		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			Protection from Contamination Subcategory 1 3 points		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			Protection from Contamination Subcategory 2 4 points		
<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

(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 per category.)

IN	OUT	NA	NO	COS	R	Compliance Status	COS	R
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Safe Food and Water, Food Identification 3 points		
<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food	<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Food Temperature Control 3 points		
<input 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"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Prevention of Food Contamination 3 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 checked="" 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"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Postings and Compliance with Clean Air Act 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 type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Proper Use and Handling of Utensils 3 points		
<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"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Utensils, Equipment and Vending 1 point		
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Water, Plumbing and Waste 2 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Physical Facilities 1 point		
<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 checked="" 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			Pest and Animal Control 3 points		
<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) [Signature] (Print) Dimkey Date: 5/23/11

Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1

Form: Inspection 1A-2007

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report



Establishment Name: Coweta Charter Academy
Address: 6675 Highway 16 East
City: Senolia Time In: _____ AM / PM Time Out: _____ AM / PM

CURRENT SCORE: 90
CURRENT GRADE: A

Inspection Date: 10/19/10 CFMSM:
Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 008140

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.

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

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. Deduct points for category or subcategory.)

Compliance Status				COS	R
1	IN	OUT	NA	NO	4 points
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>
Supervision - Subcategory 2					
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMSM on staff					
2	IN	OUT	NA	NO	3 points
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					
2-1A. Proper use of restriction & exclusion					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
2-1B. Hands clean and properly washed					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods					
Employee Health, Good Hygienic Practices - Subcategory 2					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
2-2A. Management awareness; policy present; reporting					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible					
3	IN	OUT	NA	NO	3 points
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
Approved Source - Subcategory 1					
3-1A. Food obtained from approved source; parasite destruction					
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>
3-1B. Food received at proper temperature					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated					
4	IN	OUT	NA	NO	3 points
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
Protection from Contamination - Subcategory 1					
4-1A. Food separated and protected					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					
Protection from Contamination - Subcategory 2					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
4-2A. Food stored covered					
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
4-2B. Food-contact surfaces: cleaned & sanitized					

Compliance Status				COS	R
5	IN	OUT	NA	NO	3 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1					
5-1A. Proper cooking time and temperatures					
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>
5-1B. Proper reheating procedures for hot holding					
Consumer Advisory - Subcategory 2					
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
5-2. Consumer advisory provided for raw and undercooked foods					
6	IN	OUT	NA	NO	5 points
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1					
6-1A. Proper cold holding temperatures					
<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"/>
6-1C. Proper cooling time and temperature					
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
6-1D. Time as a public health control: procedures and records					
Date Marking - Subcategory 2					
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
6-2. Proper date marking and disposition					
7	IN	OUT	NA	NO	3 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
Highly Susceptible Populations - Subcategory 1					
7-1. Pasteurized foods used; prohibited foods not offered					
8	IN	OUT	NA	NO	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
Chemicals - Subcategory 2					
8-2A. Food additives: approved and properly used					
<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
8-2B. Toxic substances properly identified, stored, used					
9	IN	OUT	NA	NO	4 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>
Conformance with Approved Procedures - Subcategory 2					
9-2. Compliance with variance, specialized process and HACCP plan process and HACCP					

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 per category.

Compliance Status				COS	R
10	OUT				3 points
Safe Food and Water, Food Identification					
<input type="radio"/>	10A. Pasteurized eggs used where required				<input type="radio"/>
<input type="radio"/>	10B. Water and ice from approved source				<input type="radio"/>
<input type="radio"/>	10C. Variance obtained for specialized processing methods				<input type="radio"/>
<input type="radio"/>	10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food				<input type="radio"/>
11	OUT				3 points
Food Temperature Control					
<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/>
<input type="radio"/>	11B. Plant food properly cooked for hot holding				<input type="radio"/>
<input type="radio"/>	11C. Approved thawing methods used				<input type="radio"/>
<input type="radio"/>	11D. Thermometers provided and accurate				<input type="radio"/>
12	OUT				3 points
Prevention of Food Contamination					
<input checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage & display				<input type="radio"/>
<input type="radio"/>	12B. Personal cleanliness				<input type="radio"/>
<input type="radio"/>	12C. Wiping cloths: properly used and stored				<input type="radio"/>
<input type="radio"/>	12D. Washing fruits and vegetables				<input type="radio"/>
13	OUT				1 point
Postings and Compliance with Clean Air Act					
<input checked="" type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/>
<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/>

