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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 Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment DRUID HILLS MIDDLE SCHOOL **Date** 03/11/2024 Permit # FS044-660115 City/State Zipcode 3100 MOUNT OLIVE DR DECATUR GA 30033

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Holding, Front Food Service, Steam Well, Turkey, Corndogs	150.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Calzone	39.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, 1% Reduced Fat Milk	36.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Yogurt	35.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Sheddar Sliced	39.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Cream Cheese	38.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Dairy, 1% Reduced Fat Milk	32.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Salad, Mix	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Yogurt	40.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Sharp Cheddar	38.0 ° F				

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

Remarks Observed signed employee health policy and Norovirus clean-up kit and procedures

Sanitizer Concentration-

Bucket 200PPM Quats

3-Compartment Sink 200PPM

*Observed walk-in cooler inoperable during time of inspection with no food stored inside, work order has been placed and extra reach-in coolers have been provided to suffice cold holding until repairs are made

511-6-1-.10 Compliance Procedures: (o) (2) Voluntary Closure. A food service establishment that is graded as a "U" on two consecutive routine inspections will be asked to voluntarily close until all violations are corrected and/or have enforcement action taken to suspend or revoke the food service permit.

Person in Charge (Signature)

Lamabooks

Date: 03/11/2024

Date: 03/11/2024

Inspector (Signature) Tairyn Broadnax