## **On-Site Corrective Action Policy**

Gwinnett, Newton, and Rockdale County Board of Health, Division of Environmental Health, inspectors are charged with the responsibility of regulating food service establishments must have the person in charge adhere to the rule specified in the Georgia Food Service Rules and Regulations 290-5-14-.10 (2) (i) (1). This rule states: *Except as specified in 2 of this subsection, a person in charge shall at the time of inspection correct a violation of a Risk Factors/Public Health Interventions of this Chapter and implement corrective actions.* The column on the inspection report noted as Corrected On-Site (COS) must be selected and the inspection report addendum has the appropriate written documentation of the action taken to correct the violation.

On-site correction must be obtained by the person in charge for any out-of-control foodborne illness risk factors before the inspector completes the food service establishment inspection. Correction of risk factor violations can be accomplished by effectively communicating the violations in words that can be easily understood by the person in charge and conveying the seriousness of the risk factors as it relates to increased risk of illness or injury to the public.

The chart, beginning on page 2 of this policy, is intended only as a guideline to determine when and what corrective actions may need to be taken to prevent a possible foodborne illness due to lack of compliance with risk factors. Each situation should be evaluated based on the potential for contamination and intended use of the food. Corrective actions such as initiating changes in procedures, embargoing and discarding food as well as documenting violations may be necessary. If the person in charge refused to discard food which was mishandled, it will be necessary to embargo the food product (hold order) and collect sample for analysis.

Additionally, direct observations made during the inspection and answers to the questions referenced in the Georgia Food Service Rules and Regulations Interpretation Manual on in Section “D” will assist the inspector with making a professional decision for the disposition of the food.

**On-Site Corrective Action Procedures**

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| ***Code Provision*** | ***Item # on inspection form*** | ***Risk Factor*** | ***On-Site Corrective Action*** |
| 290-5-14-.03(1)(a)-(c)  290-5-14-.03(2) | 1-2 | **Demonstration of knowledge**   * The person in charge shall demonstrate knowledge of foodborne disease prevention and application of Hazard Analysis Critical Control Point principles. * At least one employee shall be a Certified Food Safety Manager | * A person in charge who can demonstrate knowledge through questions or is certified arrives * Check on follow-up inspection * On-site education of risk factors * See flow charts for CFSM |
| 290-5-14-.03(4)(g) | 2-1A | **Exclusions & Restrictions**   * Food employee is symptomatic of illnesses, or has been diagnosed of an illness or has been exposed to a foodborne pathogen | * Restrict the food employee * Exlude the food employee * Suspend the permit |
| 290-5-14-.03(5) (a-c) | 2-1B | **Handwashing**   * Food employee observed not washing hands at appropriate time | * Employee(s) must be instructed to wash hands immediately including when and where to wash hands |
| 290-5-14-04(4)(a)1&2 | 2-1C | **No Bare Hand Contact with Ready-to-Eat Food**   * Ready-to-eat food is handled with bare hands | * Discard if touched and advise employee how to handle ready-to-eat food with tongs, gloves, utensils etc. * Heat food to 165°F * Rewash uncooked produce |
| 290-5-14-.03(5)(j)5 | 2-2C | **No discharge from eyes, nose, and mouth**   * Food employee observed has persistent cough, sneezing, runny nose that cause discharge from eyes, mouth, or nose | * Restrict food employee |
| 290-5-14-.06(2)  290-5-14-.07(3) | 2-2D | **Adequate handwashing facilities, supplied and accessible**   * Hand sinks accessible * Hand sinks properly supplied | * Unblock or remove items from hand sink * Supply hand sink with soap and/or paper towels |
| 290-5-14-.04(2) (a-g); .04(3)(c)(d)(e)(h)  (j) (l)1; .04(5)(d)(e); .06(1)(c); .04(1);.04(8)(a)1,2,3,4 | 3-1A | **Approved Source/Sound Condition**   * Food from unapproved source/unsound condition – cross contamination of RTE foods with raw animal foods | * Discard/reject/return |
| 290-5-14-.04(3)(a) | 3-1B | **Food received at proper temperature**   * Potentially hazardous foods received above 41°F * Potentially hazardous food received at a temperature below 135°F that is cooked * Food labeled frozen is thawed * Raw eggs received in an ambient temperature above 45°F | * Discard/reject/return * Discard/reject/return * Discard/reject/return * Discard/reject/return |
| 290-5-14- .04(1)  290-5-14- .04(3)(e) | 3-1C | **Food in good condition, safe, and unadulterated**   * Condition * Package Integrity | * Discard/reject/placed on hold for return * Discard/reject/placed on hold for return |
| 290-5-14-.04 (c) | 4-1A | **Food separated and protected**   * Raw animal foods stored improperly with ready-to-eat foods * Raw animal foods improperly stored based on final cook temperature | * PIC must immediately relocate food items to minimize contamination * PIC must immediately relocate food items to minimize contamination |
| 290-5-14- .04(4)(x) | 4-1B | **Proper disposition of contaminated food; returned food or unused food not re-served**   * Returned unpackaged/unprotected food being reserved/offered/sold | * PIC must immediately discard food that has been reserved |
| 290-5-14-.04(8)(a) | 4-1B | **Proper disposition of contaminated food; returned food or unused food not re-served**   * Food that is unsafe, adulterated, or not honestly presented, or has been contaminated by an employee who has been restricted/excluded, or food that has been contaminated by employee contact (hands, bodily discharges) | * PIC must immediately discard food that has been contaminated |
| 290-5-14-.05(6)  290-5-14-.05(7) | 4-2B | **Food Contact Surfaces: cleaned and sanitized**   * Food contact surfaces sanitized with the appropriate concentration of sanitizer * Food contact surfaces clean to sight and touch | * Manually sanitize if dish machine not sanitizing * Remix sanitizer to the appropriate concentration * Clean or remove unclean equipment from service |
| 290-5-14-04(5) (a)(b) | 5-1A | **Cooking**   * Potentially hazardous foods is undercooked and no indication on the menu of foods cooked to order | * Continue cooking to proper temperature |
| 290-5-14-.04(d)(f) | 5-1B | **Reheating**   * Potentially hazardous food is improperly reheated | * Use reheating method to achieve 165°F immediately or discard |
| 290-5-14-.04(7)(e) | 5-2 | **Consumer advisory provided for raw or undercooked food**   * Items offered undercooked with no advisory | * Have PIC correct menus with stickers or writing on menus * Remove incorrect menus |
| 290-5-14-.04 (6) (f) | 6-1A | **Cold Holding**   * Potentially hazardous food held above 41°F without a valid explanation from the operator regarding the process for more than 4 hours * Potentially hazardous food held above 41°F less than 4hours | * Instruct the PIC to discard the food and educate on cold holding requirements * Consult with the operator to determine if potentially hazardous food item can be cooled to 41°F or cook or reheat to appropriate temperatures or discard the potentially hazardous food item |
| 290-5-14-.04(6)(f) | 6-1B | **Hot Holding**   * Potentially hazardous food held below 135°F without a valid explanation from the operator regarding the process for more than 4 hours * Potentially hazardous food held below 135°F less than 4 hours | * Instruct the PIC to discard the food and educate on hot holding requirements * Consult with the operator to determine if potentially hazardous food item can be reheated to 165°F or discard the food item |
| 290-5-14.04(6)(d) | 6-1 C | **Cooling**   * Potentially hazardous food cooled from 135°F to 70°F in more than 2 hours * Potentially hazardous food cooled from 135°F to 41°F in more than 6 hours * Potentially hazardous food made from room-temperature ingredients cooled to 41°F in more than 4 hours | * Discard; If 2 hours or less - reheat to 165**°**F and use another cooling method * Discard * Discard |
| 290-5-14-.04(6)(i) | 6-1D | **Time as Public Health Control**   * Past time indicated * Indicated time is more than 4 hours * No written procedures and potentially hazardous food is not in compliance with cold or hot holding guidelines * Time not marked on item * No written procedure | * Discard * Discard * Discard * Mark container with time * Have PIC write written procedure |
| 290-5-14-.01(6)(g)  290-5-14-.04(6)(h) | 6-2 | **Date Marking and Disposition**   * Potentially hazardous food that are Ready-to-eat and are not date marked properly * Potentially hazardous food that is beyond the 7 day discard date | * Discard * If facility knows date the item was prepared they can put the correct date on the food item * Discard |
| 290-5-14-.04(9) | 7-1 | **Pasteurized foods used: Prohibited foods not offered**   * Non-pasteurized juices served * Non-pasteurized eggs used for foods requiring eggs that are raw or not thoroughly cooked; more than one egg is broken and combined * Raw animal foods such as fish, molluscan shellfish, and steak tartar served; partially cooked animal foods such as lightly cooked fish, rare meat and eggs served; raw seed sprouts * Food served to clients under contact precautions in quarantine are re-served * Time only as a public health control used for raw eggs (does not apply for exceptions listed under (290-5-14.04 (9)(6.) | * Discard * Discard * Continue cooking to proper temperature * Discard * Discard |