



**GEORGIA DEPARTMENT OF PUBLIC HEALTH**

KATHLEEN E. TOOMEY, M.D., M.P.H., COMMISSIONER

**FOOD SERVICE PERMIT**

09/13/2022  
(DATE ISSUED)

FSP-092-000985  
(PERMIT NUMBER)

**A PERMIT IS HEREBY GRANTED TO**

**Aramark Corrections**

to maintain and operate a Permanent food service establishment named  
(TYPE OF OPERATION)

**Aramark Corrections Primary**

located at 3259 Val-Tech RD Valdosta LOWNDES 31602 GEORGIA  
(STREET, HIGHWAY, OR RFD) (CITY OR TOWN) (COUNTY) (ZIP CODE)

This permit signifies compliance on the date of issue with the Rules of the Georgia Department of Public Health pursuant to the O.C.G.A. 26-2-373 et seq. and is valid until the permit is suspended, revoked, or expires.

Issuing Official for County Board of Health

**DISPLAY FOR PUBLIC VIEW - NOT TRANSFERABLE - PROPERTY OF THE HEALTH AUTHORITY**





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 03 : 00 PM Time Out: 04 : 00 PM

Inspection Date: 05/21/2020 CFMS: Elizabeth Marine

Purpose of Inspection: Routine Follow-up Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 3 columns: Last Score, Grade, Date. Values: 100, A, 11/08/19; 96, A, 05/10/19

Table with 2 columns: CURRENT SCORE, CURRENT GRADE. Values: 100, 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 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

Main compliance table with columns for Compliance Status, IN, OUT, NA, NO, COS, R, and item descriptions. Includes sections for Supervision, Employee Health, Approved Source, Protection From Contamination, Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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.

Good Retail Practices table with columns for Compliance Status, item descriptions, COS, and R. Includes items 10-18 covering Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature), Inspector (Signature), (Print) Len Gibson, Date: 05/21/2020, Follow-up: YES NO, Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 10 : 00 AM Time Out: 11 : 00 AM

Inspection Date: 11/18/2020 CFMS: 60 Days From Nov 1st

Purpose of Inspection: Routine Follow-up Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 3 columns: Last Score, Grade, Date. Values: 100, A, 05/21/20. Prior Score, Grade, Date. Values: 100, A, 11/08/19.

CURRENT SCORE: 100 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 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

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, COS, R. Rows include Supervision (4 points), Employee Health (9 points), Approved Source (9 points), Protection From Contamination (9 points).

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, COS, R. Rows include Cooking and Reheating of TCS Foods (9 points), Holding of TCS Foods (9 points), Highly Susceptible Populations (9 points), Chemicals (4 points), Conformance with Approved Procedures (4 points).

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.

Table with 5 columns: Compliance Status, 10, OUT, Description, COS, R. Rows include Safe Food and Water (3 points), Food Temperature Control (3 points), Prevention of Food Contamination (3 points), Postings and Compliance with Clean Air Act (1 point).

Table with 5 columns: Compliance Status, 14, OUT, Description, COS, R. Rows include Proper Use of Utensils (1 point), Utensils, Equipment and Vending (1 point), Water, Plumbing and Waste (2 points), Physical Facilities (1 point), Pest and Animal Control (3 points).

Person in Charge (Signature)

(Print) Len Gibson

Date: 11/18/2020

Inspector (Signature)

Follow-up: YES NO

Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 09 : 25 AM Time Out: 10 : 15 AM

Inspection Date: 03/30/2021 CFMS: Has 30 days left

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

Risk Factors are food preparation practices and employee behaviors... Good Retail Practices are preventive measures to control the introduction of pathogens...

Table with Last Score, Grade, Date, Prior Score, Grade, Date. Values: 100, A, 11/18/20, 100, A, 05/21/20

CURRENT SCORE: 91 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 numbered item. For items marked OUT, mark COS or R for each item as applicable.)

Main compliance table with columns for Compliance Status, IN, OUT, NA, NO, COS, R, and item descriptions. Includes sections for Supervision, Employee Health, Approved Source, Protection From Contamination, Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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.

Table for Good Retail Practices with columns for Compliance Status, COS, R, and item descriptions. Includes items 10-18 covering Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature) (Print) Len Gibson Date: 03/30/2021
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 09 : 30 AM Time Out: 10 : 30 AM

Inspection Date: 09/02/2021 CFMS: Pending - Christine Manning

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

Risk Factors are food preparation practices and employee behaviors... Good Retail Practices are preventive measures to control the introduction of pathogens...

