

ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

SCORE 98

COUNTY HEALTH DEPARTMENT

LEGAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully notified of such violations of the Alabama State Board of Health Rules for Food Establishment Sanitation as are indicated by a circle in the inspection report. This report constitutes as official notice to comply with Chapter 420-3-22 of the aforesaid Rules within a period of _____ days. Failure to comply with this notice may result in cessation of food service food store operations.

ESTABLISHMENT NAME Fort Payne High School				OWNER OR MANAGER NAME Fort Payne City Bd of Ed			
PHYSICAL ADDRESS 201 45th St NE Fort Payne				ZIP CODE			
PERMIT NUMBER S-120	MO. 1	DAY 03	YR 11	INSP. TIME 11:00	PERMIT YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	PRIORITY CAT. 3	COMPLIANCE VISIT / INSP. REQUIRED YES <input type="checkbox"/> NO <input type="checkbox"/>

MANAGEMENT AND PERSONNEL

01	Personnel with infections restricted, excluded. Hand Clean, Priority Washed. NO BARE HAND CONTACT. Commissary Unit.	4
02	Assignment of Person in Charge. Approved Course. Supervisor Personnel. Nails.	4
03	No discharges from eyes, nose, mouth. No eating, drinking, tobacco use. Clean clothes; Hair restraints. Other.	2
04	Properly POSTED PERMIT; Report, Other	1

FOOD

05	SAFE; SOURCE; NOT ADULTERATED; Food separate, protected from contamination. Tasting. (Repaired) sealed. Food, Disposition.	4
06	Time / Temperature Control for Safety. Food held at safe temperature. Reheating / Hot Holding. Cold Holding.	4
07	Food thermometers provided, accurate. (Handwritten: <i>Good Source 152°F / 156°F / 154°F / 150°F</i>)	4
08	Conditions. Segregation. Handling. Securing from foods. (Handwritten: <i>Tomato Salad</i>)	4
09	Methods: Cooling Facilities, Plant for Cook.	4
10	Consumer Advisory. Label warning: ALLERGEN LABEL SHELLSTOCK TAGS; Records	4
11	Properly labeled; Original container. Code date limits. C.O.O.L. Requirements; Catfish; Seafood	1
12	APPROVED Procedures; Thawing, Cooking, Other	1
13	Food contamination prevented during storage, preparation, other	1
14	IN Use, BETWEEN Use, Food/Ice Dispensing Utensils Properly Stored	1

EQUIPMENT, UTENSILS, AND LINENS

15	Equipment and Contact Surfaces (Non-Food Contact Surfaces) Clean, Sanitized. (Handwritten: <i>200 ppm</i>)	5
16	Food thermometers provided, accurate. Warewashing facilities: Designed, Inoperative, Registered. (Handwritten: <i>check Ref for Salad</i>)	4
17	COOKING Surfaces, Non-Food Contact Surfaces; CLEAN Frequency; Methods	1
18	FOOD (ICE), Non-food Contact Surfaces; Equipment, Constructed, Cleanable, Installed, Located. Thermometers; DISH Machine Unit	1
19	Warewashing facilities; Designed, Constructed, Maintained, Installed located, Operated. Accurate Thermometers, CHEMICAL TEST PAPERS	1
20	Linens Properly STORED, DRIED, HANDLED. Laundry Facilities Used.	1
21	Wiping Cloths; CLEAN, USE LIMITATIONS, STORED	1
22	Clean Equipment, Utensils; Stored, Handled, Dried	1
23	Single Service articles; Stored, Dispensed, wrapped, Use Limitation	1

RECEIVED BY

NAME: Tracy Hootz	INSPECTED BY: Wade A. Bobo
TITLE: Manager	NAME: [Signature]

WATER, PLUMBING AND WASTE

24	Water, Source, Quality, System; Approved	5
25	Sewage, grease disposal; Approved; (Handwritten: <i>Backflow</i>)	2
26	Cross Connection; Approved; BACKFLOW	5
27	Water: Pressure, Capacity; Sampling; Alternative water supply	8
28	HANDWASHING FACILITIES: Number, Location, Accessible, Soap, Towels / Paper, Devices; Toilet Tissue	1
29	Plumbing: Fixtures clean, designed, operated, maintained. Service sink provided. Handwashing signage. Toilet rooms constructed. Toilets; Number, Location. Other liquid wastes properly disposed. Refuse, Recyclables, and Reusable. Outdoor / Indoor STORAGE area	1

PHYSICAL FACILITIES

30	RODENT CONTAMINATION from CLEANING EQUIPMENT PREVENTED	4
31	Presence of Insects, Rodents, other Pests	1
32	PESTS PROHIBITED	1
33	Pest Control methods approved, used. Pest control devices serviced as required. Non-toxic Tracking Powder.	1
34	Maintaining premises; Free of Litter and unnecessary items, harborage.	1
35	Floors, Walls, Ceilings. ATTACHED Equipment; CLEAN. Outer openings Protected. Surface characteristics, indoor, outdoor; Maintained	2
36	Cleaning frequency, dustless methods. Absorbent floor materials Properly Used.	1
37	Lighting, Ventilation; ADEQUATE Ventilation System (Filters) Clean, Operated. LIGHTS SHIELDED (Handwritten: <i>Walk in Cooler</i>)	1
38	Dressing Rooms Provided. EMPLOYEE DESIGNATED AREAS properly located. Living / Sleeping quarters Separation	1
39	CLEANING, Maintenance Tools Properly Stored	1

POISONOUS OR TOXIC MATERIALS

40	Toxic or poisonous items. Medicines. First Aid materials. Stored Labeled. Used. Other personal care items; Stored, labeled. Toxic or Poisonous materials Separation	5
----	---	---

REMARKS:
