

 <b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> Food Service Establishment Inspection Report	<b>Establishment Name:</b> Big Canoe Food Trailer <b>Address:</b> 461 Wolfscratch DR <b>City:</b> JASPER <b>Time In:</b> 04 : 10 PM <b>Time Out:</b> 04 : 35 PM <b>Inspection Date:</b> 05/21/2025 <b>CFSM:</b> Paul Delgado <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> Issued Provisional Permit <input type="radio"/> Temporary <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> FSP-112-000160	<b>CURRENT SCORE</b>  <span style="font-size: 48pt; font-weight: bold;">84</span>	<b>CURRENT GRADE</b>  <span style="font-size: 48pt; font-weight: bold;">B</span>
	Last Score: 89 Grade: B Date: 11/12/24 Prior Score: 100 Grade: A Date: 09/16/24 <small>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.</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>	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 numbered item. For items marked OUT, mark COS or R for each item as applicable.)  
 IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status					COS	R	Compliance Status					COS	R							
1	IN	OUT	NA	NO	<b>Supervision</b>		4 points	5	IN	OUT	NA	NO	<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>		9 points					
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A. PIC present, demonstrates knowledge, performs duties		<input type="radio"/> <input type="radio"/>		<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B. Certified Food Protection Manager		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding		<input type="radio"/> <input type="radio"/>					
2	IN	OUT	NA	NO	<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>		9 points					<b>4 points</b>								
	<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"/>					5-2. Consumer advisory provided for raw and undercooked foods		<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"/>					6		IN	OUT	NA	NO	<b>Holding of TCS Foods, Date Marking of TCS Foods</b>		9 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/> <input type="radio"/>					6-1A. Proper cold holding temperatures		<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/> <input type="radio"/>		
						<b>4 points</b>						6-1B. Proper hot holding temperatures		<input type="radio"/>	<input type="radio"/>			<input type="radio"/> <input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A. Management knowledge, responsibilities, reporting		<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 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"/>					6-1D. Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>			<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"/>					<b>4 points</b>								
	<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"/>					6-2. Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>			<input type="radio"/> <input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E. Response procedures for vomiting & diarrheal events		<input type="radio"/> <input type="radio"/>					<b>9 points</b>								
3	IN	OUT	NA	NO	<b>Approved Source</b>		9 points	7	IN	OUT	NA	NO	<b>Highly Susceptible Populations</b>		9 points					
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A. Food obtained from approved source		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used: Prohibited foods not offered		<input type="radio"/> <input type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature		<input type="radio"/> <input type="radio"/>					<b>4 points</b>								
	<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"/>					8		IN	OUT	NA	NO	<b>Chemicals</b>		4 points
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1D. Required records: shellstock tags, parasite destruction		<input type="radio"/> <input type="radio"/>					8-2A. Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>			<input type="radio"/> <input type="radio"/>		
4	IN	OUT	NA	NO	<b>Protection From Contamination</b>		9 points		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used		<input type="radio"/> <input type="radio"/>					
	<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"/>					<b>9 points</b>								
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/> <input type="radio"/>					9		IN	OUT	NA	NO	<b>Conformance with Approved Procedures</b>		4 points
						<b>4 points</b>						9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>			<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"/>					<b>4 points</b>								
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B. Food-contact surfaces: cleaned & sanitized		<input checked="" 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)  
 Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT	<b>Safe Food and Water, Food Identification</b>			3 points	14	OUT	<b>Proper Use of Utensils</b>			1 point		
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	14A. In-use utensils: properly stored			<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"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<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"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	10D. Food properly labeled; original container			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	14D. Gloves used properly			<input type="radio"/> <input type="radio"/>		
11	OUT	<b>Food Temperature Control</b>			3 points	15	OUT	<b>Utensils, Equipment and Vending</b>			1 point		
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			<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"/>	11B. Plant food properly cooked for hot holding			<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"/>	11C. Approved thawing methods used			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/> <input type="radio"/>	16	OUT	<b>Water, Plumbing and Waste</b>			2 points		
12	OUT	<b>Prevention of Food Contamination</b>			3 points		<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<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"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/> <input type="radio"/>		
	<input checked="" type="radio"/>	12B. Personal cleanliness			<input checked="" type="radio"/> <input type="radio"/>		<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/> <input type="radio"/>	17	OUT	<b>Physical Facilities</b>			1 point		
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/> <input type="radio"/>		
13	OUT	<b>Postings and Compliance with Clean Air Act</b>			1 point		<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<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"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<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	<b>Pest and Animal Control</b>			3 points		
							<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/> <input type="radio"/>		

<b>Person in Charge (Signature)</b> _____	<b>(Print)</b> David Kincaid	<b>Date:</b> 05/21/2025
<b>Inspector (Signature)</b> _____	<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/>	<b>Follow-up Date:</b> _____

## Food Establishment Inspection Report Addendum

**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).**

<b>Establishment</b> Big Canoe Food Trailer	<b>Permit #</b> FSP-112-000160	<b>Date</b> 05/21/2025
<b>Address</b> 461 WOLFSCRATCH DR	<b>City/State</b> JASPER GA	<b>Zipcode</b> 30143

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Reach In Cooler, Ambient,	40.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese,	40.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Cheese,	48.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese,	46.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables,	47.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes,	46.0 ° F
Just Cooked, Main Kitchen, Grill, Fish/Seafood, Salmon	167.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Coleslaw	40.0 ° F	Hot Holding, Main Kitchen, Steam Well, Ambient,	182.0 ° F
Hot Holding, Main Kitchen, Warmer - Cabinet, Ambient,	171.0 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
4-2B	Violation of Code: <span style="color: red;">[511-6-1.05(6)(o)]</span> Observed no sanitizer in 3-compartment sink while washing dishes. CA: Quats sanitizer should be at 100ppm to 200ppm. COS: Sanitizer was added and tested at 100ppm. Corrected On-Site. New Violation.
6-1A	Violation of Code: <span style="color: red;">[511-6-1.04(6)(f)]</span> Observed multiple items in prep top cooler held greater than 41 degrees F. CA: Time/Temperature Control for Safety Food, Hot and Cold Holding. Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety food shall be maintained at 41°F. COS: Items were discarded. Corrected On-Site. New Violation.
12B	Violation of Code: <span style="color: red;">[511-6-1.03(5)(i)]</span> Observed no beards guard/restraints. CA: Employees preparing or handling food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the Health Authority, worn properly to restrain loose hair including beards and mustaches longer than one half inch. Corrected On-Site. New Violation.
Remarks	Employee Health Reporting Agreement in place. Kitchen Sanitizer Bucket: 100ppm Quats.
	Notes: Make sure all boxes are kept 6-inches off the ground.

**Person in Charge (Signature)**

**Date:** 05/21/2025

**Inspector (Signature)** Grace Stere

**Date:** 05/21/2025