Table with 3 columns: Last Score, Grade, Date. Values: 91, A, 03/30/21; 100, A, 11/18/20

CURRENT SCORE: 93 CURRENT GRADE: A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 Us69

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

Main table for foodborne illness risk factors and public health interventions. Columns include Compliance Status, Item Number, Description, COS, and R.

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.

Main table for good retail practices. Columns include Compliance Status, Item Number, Description, COS, and R.

Person in Charge (Signature) (Print) Christine Manning Date: 09/02/2021
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 10 : 00 AM Time Out: 11 : 00 AM

Inspection Date: 05/20/2022 CFMS: Christine Manning

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 3 columns: Last Score, Grade, Date. Values: 93, A, 09/02/21; 91, A, 03/30/21

Table with 2 columns: CURRENT SCORE, CURRENT GRADE. Values: 96, 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 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

Main compliance table with columns for Compliance Status, Item Number, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, Protection From Contamination, Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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.

Good Retail Practices table with columns for Compliance Status, Item Number, Description, COS, R. Includes items for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature) (Print) Christine Manning Date: 05/20/2022
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 10 : 30 AM Time Out: 12 : 00 PM

Inspection Date: 10/21/2022 CFMS: Angie Stegman

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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.

Table with 3 columns: Last Score, Grade, Date. Values: 96, A, 05/20/22; 93, A, 09/02/21

CURRENT SCORE: 100 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 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

Main compliance table with 10 sections: 1 Supervision (4 points), 2 Employee Health (9 points), 3 Approved Source (9 points), 4 Protection From Contamination (9 points), 5 Cooking and Reheating (9 points), 6 Holding of TCS Foods (9 points), 7 Highly Susceptible Populations (9 points), 8 Chemicals (4 points), 9 Conformance with Approved Procedures (4 points)

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.

Good Retail Practices table with 8 sections: 10 Safe Food and Water (3 points), 11 Food Temperature Control (3 points), 12 Prevention of Food Contamination (3 points), 13 Postings and Compliance with Clean Air Act (1 point), 14 Proper Use of Utensils (1 point), 15 Utensils, Equipment and Vending (1 point), 16 Water, Plumbing and Waste (2 points), 17 Physical Facilities (1 point), 18 Pest and Animal Control (3 points)

Person in Charge (Signature) (Print) Angie Stegman Date: 10/21/2022
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 09 : 00 AM Time Out: 10 : 30 AM

Inspection Date: 05/10/2023 CFM: Angie Stegman

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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.

Table with 3 columns: Last Score, Grade, Date. Values: 100, A, 10/21/22; 96, A, 05/20/22

CURRENT SCORE: 100 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 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

Main compliance table with 10 sections: 1 Supervision (4 points), 2 Employee Health (9 points), 3 Approved Source (9 points), 4 Protection From Contamination (9 points), 5 Cooking and Reheating (9 points), 6 Holding of TCS Foods (9 points), 7 Highly Susceptible Populations (9 points), 8 Chemicals (4 points), 9 Conformance with Approved Procedures (4 points)

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.

Good Retail Practices table with 8 sections: 10 Safe Food and Water (3 points), 11 Food Temperature Control (3 points), 12 Prevention of Food Contamination (3 points), 13 Postings and Compliance with Clean Air Act (1 point), 14 Proper Use of Utensils (1 point), 15 Utensils, Equipment and Vending (1 point), 16 Water, Plumbing and Waste (2 points), 17 Physical Facilities (1 point), 18 Pest and Animal Control (3 points)

Person in Charge (Signature) (Print) Angie Stegman Date: 05/10/2023
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 09 : 00 AM Time Out: 10 : 30 AM

Inspection Date: 11/17/2023 CFSPM: Velma Woods

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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.

Table with 3 columns: Last Score, Grade, Date. Values: 100, A, 05/10/23; 100, A, 10/21/22

CURRENT SCORE: 97 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 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

Main compliance table with 10 sections: 1 Supervision (4 points), 2 Employee Health (9 points), 3 Approved Source (9 points), 4 Protection From Contamination (9 points), 5 Cooking and Reheating (9 points), 6 Holding of TCS Foods (9 points), 7 Highly Susceptible Populations (9 points), 8 Chemicals (4 points), 9 Conformance with Approved Procedures (4 points), 10 Safe Food and Water (3 points)

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.

