## ALABAMA DEPARTMENT OF PUBLIC HEALTH

	FOOD ESTABLISHMENT / RET ekalb County Health Department	(2	256)	845	-7031			SCORE	7 8	•
	GAL NOTICE TO THE PROPRIETOR OR MANAGER: You are respectfully nitation as are indicated by a circle in the Inspection Report. This report const iod of days. Failure to comply with this notice may result in cessation						Board of Health Ru 120-3-22 of the afor		tablishment ithin a	
	FABLISHMENT NAME					MANAGER NAME				
	LITTLE RIDGE INTERMEDIATE SCHOOL				FORT P	AYNE CITY	BOARD OF I	ED Mar: 7	eresa H	icks
ADL	DRESS FOR COURT AND NORTH FORT DAYNE						Previ	ous Inspecti	on: 11/5/	2024
	5200 Gault Ave North FORT PAYNE PERMIT NUMBER MO. DAY YEAR INSPIT		- 7				Previ	ous Rating:	97	
-		IME			RMITTED	PRIORITY CA			NO. OF	P/Pf
0.1	\$1548 D 3 1 7 a 5 OUT IN			N	ES IV	3		NO	ITEMS 3	Ø
	nool Lunchroom - Public PRIORITY (*) AND PRIORITY FO ANAGEMENT AND PERSONNEL	UND	ATION			E IMMEDIATE AC PLUMBING,		re U na	دالاسته	r
#	Personnel with infections restricted, excluded. Hands Clean, properly washed. No bare hand contact. Commissary used.	5			GREAS	E TRAP LID	SECURED?	YES NO	DI NA	SCI
	Assignment of Person in Charge, Approved course.	-	-	24*	Water:sou	rce quality System	approved.			5
-2	Authorized personnel. Nails. Permit category restrictions.	4		25*	Sewage	disposar s	tem approved; Flus	hed		5
3	No discharges from eyes, nose, mouth. No eating, drinking, tobacco use.	_	-	26*	Cros	nection; Back s	nage; Backfle			5
	Clean clothes: Hair restraints. Other.	2			W, pres	sure, capacity, san	Alle . live v	vater supply.		
4	Properly posted: permit, report, other.	1		27		ing facilities: numbe ng devices. To ilet	ation cess	ible, soap,		4
FΩ	OD Temas C					ixtures clean, design	ned, operated mai	ntained		+
5*	Safe; Source; Not adulterated; Food separated, protected from contamination. Tasting. Returned, reservice of food, Disposition.	5	1	28	Service sin Toilets: nur	ks provided. Hand mber, location. Oth	washing signage To er liquid wastes pro	ollet rooms co perly disposed		1
_	Time/Temperature Control for Safety (TCS) food meets temperature	-	-	29	approved.	volables, and return Receptacles: provi	covered Appr	loorstomge a	rea	1
6*	requirements during receiving, cooking, hot holding, cooling. Pasteurized	5			method.		100	The state of the s	эрозы	Ι΄
	eggs used if required. Non-Continuous Cooking (NCC)	14	16ºF	РΗ	VSICAL	FACILITIE		570		
	TCS food meets temperature requirements during cold holding.	1	1		7	amination from c				_
7*	Time as a public health control. Compliance with approved plan.	5		30			///	evente		4
_	Juice. 33'F-40'F		╛	31		of insects, rodent	area of the control of the control	als prohib		4
	Condition. Segregation. Handling. Receiving frozen foods.			32	Pests cont	rol methods applion required. Non-toxi	ved, used. Pest co	ntro I devices		1
8	Date Marking. Required documentation: ROP, Variance, HACCP, NCC, other.	4		33		premises free of h		ruitama h		
9	Methods: cooling, facilities, plant food cooking.	-	- 1			s, ceilings, attache				1
_	Consumer advisory. Juice warning; Allergen label.	4	- 1	(34)	Surface cha	aracteristics, indoo	r outdoor maintair	ned Cleaning f	requency,	2
10	Shellstock tags; Records.	4				ethods. Absorbent				
11	Properly labeled; Original container. Code date limits. C.O.O.L requirements: Catfish; Seafood	1		35	Lights shield				-	1
12	Approved procedures: thawing, cooking, other.	1	4	36	Living/sleep	oms provided Em ping quarters separa	ployee designated :	areas properly	o cated.	
	Food contamination prevented during storage, preparation, other.	1	1	37		aintenance tools p				1
	In use, between use, food/ice dispensing utensils properly stored.	1	1							1
			,	PO		US OR TO				
	UIPMENT, UTENSILS, AND LINENS			38*	Toxic or poi	isonous items; M e	dicines; First aid m	aterials; sto red	, labeled,	
15*	Equipment; food contact surfaces (non-cooking); Cleaned; Sanitized. Sanitization: temperature, concentration, time.	5		30		personal care item isonous materials :				5
	Food contact surfaces: Cleanability; Clean to sight & touch.		<u> </u>	REM	ARKS:					
	Food thermometers: provided, accurate.	4								
	Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers.									
	Cooking surfaces, non-food contact surfaces; clean. Frequency; Methods.	1	1							
18	Food(ice), Non-food contact surfaces: equipment, constructed, cleanable, nstalled, located. Thermometers: cold and hot holding units	1								
19	Narewashing facilities: constructed, maintained, installed, located, operated. Thermometers: dish machine units.	1								
20 [	inens properly: stored, dried, handled. Laundry facilities used.	1	-	_						
	Mping clothes: clean, use limitations, stored.	1	-							
22 (	Clean equipment, utensils: sto red, handled, dried	1		-						
3 8	Single service articles: stored, dispensed, wrapped, use limitation.	1	L			_				
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