

ALABAMA DEPARTMENT OF PUBLIC HEALTH

FOOD ESTABLISHMENT / RETAIL FOOD STORE INSPECTION REPORT

Tuscaloosa (205) 554-4540

COUNTY HEALTH DEPARTMENT

SCORE 97

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 Chapter 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 Tuscaloosa Academy OWNER OR MANAGER NAME Tuscaloosa Academy

ADDRESS 420 Rice Valley Road, N Tuscaloosa, AL 35406 ZIP CODE _____

PERMIT NUMBER	MO DAY YEAR	INSPECTION TIME	PERMITTED	PRIORITY CAT.	COMPLIANCE VISIT/INSPECTION REQUIRED	NO OF CRITICAL ITEMS
097	10 15 08	OUT	YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	III	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	0

Scitool Lunchroom - Private *fresh items requiring immediate action* Date Prev Ins: 08/27/08

MANAGEMENT AND PERSONNEL

01*	Assignment of Person in Charge; Commissary used. Personnel with infections restricted, excluded. No discharges from eyes, nose, mouth.	5
02*	Hands clean; properly washed. No bare hand contact; approved alternative. No eating, drinking, tobacco use.	5
03*	Demonstration of knowledge: Approved course, other requirements met.	+2 -5
04	Clean clothes; Hair restraints; Nails. Authorized personnel. Other.	5

FOOD Price - 1.58¢ Ham - 4.5¢

05*	Safe; Source; Condition; Not adulterated; Shellstock tags; Compliance with plan/ROP. Other.	5
06*	Potentially hazardous food meets temperature requirements during receiving, cooking, hot holding, cooling. Pasteurized eggs used if required.	5
07*	Potentially hazardous food meets temperature requirements during cold holding. Time as a public health control. Consumer Advisory used if required.	5
08*	Food separated, protected from contamination. Tasting. Returned, reservice of food.	5
09	Cooling methods. Facilities to maintain product temperature. Plant food cooking.	1
10	Properly labeled; Original container. Records. Code date limits.	1
11	Thermometers provided, accurate, conspicuous.	1
12	Approved thawing methods used.	1
13	Food contamination prevented during storage, preparation, display, handling, other.	1
14	In use, between use, food/ice dispensing utensils properly stored.	1

EQUIPMENT, UTENSILS, AND LINENS

15*	Equipment; food contact surfaces (non-cooking) clean; sanitized. Sanitization temperature, concentration, time.	5
16*	Food contact surfaces characteristics. Single service/use used when required.	4
17	Cooking surfaces, non-food contact surfaces: clean. Frequency; Methods.	1
18	Food (ice). Non-food contact surfaces: constructed, cleanable, installed, located.	1
19	Warewashing facilities: designed, constructed, maintained, installed, located, operated. Accurate thermometers, Chemical test papers.	1
20	Linens properly stored, dried, handled. Laundry facilities used.	1
21	Wiping cloths; clean, use limitations, stored.	1
22	Storage, handling, drying of clean equipment, utensils.	1
23	Single service articles, storage, dispensing, wrapped. Use limitations. Gloves used properly.	1

WATER, PLUMBING, AND WASTE

24*	Water: Source, Quality, Capacity, System: Approved.	4
25*	Sewage, grease disposal: System approved: Flushed (mobile).	4
26*	Cross connection; Back siphonage; Backflow.	4
27*	Handwashing facilities: Toilets: Number, location.	4
28	Water supply, Waste disposal: Approved system (fixtures), materials, design, operation; maintenance. Other liquid wastes properly disposed. Service sink provide.	1
29	Handwashing facilities: Soap, towels/drying device, sign, use restrictions.	2
30	Toilet rooms constructed, supplied.	1
31	Refuse, recyclables, and returnables. Outdoor/indoor storage area approved. Receptacles provided; covered. Approved refuse disposal method.	1

PHYSICAL FACILITIES

32*	Food contamination from cleaning equipment prevented.	4
33*	Presence of insects, rodents, other pests, Animals prohibited.	4
34	Pests control methods approved, used. Pest control devices serviced as required.	1
35	Premises, Free of litter, harborage.	1
36	Floors, walls, ceilings, attached equipment: clean. Outer openings protected. Surface characteristics, indoor, outdoor: Maintained. Cleaning frequency, dustless methods. Absorbent floor materials properly used.	2
37	Lighting, Ventilation: adequate. Ventilation system (filters), clean, operated. Lights shielded.	1
38	Dressing rooms provided. Employee designated areas properly located. Living/sleeping quarters separation.	1
39*	Cleaning, maintenance tools properly stored.	1

POISONOUS OR TOXIC MATERIALS

40*	Toxic or poisonous poisons; Medicines; Flammable material stored; Labeled; Used.	4
41	Other personal care/first aid items: Stored; Labeled. Toxic or poisonous materials separation; Non-toxic tracking powder.	1

OTHER

42	Permit, Report, Other properly posted. Administrative requirements, HACCP plan.	1
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RECEIVED BY: Name Tracy Kouda INSPECTED BY: Name Jeff Chism
 Title _____
 REMARKS #13 - keep eggs stored a proper temp - out only since 11:00 AM
 Website: <http://www.adph.org/environmental>