Good Retail Practices table with 8 sections: 10 Safe Food and Water (3 points), 11 Food Temperature Control (3 points), 12 Prevention of Food Contamination (3 points), 13 Postings and Compliance with Clean Air Act (1 point), 14 Proper Use of Utensils (1 point), 15 Utensils, Equipment and Vending (1 point), 16 Water, Plumbing and Waste (2 points), 17 Physical Facilities (1 point), 18 Pest and Animal Control (3 points)

Person in Charge (Signature) (Print) Betsy Miglionico Date: 11/17/2023
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 08 : 30 AM Time Out: 10 : 00 AM

Inspection Date: 05/21/2024 CFMS: Tami Moore

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

Risk Factors are food preparation practices and employee behaviors... Good Retail Practices are preventive measures to control the introduction of pathogens...

Table with Last Score, Grade, Date, Prior Score, Grade, Date. Values: 97, A, 11/17/23, 100, A, 05/10/23

CURRENT SCORE: 96, CURRENT GRADE: A. SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U569

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

Table for Foodborne Illness Risk Factors. Sections include Supervision (4 points), Employee Health (9 points), Approved Source (9 points), Protection From Contamination (9 points).

Table for Foodborne Illness Risk Factors. Sections include Cooking and Reheating (9 points), Holding of TCS Foods (9 points), Highly Susceptible Populations (9 points), Chemicals (4 points), Conformance with Approved Procedures (4 points).

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.

Table for Good Retail Practices. Sections include Safe Food and Water (3 points), Food Temperature Control (3 points), Prevention of Food Contamination (3 points), Postings and Compliance with Clean Air Act (1 point).

Table for Good Retail Practices. Sections include Proper Use of Utensils (1 point), Utensils, Equipment and Vending (1 point), Water, Plumbing and Waste (2 points), Physical Facilities (1 point), Pest and Animal Control (3 points).

Person in Charge (Signature), (Print) Tami L Moore, Date: 05/21/2024. Inspector (Signature), Follow-up: YES NO, Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 09 : 00 AM Time Out: 10 : 00 AM

Inspection Date: 11/22/2024 CFMS: Tami Moore

Purpose of Inspection: Routine Follow-up Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 3 columns: Last Score, Grade, Date. Row 1: 96, A, 05/21/24. Row 2: 97, A, 11/17/23.

CURRENT SCORE: 95 CURRENT GRADE: A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=59

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Main inspection table with columns for Compliance Status, COS, R, and various food safety items like Supervision, Employee Health, Approved Source, Protection From Contamination, Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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.

Table for Good Retail Practices with columns for Compliance Status, COS, R, and items 10-18 covering Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature) (Print) Shaldon Blount Date: 11/22/2024
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 09 : 00 AM Time Out: 10 : 00 AM

Inspection Date: 05/14/2025 CFM: Tami Moore

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

Risk Factors are food preparation practices and employee behaviors... Good Retail Practices are preventive measures to control the introduction of pathogens...

Table with 3 columns: Last Score, Grade, Date. Values: 95, A, 11/22/24; 96, A, 05/21/24

CURRENT SCORE: 96 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 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

Table with 4 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Rows include Supervision, Employee Health, Approved Source, Protection From Contamination.

Table with 4 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Rows include Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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.

Table with 4 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Rows include Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act.

Table with 4 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Rows include Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control.

Person in Charge (Signature) (Print) Shalon Blount Date: 05/14/2025
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta Time In: 09 : 00 AM Time Out: 11 : 00 AM

Inspection Date: 11/14/2025 CFMS: Tami Moore

Purpose of Inspection: Routine Follow-up Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

CURRENT SCORE CURRENT GRADE

96

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 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

Table with 10 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Rows include Supervision (4 points), Employee Health (9 points), Approved Source (9 points), Protection From Contamination (9 points), Cooking and Reheating (9 points), Holding of TCS Foods (9 points), Highly Susceptible Populations (9 points), Chemicals (4 points), and Conformance with Approved Procedures (4 points).

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.

Table with 10 columns: Compliance Status, Description, COS, R. Rows include Safe Food and Water (3 points), Food Temperature Control (3 points), Prevention of Food Contamination (3 points), Postings and Compliance with Clean Air Act (1 point), Proper Use of Utensils (1 point), Utensils, Equipment and Vending (1 point), Water, Plumbing and Waste (2 points), Physical Facilities (1 point), and Pest and Animal Control (3 points).

