

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

**Dekalb County Health Department**

**(256) 845-7031**

SCORE

98

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 an official notice to comply with Chapters 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

**LITTLE RIDGE INTERMEDIATE SCHOOL**

OWNER OR MANAGER NAME

**FORT PAYNE CITY BOARD OF ED Mgr: Teresa Hicks**

ADDRESS

**5200 Gault Ave North FORT PAYNE**

Previous Inspection: 4/5/2022

Previous Rating: 97

PERMIT NUMBER	MO.	DAY	YEAR	INSP. TIME	PERMITTED	PRIORITY CAT.	COMPLIANCE VISIT/ INSP. REQUIRED	NO. OF P/Pf ITEMS
<b>S1548</b>	11	17	22	OUT IN	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	3	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	0

**School Lunchroom - Public**

PRIORITY (\*) AND PRIORITY FOUNDATION ITEMS REQUIRE IMMEDIATE ACTION

## MANAGEMENT AND PERSONNEL

1	Personnel with infection restricted, excluded, Home Clean, properly washed; No bare hand contact. Commissary used.	5
2	Assignment of Person in Charge, Approved course. Authorized personnel. Nails. Permit category restrictions.	4
3	No discharges from eyes, nose, mouth. No eating, drinking, tobacco use. Clean clothes. Hair restraints. Other.	2
4	Properly posted: permit, report, other.	1

## FOOD

5	Safe; Source; Not adulterated; Food separated; Protection from contamination. Testing. Returned, reserve of food. Disposition.	5
6	Time/temperature Control for Safety (TCS) food meets temperature requirements during receiving, cooking, hot holding, cooling. Pasteurized eggs used if required. Non-Continuous Cooking (NCC) 135°F or higher	5
7	TCS food meets temperature requirements during cold holding. Time as a public health control. Compliance with approved plan. Juice. 41°F or colder	5
8	Condition, Segregation, Handling, Receiving frozen foods. Date Marking. Required documentation: ROP, Variance, HACCP, NCC, other.	4
9	Methods: cooling, facilities, plant food cooking.	4
10	Consumer advisory. Juice 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; food contact surfaces (non-cooking); Cleaned; Sanitized. Sanitization: temperature, concentration, time.	5
16	Food contact surfaces: Cleanability; Clean to sight & touch. Food thermometers: provided, accurate. Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers.	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: cold and hot holding units	1
19	Warewashing facilities: constructed, maintained, installed, located, operated. Thermometers: dish machine units.	1
20	Linens properly stored, dried, handled. Laundry facilities used.	1
21	Wiping clothes: 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:

Title:

ADPH-FLP-103

## WATER, PLUMBING, AND WASTE

metal lids

GREASE TRAP LID SECURED? YES <input checked="" type="checkbox"/> NO <input type="checkbox"/> NA <input type="checkbox"/>		
24*	Water: source, quality. System: approved.	5
25*	Sewage, grease disposal: system approved; Flushed	5
26*	Cross connection; Back siphonage; Backflow.	5
27	Water: pressure, capacity, sampling. Alternative water supply. Handwashing facilities: number, location, accessible, soap, towel drying devices. Toilet tissue.	4
28	Plumbing: fixtures clean, designed, operated, maintained. Service sinks provided. Handwashing signage. Toilet rooms constructed. Toilets: number, location. Other liquid wastes properly disposed.	1
29	Refuse, recyclables, and returnables. Outdoor/Indoor storage area approved. Receptacles: provided, covered. Approved refuse disposal method.	1

## PHYSICAL FACILITIES

30	Food contamination from cleaning equipment prevented.	4
31	Presence of insects, rodents, other pests. Animals prohibited.	4
32	Pests control methods approved, used. Pest control devices serviced as required. Non-toxic tracking powder.	1
33	Maintaining premises free of litter and unnecessary items, harborage.	1
34	Floors, walls, ceilings, attached equipment: clean. Outer openings protected. Surface characteristics, indoor, outdoor: maintained. Cleaning frequency, dustless methods. Absorbent floor or materials properly used.	2
35	Lighting; Ventilation: adequate. Ventilation system (filters): clean, operated. Lights shielded.	1
36	Dressing rooms provided. Employee designated areas properly located. Living/sleeping quarters separation.	1
37	Cleaning, maintenance tools properly stored.	1

## POISONOUS OR TOXIC MATERIALS

38	Toxic or poisonous items; Medicines; First aid materials: stored, labeled, used. Other personal care items: stored, labeled. Toxic or poisonous materials separation.	5
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## REMARKS:

Teresa Hicks - Serv Safe Exp. 4/01/2024	

INSPECTED BY:

Name:

Beth Meyers

beth.meyers@adph.state.al.us