ALABAMA DEPARTMENT OF PUBLIC HEALTH FOOD ESTABLISHMENT / RETAIL FOOD STORE INSDECTION REPORT

Dekalb County Health I				845-7031 SCORE 45					
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				OWNER OR MANAGER NAME					
FORT PAYNE MI	DDLE SCH	HOOL CHIL	D NUTRITION P	FORT PAYNE CITY BOARD OF ED. Mgr: Heather Nad					
ADDRESS Previous Inspection: 4/6/2022									
ADDITEGO						Previous inspeç	tion: 4/6/2022		
4910 MARTIN AV	ENUE NE	FORT P	AYNE			Previous Rating			
	T	FORT P	AYNE INSP. TIME	PERMITTED	PRIORITY CAT.	Previous Rating COMPLIANCE VISIT/			
4910 MARTIN AV PERMIT NUMBER	T	AY YEAR				Previous Rating	97 NO. OF P/Pf		
4910 MARTIN AV	T		INSP. TIME		PRIORITY CAT.	Previous Rating COMPLIANCE VISIT/	97		

	PERMIT NUMBER	NT NUMBER MO. DAY YEAR INSP. TI		IME	E PE		MITTED	PRIORITY CAT.	COMPLIA	NCE VISIT/	NO. OF I	YPF				
	S-118				YE	100	g+4.	INSP. F	INSP. REQUIRED		POPMA (X)					
	5-116				NO THEMS											
Sch	School Lunchroom - Public PRIORITY (*) AND PRIORITY FOUNDATION ITEMS REQUIRE IMMEDIATE ACTION															
MANAGEMENT AND PERSONNEL							20	WA	TER, P	STE /						
1*	Personn with meetions resulted, excluded, Hands Clean, promy washed, No bare hand control of Commissary used.							GREASE TRAP LID SECURED? YES V NO NA								
	signment of Person in Charge, A d course,					1	24*	Water: so u	rce, quality, System: a	pproved,			-5			
	Authorized personnol, Nails, Permit Carnary y restrictions					mater	Office	1851	The state of the s							
No discharges from eyes, nose, mouth. No eating, drinking, to bacco use.					2	500	26 Innection; Back siphonage; Backflow.									
Clean clothes: Hair restraints. Other								27	Water: pressure, capacity, sampling. Alternative water supply. 27 Handwashing facilities: number, location, accessible, soap,							
4 Properly posted: permit, report, other						1]	61	to wels/dryi		1 1					
FOOD temps And									Plumbing: fixtures clean, designed, o perated, maintained.							
Safe: Source: Not adultarate appreciate protects (m)					1	28	Service sin		1							
5	contamination. Tasting a surrect service of food, Dissistion.				5		0		cyclables, and returnal							
9	Fime/Temperature ontrol for	Salatic	CS) food	meet of	persure -		1	(29	approved.	Receptacles: provide	d, covered. A	pproved refuse	disposal	(1)		
6*	requiremental during receiving.	cocking,	hot holdin	g, co hma		Oh.			method.	C_{Ω}	w befor	7.0 abs	3.7			
eggs used if required. Non-Continuous Cooking (NCC)				A	1	PHYSICAL FACILITIES										
-7.	TCS food meets temperature requirements during court viding. 7* Time as a public health control. Compliance with approved plan.				1		30	Foodcont	amination from clean	ing equipment	t prevented,		4			
7*	Juice.	CHAMPI	ance with a	approved p	oian,	5	4	31	Presence	of insects, rodents, of	her pests. An	imals prohibited	l,	4		
-	Condition, Segregation, Handli	1	the fire from	n foods			W	/32	Pests con	trol methods approve	d, used. Pest	control devices		0		
8	Date Marking Required docum					4	1	100	serviced as	s required. Non-toxic t	racking powd	er,				
	HACCP, NCC, other,	100						33	-	g premises free of litte				1		
9	9 Methods: cooling, facilities, plant cooking.				4		11000000	Floors, walls, ceilings, attached equipment: clean. Outer openings protected. Surface characteristics, indoor, outdoor: maintained. Cleaning frequency.					1 / 1			
10	Consumer advisory. Juice warning Allergen label.				1		0	1	ethods. Absorbent flo			g rrequency,	(2)			
	Shellstock tags; Records				"		35	Lighting; Ventilation: adequate. Ventilation system (filters): clean, operated.								
11	Properly labeled; Original container. Code date limits.				1			Lights shielded, Dressing rooms provided, Employee designated areas properly located,								
12	C.O.O.L requirements; Catrish; Searood						1	36		ooms provided, Empl ping quarters separat		ted areas proper	rly located.	1		
13						1,	1	37	Cleaning, r		1					
14 In use, between use, food/ice dispensing utensils properly stored. 1 POISONOUS OR TOXIC MATERIALS																
EQUIPMENT, UTENSILS, AND LINENS									pisonous items; Medi			red Jaheled	T 1			
	Equipment; food contact surfa					Т	1	38*		r personal care items			roct, massioct,	5		
15*	Sanitization: temperature, cond			, Oreaned,	Januacu.	5	1	L	Тохісогра	oisonous materials se	eparation.					
	Food contact surfaces: Cleanability, Clean to sight & touch.					1	REN	MARKS:								
Food thermometers: provided, accurate.				4		Ci										
Warewashing facilities: designed, irreversible registering temperature indicator, and chemical test papers.				"	1		Mitiz	e l'inse te	170-182							
17	Cooking surfaces,non-food co		rfaces: cle	an Freque	ncy: Methods	1	-				1					
_	Food(ice), Non-food contact s					0	-									
(18)	installed, located. Thermomete				102,0100.120.0,	(1)										
19	Warewashing facilities: constructed, maintained, installed, located, operated				1											
20							1	-								
21							1	-								
22							1									
23	Single service articles: stored,	dispense	d, wrapped	l, use limita	ation.	1										
RECEIVED BY: Name: 100 th Manager Name: N																
Name	· Alatha Ma	del	W					Nam	Beth Me			1				
Title: Manager						South Mile	7010		- 13							
ADP	ADPH-FLP-103															

CEIVED BY:	INSPECTED BY						
ne: Alatha Naddy	Name: Beth Meyers						
Manager							
PH-FI P-103							