



GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

Establishment Name: El Vaquero  
Address: 3135 Cross County Plaza  
City: Columbus Time In: 1:15 AM / PM Time Out: 2:38 AM / PM  
Inspection Date: 8/4/10 CFMSM: Miguel Valentin 8/12/2014  
Purpose of Inspection: Routine  Follow-up  Complaint   
Preliminary  Other   
Risk Type: 1  2  3  Permit#: 106-000019 NEW

CURRENT SCORE: 99  
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	
1	IN OUT NA NO	4	points		
Supervision - Subcategory 2					
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMSM on staff	<input type="radio"/> <input type="radio"/>
2	IN OUT NA NO	9	points		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1					
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	2-1A. Proper use of restriction & exclusion	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	2-1B. Hands clean and properly washed	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	2-2A. Management awareness; policy present; reporting	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/> <input type="radio"/>
3	IN OUT NA NO	9	points		
Approved Source -Subcategory 1					
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	3-1A. Food obtained from approved source; parasite destruction	<input type="radio"/> <input type="radio"/>
	<input type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	3-1B. Food received at proper temperature	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/> <input type="radio"/>
4	IN OUT NA NO	9	points		
Protection from Contamination-Subcategory 1					
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	4-1A. Food separated and protected	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	4-2A. Food stored covered	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/> <input type="radio"/>
6	IN OUT NA NO	9	points		
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1					
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	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"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/> <input type="radio"/>
	<input type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/> <input type="radio"/>
6	IN OUT NA NO	9	points		
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1					
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	6-1A. Proper cold holding temperatures	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	6-1B. Proper hot holding temperatures	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	6-1C. Proper cooling time and temperature	<input type="radio"/> <input type="radio"/>
	<input type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/> <input type="radio"/>
7	IN OUT NA NO	9	points		
Highly Susceptible Populations -Subcategory 1					
	<input type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/> <input type="radio"/>
8	IN OUT NA NO	4	points		
Chemicals - Subcategory 2					
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	8-2A. Food additives: approved and properly used	<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	8-2B. Toxic substances properly identified, stored, used	<input type="radio"/> <input type="radio"/>
9	IN OUT NA NO	4	points		
Conformance with Approved Procedures - Subcategory 2					
	<input type="radio"/> <input type="radio"/>		<input type="radio"/> <input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	<input type="radio"/> <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	
10	OUT	3	points		
Safe Food and Water, Food Identification					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	10B. Water and ice from approved source	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	10C. Variance obtained for specialized processing methods	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food	<input type="radio"/> <input type="radio"/>
11	OUT	3	points		
Food Temperature Control					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	11B. Plant food properly cooked for hot holding	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/> <input type="radio"/>
12	OUT	3	points		
Prevention of Food Contamination					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	12A. Contamination prevented during food preparation, storage & display	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	12B. Personal cleanliness	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	12C. Wiping cloths: properly used and stored	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/> <input type="radio"/>
13	OUT	1	point		
Postings and Compliance with Clean Air Act					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/> <input type="radio"/>
14	OUT	1	point		
Proper Use and Handling of Utensils					
	<input checked="" type="radio"/>		<input type="radio"/> <input type="radio"/>	14A. In-use utensils: properly stored	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	14D. Gloves used properly	<input type="radio"/> <input type="radio"/>
15	OUT	1	point		
Utensils, Equipment and Vending					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/> <input type="radio"/>
16	OUT	2	points		
Water, Plumbing and Waste					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/> <input type="radio"/>
17	OUT	1	point		
Physical Facilities					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/> <input type="radio"/>
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/> <input type="radio"/>
18	OUT	3	points		
Pest and Animal Control					
	<input type="radio"/>		<input type="radio"/> <input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/> <input type="radio"/>

Person in Charge (Signature) Miguel A. Ferrer (Print) Miguel A. Ferrer Date: 8/4/2010  
Inspector (Signature) [Signature] Follow-up: YES  NO  Follow-up Date:    /   /