Compliance Status				COS	R
14	OUT				1 point
Proper Use and Handling of Utensils					
<input type="radio"/>	14A. In-use utensils: properly stored				<input type="radio"/>
<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				<input type="radio"/>
<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used				<input type="radio"/>
<input type="radio"/>	14D. Gloves used properly				<input type="radio"/>
15	OUT				1 point
Utensils, Equipment and Vending					
<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>
<input checked="" type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips				<input type="radio"/>
<input type="radio"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/>
16	OUT				2 points
Water, Plumbing and Waste					
<input checked="" type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/>
<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>
<input type="radio"/>	16C. Sewage and waste water properly disposed				<input type="radio"/>
17	OUT				1 point
Physical Facilities					
<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>
<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>
<input type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/>
<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>
18	OUT				3 points
Pest and Animal Control					
<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>

Person in Charge (Signature) _____ (Print) _____ Date: ___/___/___
Inspector (Signature) Sherry Beasley Follow-up: YES NO Follow-up Date: ___/___/___
Form: Inspection 1A-2007



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Coweta Charter Academy

Address: 6675 Highway 16 East

City: Seneca Time In: _____ AM / PM Time Out: _____ AM / PM

Inspection Date: 10 / 19 / 10 CFSM:

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other 038-10-FSVC

Risk Type: 1 2 3 Permit#: 008140

Last Score _____ Grade _____ Date _____
N/A

Prior Score _____ Grade _____ Date _____

CURRENT SCORE	CURRENT GRADE
90	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

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. Deduct points for category or subcategory.)

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 per subcategory

Compliance Status					COS	R
1	IN	OUT	NA	NO		
Supervision - Subcategory 2					4	points
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff						
2	IN	OUT	NA	NO		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					3	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					<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices - Subcategory 2					4	points
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; 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"/>
3	IN	OUT	NA	NO		
Approved Source - Subcategory 1					3	points
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approved source; parasite destruction					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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"/>
4	IN	OUT	NA	NO		
Protection from Contamination - Subcategory 1					3	points
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					<input type="radio"/>	<input type="radio"/>
Protection from Contamination - Subcategory 2					4	points
<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"/>

Compliance Status					COS	R
5	IN	OUT	NA	NO		
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1					3	points
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
5-1A. Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
5-1B. Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>
Consumer Advisory - Subcategory 2					4	points
<input 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"/>
6	IN	OUT	NA	NO		
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1					3	points
<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 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 type="radio"/>	<input type="radio"/>
6-1D. Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>
Date Marking - Subcategory 2					4	points
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
6-2. Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>
7	IN	OUT	NA	NO		
Highly Susceptible Populations - Subcategory 1					3	points
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
7-1. Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>
8	IN	OUT	NA	NO		
Chemicals - Subcategory 2					4	points
<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 checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
8-2B. Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>
9	IN	OUT	NA	NO		
Conformance with Approved Procedures - Subcategory 2					4	points
<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
9-2. Compliance with variance, specialized process and HACCP plan process and HACCP					<input type="radio"/>	<input type="radio"/>

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 per category)

Compliance Status					COS	R
10	OUT					
Safe Food and Water, Food Identification					3	points
<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 type="radio"/>	10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food				<input type="radio"/>	<input type="radio"/>
11	OUT					
Food Temperature Control					4	points
<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 type="radio"/>	11C. Approved thawing methods used				<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
<input checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage & display				<input 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 type="radio"/>	12D. Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>
13	OUT					
Postings and Compliance with Clean Air Act					1	point
<input checked="" 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"/>

