
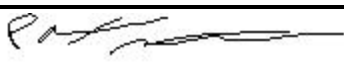
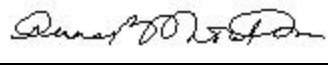


GEORGIA DEPARTMENT OF AGRICULTURE		FOOD ESTABLISHMENT INSPECTION REPORT				Tyler Harper COMMISSIONER	
	FOOD SAFETY DIVISION 19 Martin Luther King Jr. Drive Room 306 Atlanta, GA 30334		No. of Risk Factor/Intervention Violations		0	Date	09/05/2024
			No. of Repeat Risk Factor/Intervention Violations		0	Time In	10:45 AM
			Good Retail/Manufacturing Practices			Time Out	12:30 PM
Establishment ANDREWS ACRES LLC		Address 158 GHOLSTON ST UNIT 8		City/State COMER, GA		Zip Code 30629	
Telephone (678) 773-9109		Establishment # 5510711		License Holder ANDREWS ACRES, LLC		Purpose of Inspection Opening	
Est. Type 118		Risk Category					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							
<i>RISK FACTORS are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.</i> <i>PUBLIC HEALTH INTERVENTIONS are control measures to prevent foodborne illness or injury.</i>							
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation							
Compliance Status				Compliance Status			
Supervision				Protection from Contamination			
1	IN	Person in charge present, demonstrates knowledge, and performs duties		15	IN	Food separated and protected	
2	IN	Certified Food Protection Manager		16	IN	Food-contact surfaces; cleaned & sanitized	
Employee Health				Time/Temperature Control for Safety			
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	
4	IN	Proper use of restriction and exclusion		18	N/A	Proper cooking time & temperatures	
5	IN	Procedures for responding to vomiting and diarrheal events		19	N/A	Proper reheating procedures for hot holding	
Good Hygienic Practices				Consumer Advisory			
6	IN	Proper eating, tasting, drinking, or tobacco use		20	IN	Proper cooling time and temperature	
7	IN	No discharge from eyes, nose, and mouth		21	N/A	Proper hot holding temperatures	
Preventing Contamination by Hands				Enforcement Tactics			
8	IN	Hands clean & properly washed		22	IN	Proper cold holding temperatures	
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		23	IN	Proper date marking and disposition	
10	IN	Adequate handwashing sinks properly supplied and accessible		24	N/A	Time as a Public Health Control; procedures & records	
Approved Source				Food/Color Additives and Toxic Substances			
11	IN	Food obtained from approved source		25	N/A	Consumer advisory provided for raw/undercooked food	
12	N/O	Food received at proper temperature		Conformance with Approved Procedures			
13	IN	Food in good condition, safe, & unadulterated		26	IN	Withhold from Sale/Rejected Equipment/Voluntary Destruction	
14	N/A	Required records available: shellstock tags, parasite destruction		27	N/A	Food additives: approved & properly used	
				28	IN	Toxic substances properly identified, stored, & used	
				29	N/A	Compliance with variance/specialized process/HACCP	

GOOD RETAIL/PROCESSING PRACTICES							
<i>GOOD RETAIL/PROCESSING PRACTICES are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.</i>							
IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation							
Compliance Status				Compliance Status			
Safe Food and Water				Proper Use of Utensils			
30	N/A	Pasteurized eggs used where required		44	IN	Utensils, equipment & linens: properly stored, dried, & handled	
31	IN	Water & ice from approved source		45	IN	Single-use/single-service articles: properly stored & used	
32	N/A	Variance obtained for specialized processing methods		46	IN	Gloves used properly	
Food Temperature Control				Utensils, Equipment and Vending			
33	IN	Proper cooling methods used; adequate equipment for temperature control		47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
34	N/A	Plant food properly cooked for hot holding		48	IN	Warewashing facilities: installed, maintained, & used; test strips	
35	N/A	Approved thawing methods used		49	IN	Non-food contact surfaces clean	
36	IN	Thermometers provided & accurate		Physical Facilities			
Food Identification				Required Documents Posted			
37	IN	Food properly labeled; original container		50	IN	Hot & cold water available; adequate pressure	
Prevention of Food Contamination				51	IN	Plumbing installed; proper backflow devices	
38	IN	Insects, rodents, & animals not present		52	IN	Sewage & waste water properly disposed	
39	IN	Contamination prevented during preparation, storage & display		53	IN	Toilet facilities: properly constructed, supplied, & cleaned	
40	IN	Personal cleanliness		54	IN	Garbage & refuse properly disposed; facilities maintained	
41	IN	Wiping cloths: properly used & stored		55	IN	Physical facilities installed, maintained, & clean	
42	IN	Washing fruits & vegetables		56	IN	Adequate ventilation & lighting; designated areas used	
Proper Use of Utensils				Required Documents Posted			
43	IN	In-use utensils: properly stored		57	IN	Food sales license and inspection report posted	

Person in Charge (Signature) 		Person in Charge (Print) Patrick Andrews		Date: 09/05/2024
Lead Inspector (Signature) 		Lead Inspector (Print) Anna Thornton (18240102)		Date: 09/05/2024
Asst. Inspector (Signature)		Asst. Inspector (Print)		Date: 09/05/2024

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