

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

Establishment Name: MIDLAND ACADEMY

Address: 7373 PSALMOND RD

City: MIDLAND Time In: 09 : 40 AM Time Out: 10 : 20 AM

Inspection Date: 03/20/2012 CFSM: Guinnika Rivera (exp 6/15)

Purpose of Inspection:  Construction/Preoperational  Initial  Routine  Follow-up  Temporary

Risk Type: 1  2  3  Permit#: 106-898

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.

Last Score: **100** Grade: **A** Date: **10/05/11**

Prior Score: **96** Grade: **A** Date: **03/24/11**

**CURRENT SCORE**      **CURRENT GRADE**

**100**      **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.)

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</b>	IN	OUT	NA	NO			<b>5</b>	IN	OUT	NA	NO		
<b>Supervision</b> 4 points							<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points						
1-2. Person in charge present, demonstrates knowledge, and performs duties							5-1A. Proper cooking time and temperatures						
1-2. Person in charge present, demonstrates knowledge, and performs duties							5-1B. Proper reheating procedures for hot holding						
<b>2</b>	IN	OUT	NA	NO			<b>5-2. Consumer advisory provided for raw and undercooked foods</b> 4 points						
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b> 9 points							<b>6</b> IN OUT NA NO <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b> 9 points						
2-1A. Proper use of restriction & exclusion							6-1A. Proper cold holding temperature						
2-1B. Hands clean and properly washed							6-1B. Proper hot holding temperature						
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed							6-1C. Proper cooling time and temperature						
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed							6-1D. Time as a public health control; procedures and records						
2-2A. Management awareness; policy present; reporting							6-2. Proper date marking and disposition						
2-2B. Proper eating, tasting, drinking, or tobacco use							<b>7</b> IN OUT NA NO <b>Highly Susceptible Populations</b> 9 points						
2-2C. No discharge from eyes, nose, and mouth							7-1. Pasteurized foods used; Prohibited foods not offered						
2-2D. Adequate handwashing facilities supplied & accessible							<b>8</b> IN OUT NA NO <b>Chemicals</b> 4 points						
<b>3</b>	IN	OUT	NA	NO			<b>8-2A. Food additives; approved and properly used</b> 0 0						
<b>Approved Source</b> 9 points							<b>8-2B. Toxic substances properly identified, stored, used</b> 0 0						
3-1A. Food obtained from approval source, parasite destruction							<b>9</b> IN OUT NA NO <b>Conformance with Approved Procedures</b> 4 points						
3-1B. Food received at proper temperature							9-2. Compliance with variance, specialized process and HACCP plan						
3-1C. Food in good condition, safe, and unadulterated													
<b>4</b>	IN	OUT	NA	NO									
<b>Protection from Contamination</b> 9 points													
4-1A. Food separated and protected													
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served													
4-2A. Food stored covered													
4-2B. Food-contact surfaces; cleaned & sanitized													

**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)

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

Person in Charge (Signature)

(Print) Guinnika Rivera

Date: 03/20/2012

Inspector (Signature) Ashley Basset

Follow-up: YES  NO

Follow-up Date:

## Food 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).*

<b>Establishment</b> MIDLAND ACADEMY	<b>Permit #</b> 106-898	<b>Date</b> 03/20/2012
<b>Address</b> 7373 PSALMOND RD	<b>City/State</b> MIDLAND GA	<b>Zipcode</b> 31820

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken & Dumplings / Hot-Hold Unit	150.0 ° F	Corn Dog / Hot-Hold Unit	178.0 ° F	Ham/Cooling / Walk-In Cooler	45.0 ° F
Ham / Walk-In Cooler	36.0 ° F	Raw Shelled Egg / Walk-In Cooler	40.0 ° F	Chicken & Dumplings / Hot-Hold Unit	176.0 ° F
Milk / Cold-Hold Unit	41.0 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

Remarks No violations noted during time of inspection.

Person in Charge (Signature)

Date: 03/20/2012

Inspector (Signature) Ashley Basset

Date: 03/20/2012