Compliance Status					COS	R
14	OUT					
Proper Use and Handling of Utensils					1	point
<input type="radio"/>	14A. In-use utensils: properly stored				<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"/>	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"/>
15	OUT					
Utensils, Equipment and Vending					1	point
<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	<input type="radio"/>
<input checked="" 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"/>
16	OUT					
Water, Plumbing and Waste					2	points
<input checked="" 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"/>
17	OUT					
Physical Facilities					1	point
<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 type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>
18	OUT					
Pest and Animal Control					3	points
<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature) _____ (Print) _____ Date: ___/___/___
 Inspector (Signature) Sherry Beasley Follow-up: YES NO Follow-up Date: ___/___/___

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 Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).


Establishment	Coweta Charter Academy	Permit #	038-10-FSVC-008140	Date	10/19/10
Address	6675 Highway 16 East	City/State	Senoia, GA	Zip Code	30276

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler	36°F				
2-door glass cooler	30.2°F				
3-door freezer	17°F				
Freezer	0°F				
milk	42°F				
green beans	180°F				
grilled cheese	160°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations and Corrective Actions |
|-------------|-------------------------------------|
| 16A | Need hot water at handwash sink |
| 12A | Black particles in ice |
| 8-2B | Unlabeled chemical spray bottles |
| 15A | Dried food particles in microwave |
| 15B | Need chlorine sanitizer test strips |
| 13A | Food Service Permit not posted |

Person in Charge (Signature) 

Date

Inspector (Signature) 

Date 10/19/10

Coweta County Environmental Health Department

51 North Perry Street
Newnan, Georgia 30263
(770) 254-7422
(770) 254-7425 fax

Establishment

Coweta Charter Academy
6675 Highway 16 East
Senoia, GA 30276

Comments: Need soap and paper towels at handwash sink,
need freezer racks, shorten hose on ~~prayer~~ ^{sprayer} so it doesn't
hang in sink, label chemical spray bottles, store gloves
in separate location from chemicals, clean ice machine
deflector shield, need container for ice scarp, need
to choose sanitizer such as chlorine, quaternary ammonium,
or iodine and have sanitizer test strips, freezer # 2
scheduled to be repaired at 3:00pm, when dumpster
is moved must be on pad, need copy of pest control report, need hot
water

<input checked="" type="checkbox"/> Plan	APPROVED	/	DISAPPROVED	/	PENDING
<input checked="" type="checkbox"/> Facility	APPROVED	/	DISAPPROVED	/	PENDING
<input checked="" type="checkbox"/> Processing	APPROVED	/	DISAPPROVED	/	PENDING

everything on order by Monday

**Food may not be received in the establishment
prior to processing approval.**

Shari Beasley
Reviewer Signature

[Signature]
Received By / Sent To

EHSIV
Reviewer Title

08/06/10
Date



GEORGIA DEPARTMENT OF
COMMUNITY HEALTH

FOOD SERVICE PERMIT

8/6/2010

(DATE ISSUED)

038-10-FSVC-008140

(PERMIT NUMBER)

A PERMIT IS HEREBY GRANTED TO

Georgia Charter Educational Foundation, Inc.

to maintain and operate a

(OWNER)

Coweta Charter Academy

as a

(NAME OF FOOD SERVICE ESTABLISHMENT)

Cafeteria

(TYPE OF FOOD SERVICE ESTABLISHMENT)

Located at

6675 E Highway 16

(STREET, HIGHWAY, OR RFD)

Senoia

(CITY OR TOWN)

Coweta

(COUNTY)

30276

(ZIP CODE)

GEORGIA

This permit signifies compliance on the date of issue with the Rules of the Georgia Department of Community Health pursuant to the O.C.G.A. 26-2-373 et seq. and is valid until the permit is suspended, revoked, or expires.

M. Rony Francois, MD, MSPH, PhD, Director
DIVISION OF PUBLIC HEALTH

Rhonda M. Meadows, MD, Commissioner
GEORGIA DEPARTMENT OF COMMUNITY HEALTH

Issuing Official

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