

FOOD PREMISES INSPECTION FORM

Name of Premises:

Milledgeville Superstore #311

Licence #:

02-01028

Type: Class 3 Class 4 Class 5

Operator:

Category: Routine Re-inspection New Licence Complaint CD Follow-up Inspection

Address:

Somerset Street
Savannah, GA

Water Supply: Private Municipal



Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U	Item No.	N.O.	S	U
1.0				3.3				7.0				10.2			
FOOD				Holding Methods				FOOD EQUIPMENT AND UTENSILS				Walls (Construction and Maintenance)			
1.1				3.4				7.1				10.3			
Approved Source				Cooling Methods				Food Equipment (Design, Construction, Installation and Maintenance)				Ceilings (Constructions and Maintenance)			
1.2				3.5				7.2				WATER SUPPLY AND WASTE DISPOSAL			
Purchasing and Receiving				Re-heating Methods				Food Contact Surfaces				Water (Quality and Quantity)			
1.3				3.6				7.3				11.1			
Acceptable Containers and Labeling				Handling Methods				Mechanical Dishwashing				Sewage Disposal			
2.0				FOOD DISPLAY AND SERVICE				7.4				11.2			
FOOD STORAGE				Display Methods				Manual Dishwashing				Solid Waste Handling			
2.1				4.1				7.5				11.3			
Storage of Potentially Hazardous Foods				Advance Preparation				Eating Utensils and Dishes				LIGHTING AND VENTILATION			
2.2				4.2				8.0				12.0			
Frozen Storage				RECORD KEEPING AND RECALLS				CLEANING AND SANITIZING				Lighting			
2.3				5.0				8.1				12.1			
Refrigerated Storage (Temperature)				Record Keeping				Cleaning and Sanitizing				Ventilation			
2.4				5.1				8.2				12.2			
Refrigerated Storage (Methods)				Recall of Food				Detergents and Chemical Use and Storage							
2.5				5.2				9.0				GENERAL			
Refrigerated Storage (Space)				PERSONNEL				SANITARY FACILITIES				Licence			
2.6				6.0				9.1				13.1			
Dry Storage				Demonstrating Knowledge				Washroom(s)				Rodent and Insect Control			
2.7				6.1				9.2				13.2			
Storage of Food for Staff				Employee Health				Hand Washing Station(s)				Other Infractions/Hazards			
3.0				6.2				10.0				13.3			
FOOD PREPARATION AND HANDLING				Personal Hygiene Practices				FLOORS, WALLS AND CEILINGS							
3.1				6.3				10.1							
Thawing Methods								Floors (Construction and Maintenance)							
3.2															
Cooking Methods															

N.O. - Not Observed; S - Satisfactory; U - Unsatisfactory; MI - Minor Infraction; MA - Major Infraction; CR - Critical Infraction

Item No.	MI	MA	CR	Remarks	Date for Correction
7.2	✓			The long plastic cutting boards in the Meals to Go section are very worn with many knife cuts. These cutting boards shall be replaced or refurbished on ship to other side.	Corrected by 7 Nov 19
8.1	✓			The floor adjacent to the hot holding unit is very unsanitary. All floors, walls and ceilings shall be kept clean and sanitized.	Corrected by 7 Nov 2019
8.1	✓			The floors in the walk-in cooler and walk-in freezer in the bakery were unsanitary plus ice on the floor.	Immediate
7.2	✓			There is an build-up of ice on the walls and shelves of the walk-in freezer.	Immediate

Green
 Light Yellow Dark Yellow
 Striped Red Red

Date of Inspection: 29 Nov 2019

Re-inspection Required: Yes No
 If Yes, Date: