



GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

Establishment Name: Tacos El Paisa

Address: 1819 S. Lumpkin Rd

City: Columbus Time In: 2:50 AM/PM Time Out: 3:45 AM/PM

Inspection Date: 3/5/12 CFSSM: Abraham Escamilla

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other

Risk Type: 1  2  3  Permit#: 100-1634

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

Last Score: 99 Grade: A Date: 11.9.9

Prior Score: 98 Grade: A Date: 4.23.11

CURRENT SCORE: 91  
CURRENT GRADE: A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, or NO) for each number item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status		COS	R	Compliance Status		COS	R
1	IN OUT NA NO			6	IN OUT NA NO		
Supervision - Subcategory 2 4 points				Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1 9 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSSM on staff				5-1A. Proper cooking time and temperatures			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2	IN OUT NA NO			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points				5-1B. Proper reheating procedures for hot holding			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion				Consumer Advisory-Subcategory 2 4 points			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed				5-2. Consumer advisory provided for raw and undercooked foods			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods				6 IN OUT NA NO			
<input type="radio"/>	<input type="radio"/>			Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points			
Employee Health, Good Hygienic Practices Subcategory 2 4 points				<input checked="" type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperatures			
2-2A. Management awareness; policy present; reporting				<input checked="" type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperatures			
2-2B. Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature			
2-2C. No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control: procedures and records			
2-2D. Adequate handwashing facilities supplied & accessible				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3	IN OUT NA NO			Date Marking-Subcategory 2 4 points			
Approved Source -Subcategory 1 9 points				<input checked="" type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition			
3-1A. Food obtained from approved source; parasite destruction				7	IN OUT NA NO		
<input type="radio"/>	<input type="radio"/>			Highly Susceptible Populations -Subcategory 1 9 points			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
3-1B. Food received at proper temperature				7-1. Pasteurized foods used; prohibited foods not offered			
<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
3-1C. Food in good condition, safe, and unadulterated				8	IN OUT NA NO		
4	IN OUT NA NO			Chemicals - Subcategory 2 4 points			
Protection from Contamination-Subcategory 1 9 points				<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	<input type="radio"/>			8-2A. Food additives: approved and properly used			
<input checked="" type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected				8-2B. Toxic substances properly identified, stored, used			
<input checked="" type="radio"/>	<input type="radio"/>			9	IN OUT NA NO		
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				Conformance with Approved Procedures - Subcategory 2 4 points			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
Protection from Contamination-Subcategory 2 4 points				9-2. Compliance with variance, specialized process and HACCP plan process and HACCP			
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>		
4-2A. Food stored covered					<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>		
4-2B. Food-contact surfaces: cleaned & sanitized					<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 per category)

Compliance Status		COS	R	Compliance Status		COS	R
10	OUT			14	OUT		
Safe Food and Water, Food Identification 3 points				Proper Use and Handling of Utensils 1 point			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
10A. Pasteurized eggs used where required				14A. In-use utensils: properly stored			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
10B. Water and ice from approved source				14B. Utensils, equipment and linens: properly stored, dried, handled			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
10C. Variance obtained for specialized processing methods				14C. Single-use/single-service articles: properly stored, used			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food				14D. Gloves used properly			
11	OUT			15	OUT		
Food Temperature Control 3 points				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				15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
11B. Plant food properly cooked for hot holding				15B. Warewashing facilities: installed, maintained, used; test strips			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
11C. Approved thawing methods used				15C. Nonfood-contact surfaces clean			
<input type="radio"/>	<input type="radio"/>			16	OUT		
11D. Thermometers provided and accurate				Water, Plumbing and Waste 2 points			
12	OUT			<input type="radio"/>	<input type="radio"/>		
Prevention of Food Contamination 3 points				16A. Hot and cold water available; adequate pressure			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
12A. Contamination prevented during food preparation, storage & display				16B. Plumbing installed; proper backflow devices			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
12B. Personal cleanliness				16C. Sewage and waste water properly disposed			
<input type="radio"/>	<input type="radio"/>			17	OUT		
12C. Wiping cloths: properly used and stored				Physical Facilities 1 point			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
12D. Washing fruits and vegetables				17A. Toilet facilities: properly constructed, supplied, cleaned			
13	OUT			<input type="radio"/>	<input type="radio"/>		
Postings and Compliance with Clean Air Act 1 point				17B. Garbage/refuse properly disposed; facilities maintained			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
13A. Posted: Permit/Inspection/Choking Poster/Handwashing				17C. Physical facilities installed, maintained, and clean			
<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
13B. Compliance with Georgia Smoke Free Air Act				17D. Adequate ventilation and lighting; designated areas used			
	<input type="radio"/>			18	OUT		
	<input type="radio"/>			Pest and Animal Control 3 points			
	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>			18. Insects, rodents, and animals not present			

Person in Charge (Signature) Abraham Escamilla

(Print) Abraham Escamilla Date: 3/5/12

Inspector (Signature) [Signature]

Follow-up: YES  NO  Follow-up Date:  / /

