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

(256) 845-7031 **Dekalb County Health Department** 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 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 MIDDLE SCHOOL CHILD NUTRITION P FORT PAYNE CITY BOARD OF ED. Mgr: Heather Nad Previous Inspection: 11/14/2022 **4910 MARTIN AVENUE NE FORT PAYNE** Previous Rating: COMPLIANCE VISIT/ PERMIT NUMBER DAY YEAR INSP. TIME PERMITTED PRIORITY CAT. NO. OF P/Pf MO. INSP. REQUIRED OUT YES S-118 ITEMS (2) 3 NO IN YES NO School Lunchroom - Public PRIORITY (*) AND PRIORITY FOUNDATION ITEMS REQUIRE IMMEDIATE ACTION (on side WATER, PLUMBING, AND WASTE MANAGEMENT AND PERSONNEL Personnel with infections restauted, excluded, Hands Clean, GREASE TRAP LID SECURED? YES 5 properly washed. No base hand contact, Commissing used, Water; so urce, quality. System; approved 6 Assignment of Person in Charge, Approved cour Sewage, grease disposal: system approved; Flushed 95 5 Authorized as sonnel, Nails, Permit category restrictor Cross connection; Back appronage; Backflow. 15 26* No discharges from eyes, nose, mouth, No eating, drinking, tobacco use. 2 3 Water: pressure, casacity, sampling. Alternative water supply. Clean clothes: Hair restraints, Other Handwashing fassities: number, location, accessible, soap, towels/drying exvices. Toilet tissue. 27 Properly posted: permit, report, other 4 Plumbing: fixtures clean, designed, operated, maintained. FOOD Service sinks provided, Handwashing signage, Toilet rooms constructed, Toilets: number, location. Other liquid wastes properly disposed. ແຍ; Source; Not adulterated; Food soparated ຸ 5 contamination. Tasting. Returned, reserve coffeed, Disposition. Refuse, recyclables, and returnables. Outdoor/Indoor storage area approved. Receptacles: provided, covered. Approved refuse disposal Time/Temperature Control for Safsty (FCS) food afeets temperature method. requisition to during receiving ு உள்ளு, hot holding, cooling. Pasteurized eggs uses ் சமர்ஸ்ட் கொல்லாள்யவர் Cooking (SICC) 5 PHYSICAL FACILITIES TCS food meets temperature requirements during cold holding. Food contamination from cleaning equipment prevented, 5 Time as a public health control. Compliance with approved plan-B.1 Presence of insects, rodents, other pests. Animals prohibited. 4 Juice. Pests control methods approved, used, Pest control devices Condition, Segregation, Handling, Receiving (102en foods. 32 1 serviced as required. Non-toxic tracking powder, Date Marking, Required documentation: ROF Variance, 4 33 Maintaining premises free of litter and unnecessary items, harborage. HACCP, NCC, other. Floors, walls, ceilings, attached equipment: clean. Outer openings protected, Methods: cooling, facilities, plant food cooking 9 4 Surface characteristics, indoor, outdoor; maintained, Cleaning frequency, 2 Consumer advisory. Juice warning; Allergen dustless methods. Absorbent floor materials properly used. 10 4 Shellstock tags; Records. Lighting; Ventilation: adequate, Ventilation system (filters): clean, operated. 35 1 Properly labeled; Original container. Code date limits. 11 1 C.O.O.L requirements: Catfish: Seafood Dressing rooms provided. Employee designated areas properly located. 36 1 Living/sleeping quarters separation. Approved procedures: thawing, cooking, other. 12 1 37 Cleaning, maintenance tools properly stored Food contamination prevented during storage, preparation, other. 1 13 1 In use, between use, food/ice dispensing utensils properly stored. 1 POISONOUS OR TOXIC MATERIALS EQUIPMENT, UTENSILS, AND LINENS Toxic or poisonous items; Medicines; First aid materials; stored, labeled, used. Other personal care items: stored, labeled. 5 Equipment; food contact surfaces (non-cooking); Cleaned; Sanitized. Toxic or poisonous materials separation. 5 Sanitization: temperature, concentration, time. REMARKS: Food contact surfaces: Cleanability; Clean to sight & touch, Food thermometers: provided, accurate. 4 Warewashing facilities: designed, irreversible registering temperature 🛩 indicator, and chemical test papers. High temp Rinse 185 Cooking surfaces, non-food contact surfaces, clean, Frequency, Methods. 17 Food(ice), Non-food contact surfaces: equipment, constructed, cleanable. (1 (18 installed, located. Thermometers: cold and hot holding units Warewashing facilities; constructed, maintained, installed, located, operated, 19 1 Thermometers: dish machine units 20 Linens properly: stored, dried, handled, Laundry facilities used. 1 Wiping clothes: clean, use limitations, stored 21 1 22 Clean equipment, utensils: stored, handled, dried 1 Single service articles: stored, dispensed, wrapped, use limitation. 1 RECEIVED BY: INSPECTED BY: Deth Meurs **Beth Meyers** ADPH-FLP-103