Person in Charge (Signature) (Print) Shalon Blount Date: 11/14/2025
Inspector (Signature) Follow-up: YES NO Follow-up Date:





GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Primary

Address: 3259 Val-Tech RD

City: Valdosta

Time In: 09 : 20 AM

Time Out: 10 : 30 AM

Inspection Date: 05/01/2026 CFSM: C North

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000985

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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 3 columns: Last Score, Grade, Date. Values: 96, A, 11/14/25; 96, A, 05/14/25

CURRENT SCORE CURRENT GRADE

96 A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=59

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.)

Main compliance table with columns: Compliance Status, IN, OUT, NA, NO, COS, R. Includes sections for Supervision, Employee Health, Approved Source, Protection From Contamination, Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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.

Good Retail Practices table with columns: Compliance Status, 10-18, COS, R. Includes items like Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature)

Inspector (Signature)

Handwritten signature of the inspector

(Print) C. North

Date: 05/01/2026

Follow-up: YES NO

Follow-up Date:



# Food Service Establishment Inspection Report Addendum

Page 1 of 1

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(f) and (j).

Establishment: Acorn Creek Correctional Facility Permit #: FSP-092-000985 Date: 2-3-23  
 Address: 3259 Val-Tech Rd City/State: Valdosta GA Zip Code:

| Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS  |
|-------------|--|
|             | <u>Informal follow up inspection</u>   |
| <u>17C</u>  | <u>.07(2)(c) - Observed continuing drainage issues w/ floor drains by the skillets *</u><br><u>This issue must be corrected by 2-17-23</u><br><u>Work order or payment receipt for repairs, once completed, are to be sent to</u><br><u>shannon.walker@dph.ga.gov.</u> |
|             | <u>Failure to make corrections to the satisfaction</u><br><u>Health Authority may subject this food</u><br><u>service operation to suspension or</u><br><u>revocation of its permit pursuant to</u><br><u>DPH Rule 511-6-1-.10(1)</u>                                  |
|             | <u>Shannon Walker (229) 263-7585</u>   |
|             | <u>* All drains that are not draining properly.</u><br><u>Feb 6<sup>th</sup> Plumber fixed issues</u>  |

Person in Charge (Signature): [Signature] Date: 2-3-23  
 Inspector (Signature): Shannon Walker Date: 2-3-23



Verizon LTE

8:13 AM

93% 



LG



Len >

Mon, Feb 6, 12:04 PM



iMessage



Cash





Complaint Manager > [Complaints Home](#) > [Complaint Details](#) >

## Facility Information

**Facility:** Aramark Corrections Primary  
**Facility #:** 79300  
**Permit #:** FSP-092-000985  
**Address:** 3259 VAL-TECH RD VALDOSTA, GA 31602

**Phone:**  
**Fax:**

**Complaint ID:** 73921884  
**File Number:**  
**Taken by:** Shannon Walker  
**Date Received:** 05/06/2025  
**Type of Complaint:** Food Service  
**Imminent Health Hazard:** NO  
**Human Illness Involvement:** NO

## Complainant Information

**Complainant:**  
**Address:** GA  
**City:**  
**State:** GA  
**Zip Code:**  
**Home Telephone #:**  
**Work Telephone #:**  
**Other Telephone #:**  
**E-Mail Address:**

## Occupant Information

**Occupant:**  
**Address:** GA  
**City:**  
**State:** GA  
**Zip Code:**  
**Home Telephone #:**  
**Work Telephone #:**  
**Other Telephone #:**  
**E-Mail Address:**

## Owner Information

**Owner:**  
**Address:** GA  
**City:**  
**State:** GA  
**Zip Code:**  
**Home Telephone #:**  
**Work Telephone #:**  
**Other Telephone #:**  
**E-Mail Address:**

**Conditions:**

## Foodborne Illness Information

**Related Illness?:** No Related Illness

## Assignment Information

**Date Assigned Out:** 2025-05-15 00:00:00.0  
**Assigned Out To:**  
**Requires Supervisor Approval Prior to Abatement:**  
**Investigation Completed:** Yes

