

<p>GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report</p>	<p>Establishment Name: CORN HOUSE, THE</p> <p>Address: 2060 LOWER ROSWELL RD STE 150</p> <p>City: MARIETTA Time In: 09 : 35 AM Time Out: 12 : 50 PM</p> <p>Inspection Date: 03/12/2026 CFSM: Barbara Olivera (EXP 8/1/29)</p>	<p>CURRENT SCORE</p> <h1 style="color: red; font-size: 48px;">54</h1>	<p>CURRENT GRADE</p> <h1 style="color: red; font-size: 48px;">U</h1>												
	<p>Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> Issued Provisional Permit <input type="radio"/> Temporary <input type="radio"/></p> <p>Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: FSP-033-006300</p>	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width:25%;">Last Score</td> <td style="width:25%;">Grade</td> <td style="width:25%;">Date</td> </tr> <tr> <td style="text-align: center;">93</td> <td style="text-align: center;">A</td> <td style="text-align: center;">06/25/25</td> </tr> <tr> <td>Prior Score</td> <td>Grade</td> <td>Date</td> </tr> <tr> <td style="text-align: center;">87</td> <td style="text-align: center;">B</td> <td style="text-align: center;">11/14/24</td> </tr> </table>	Last Score	Grade	Date	93	A	06/25/25	Prior Score	Grade	Date	87	B	11/14/24	<p>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69</p>
Last Score	Grade	Date													
93	A	06/25/25													
Prior Score	Grade	Date													
87	B	11/14/24													

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		
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO				
Supervision					4 points		Cooking and Reheating of TCS Foods, Consumer Advisory					9 points			
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A. PIC present, demonstrates knowledge, performs duties	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B. Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points		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"/>	2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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 or approved alternate method properly followed	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4 points		5-2. Consumer advisory provided for raw and undercooked foods					<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A. Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E. Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3	IN	OUT	NA	NO	Approved Source		9 points		6-1A. Proper cold holding temperatures					<input checked="" type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A. Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1D. Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4	IN	OUT	NA	NO	Protection From Contamination		9 points		6-1B. Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A. Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4 points		6-1C. Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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)
 Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Compliance Status					COS	R	Compliance Status					COS	R		
10	OUT				Safe Food and Water, Food Identification		3 points		14 OUT Proper Use of Utensils					1 point	
	<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"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11	OUT				Food Temperature Control		3 points		15 OUT Utensils, Equipment and Vending					1 point	
	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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"/>	<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"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12	OUT				Prevention of Food Contamination		3 points		16 OUT Water, Plumbing and Waste					2 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input 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"/>	<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"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13	OUT				Postings and Compliance with Clean Air Act		1 point		17 OUT Physical Facilities					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"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored		1 point		18 OUT Pest and Animal Control					3 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled		1 point		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"/>	14C. Single-use/single-service articles: properly stored, used		1 point		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"/>	14D. Gloves used properly		1 point		17C. Physical facilities installed, maintained, and clean					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		1 point		17D. Adequate ventilation and lighting; designated areas 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		1 point		18A. Insects, rodents, and animals not present					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean		1 point		18B. Insects, rodents, and animals not present					<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature)	(Print) Barbara Olivera	Date: 03/12/2026
Inspector (Signature)	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>	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 Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (j).

Establishment CORN HOUSE, THE	Permit # FSP-033-006300	Date 03/12/2026
Address 2060 LOWER ROSWELL RD STE 150	City/State MARIETTA GA	Zipcode 30068

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Counter Top/Table, Eggs, Raw, shelled	73.0 ° F	Cold Holding, Main Kitchen, Counter Top/Table, Pasta, Spaghetti	85.0 ° F	Cold Holding, Main Kitchen, Counter Top/Table, Tomatoes, Paste	75.0 ° F
Cold Holding, Main Kitchen, Counter Top/Table, Beef, Cooked, in pot	73.0 ° F	Hot Holding - TPHC, Self-serve buffet, Buffet Unit, Eggs, Fried	115.0 ° F	Hot Holding - TPHC, Self-serve buffet, Buffet Unit, Pork, Sausage and onions	136.0 ° F
Hot Holding - TPHC, Self-serve buffet, Buffet Unit, Beef, Burger	70.0 ° F	Cold Holding - TPHC, Self-serve buffet, Buffet Unit, Fruit, Diced melons	62.0 ° F	Cold Holding - TPHC, Self-serve buffet, Buffet Unit, Salad, Corn salad sandwich	60.0 ° F
Hot Holding, Main Kitchen, Steam Table, Rice, White	140.0 ° F	Hot Holding, Main Kitchen, Steam Table, Pasta, Spaghetti	150.0 ° F	Hot Holding, Main Kitchen, Steam Table, Chicken, Cooked breast	153.0 ° F
Cold Holding, Main Kitchen, Reach in Cooler 1, Beef, Pastel	41.0 ° F	Cold Holding, Main Kitchen, Reach in Cooler 1, Dairy, Whole milk	41.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 1, Beef, Ground	40.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler 1, Chicken, Shredded	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Tomatoes, Salad*	50.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Ground*	52.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, Corn salad*	53.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Cooked beef (1)	52.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Cooked beef (2)	52.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Chicken, Pastel	51.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Ambient,	50.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Eggs, Raw, shelled	50.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, Romain lettuce	54.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 1-2A Violation of Code: **[511-6-1.03(2)(a)-(n)(p),(q)]** Observed several risk factor violations during the inspection: Disregard for food safety and insufficient food safety training, particularly among kitchen and food preparation staff, as detailed in the inspection report. Kitchen staff and management were aware that the walk-in cooler was at 50F (ambient) and still continued to use the unit to store TCS foods.
 C/A: PIC shall ensure proper training of staff, control risk factors, and ensure food safety practices are implemented.
 COS: Risk factor violations corrected and EHS educated PIC. Corrected On-Site. New Violation.
- 2-2D Violation of Code: **[511-6-1.06(2)(o)]** Observed that the only two hand sinks in facility (grocery side and main kitchen) were inaccessible due to dishes being piled up in them.
 C/A: 1. A handwashing sink shall be maintained so that it is accessible at all times for employee use.
 2. A handwashing facility may not be used for purposes other than handwashing.
 COS: Dishes removed. Corrected On-Site. New Violation.
- 3-1C Violation of Code: **[511-6-1.04(1)]** Observed an open can of nacho cheese, covered with aluminum foil stored in dry storage cabinet with mold-like growth in main kitchen.
 C/A: Food shall be safe.
 COS: Discarded Corrected On-Site. New Violation.
- 4-1A Violation of Code: **[511-6-1.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)]** Observed container of raw beef sitting directly on top of a container of cooked beef in walk-in cooler of main kitchen.
 C/A: Raw animal proteins shall be separated from cooked RTE foods.
 COS: Foods discarded Corrected On-Site. New Violation.
- 4-2A Violation of Code: **[511-6-1.04(4)(c)1(iv)]** Observed several not-in-use containers of food uncovered through out main kitchen including: Beans, sugar, and corn meal.
 C/A: Food shall be stored in packages, covered containers, or wrappings, except for loosely covered or uncovered containers in which food is being cooled to protect from overhead contamination.
 COS: Foods covered. Corrected On-Site. New Violation.

Person in Charge (Signature)

Date: 03/12/2026

Inspector (Signature) SUMERLIN OLINGER

Date: 03/12/2026

Food Establishment Inspection Report Addendum

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Establishment CORN HOUSE, THE	Permit # FSP-033-006300	Date 03/12/2026
Address 2060 LOWER ROSWELL RD STE 150	City/State MARIETTA GA	Zipcode 30068

Item
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

- 4-2B Violation of Code: [511-6-1.05(7)(a)1] Observed heavy mold-like build up in water reservoir and on ice prongs of ice machine in main kitchen. Observed heavily soiled chopping board and can opener in main kitchen. Per PIC, they were last cleaned a day ago.
C/A: Equipment food-contact surfaces and utensils shall be clean to sight and touch.
Correct within 10 calendar days. Repeat Violation.
- 4-2B Violation of Code: [511-6-1.05(8)(a)] Observed employee rinse off metal skewers that were previously used on raw meat with plain water, then put them away to store as clean in main kitchen.
C/A: Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
COS: Washed rinsed, and sanitized. Corrected On-Site. New Violation.
- 6-1A Violation of Code: [511-6-1.04(6)(f)] Observed several cold holding violations in walk-in cooler and through out counter tops in main kitchen.
C/A: Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety food shall be maintained at 41°F (5°C) or below.
COS: Discarded Corrected On-Site. New Violation.
- 8-2B Violation of Code: [511-6-1.07(6)(e)] Observed employee cleaning dishes at 3 compartment sink with floor cleaner in main kitchen.
C/A: Poisonous or toxic materials shall be used according to manufacture instructions.
COS: Dishes rewashed, rinsed, and sanitized. Corrected On-Site. New Violation.
- 15A Violation of Code: [511-6-1.05(6)(a)] Observed walk-in cooler with ambient of 50F and unable to maintain cold holding TCS foods 41F or below in main kitchen.
C/A: Cold holding equipment shall be maintained in good repair.
Correct within 72 hours. New Violation.

Remarks Re-inspection will occur within 10 calendar days.
Facility may not use walk-in cooler to store TCS foods until written approval is given from health authority.
Discussed:
-Employee food safety training
-Jewelry wearing policy
-Approved areas to store employee belongings
-Using thermometers
-Thermometers calibrated
-Closing doors leading to outside
-Utensil storage, if storing utensils in water between use, the water has to be clean and 135F or above.
-Observed TPHC procedures
-3 compartment sink: 100ppm after correction.
CFSM arrived onsite mid-inspection

Person in Charge (Signature)

Date: 03/12/2026

Inspector (Signature) SUMERLIN OLINGER

Date: 03/12/2026