## Complainant Notification

**Comments:** From: ; Sent: Thursday, May 1, 2025 3:30 PM To: DPH-ReportFraud Subject: Fraudulent Distribution Of Budgetary Funds VSP/GDC CAUTION: This email originated from outside of the organization. Do not click links or open attachments unless you recognize the sender and know the content is safe. To Whom It May Concern, My name is Robert Jones, Clerical Assistant, and I am writing on behalf of multiple inmates currently housed at Valdosta State Prison in Valdosta, Georgia, who have formally commissioned me to report the deteriorating and unacceptable conditions surrounding food service within the facility. The issues described below constitute not only a breach of ethical standards but may also violate statutory obligations under Georgia law, Georgia Department of Corrections (GDC) policy, and public health regulations. It has come to my attention that inmates are being routinely served a meat patty of questionable animal origin, which bears no resemblance in taste, texture, or quality to any known beef, pork, or poultry product. This substance is widely regarded among the prison population as inedible and potentially unsafe for human consumption. Its presence in the regular meal rotation without proper disclosure or nutritional substitution raises serious food safety concerns. Further compounding this issue, meals are being delivered to housing units without beverages for the noon and evening meals, in apparent violation of basic dietary standards. Inmates are expected to consume dry, often bland or unpalatable food without access to water, juice, or any liquid accompaniment during these meals—an act which defies both decency and basic nutritional science. Moreover, condiments and side items explicitly listed on the GDC-issued statewide prison menu—such as mustard, mayonnaise, ketchup, salt, pepper, lettuce, onions, tomatoes, and pickles—are habitually withheld, despite these items being budgeted for and presumably purchased using state funds. Salads, when served, are dry and devoid of dressing or seasoning, further diminishing nutritional value and palatability. These practices suggest not only administrative negligence but may also imply misappropriation of taxpayer-funded resources earmarked for inmate meals. These failures are not isolated grievances—they are systemic. They affect the health, dignity, and human rights of every man incarcerated within Valdosta State Prison. If the governing bodies tasked with ensuring safety and accountability in Georgia's correctional institutions will not act, then they become complicit in the ongoing degradation of these inmates' welfare. Accordingly, I am requesting an immediate investigation into the food procurement, preparation, and distribution

practices at Valdosta State Prison, and a full audit of allocated and disbursed resources tied to GDC's master menu requirements. The continued delivery of inedible or incomplete meals not only undermines institutional integrity but may also constitute civil and criminal violations, particularly where state funding is involved. I may be contacted directly at [redacted] .com or by phone at [redacted] for any questions concerning this issue. Respectfully submitted, [redacted] Representative) On behalf of inmates at Valdosta State Prison Date: May 1, 2025. Sent from Yahoo Mail for iPhone

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Investigation Records

1)  
**Investigator:** Shannon Walker  
**Investigation Date 1:** 2025-05-14 00:00:00.0  
**Duration:** 09:00 AM - 10:30 AM  
**Investigation Notes 1:** During routine inspection, I inspected the meat and meat products in questions. It was determined that the meat was an approved source. See Attachments for pics.

2)  
**Investigator:** Shannon Walker  
**Investigation Date 1:** 2025-05-14 00:00:00.0  
**Duration:** 09:00 AM - 10:30 AM  
**Investigation Notes 1:** Pre Mr. Blount (person in charge) the meat product in question was the Dinner Loaf Patty with Chicken and TVP. See attached pic.

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Resolution

**Complainant Notification Date:** 2025-05-15 00:00:00.0  
**Referred:** NO  
**Comments:** Verified source approval, other issues will need to be looked at by other agencies.  
**Supervisor Approves Abatement:**  
**Date Abated:** 2025-05-19 00:00:00.0

---

GIS Mapping Data

**Latitude:** 0.000000000  
**Longitude:** 0.000000000  
**GIS Notes:**

Heartland's Best.

FULLY COOKED | SLICED  
**COOKED TURKEY SALAMI**  
**SMOKE FLAVOR ADDED**

**680212**

USE BY:  
JAN 20 2026

INGREDIENTS: TURKEY WING MEAT, TURKEY SKIN, MECHANICALLY SEPARATED TURKEY, WATER, FOOD STARCH-MODIFIED, CORN SYRUP SOLIDS, CONTAINING 2% OR LESS OF SEASONING (SALT, SUGAR, PENTASODIUM TRIPHOSPHATE, FLAVORING, CORN MALTODEXTRIN, SMOKE FLAVOR, SODIUM ERYTHROBATE, SOYBEAN OIL), SUGAR, SALT, POTASSIUM LACTATE, SODIUM PHOSPHATE, BLACK PEPPER, SODIUM DIACETATE, SODIUM ERYTHROBATE, SODIUM NITRITE.

KEEP FROZEN

NET WT. 24 LBS.



NOT LABELED FOR RETAIL SALE  
DISTRIBUTED BY  
WEST LIBERTY FOODS, L.L.C.  
WEST LIBERTY, IOWA 52776



(01)10633920602121(11)250120(10)250120TS07

Best.

**KEY SALAMI**  
**OR ADDED**

**680212**

USE BY:  
JAN 09 2026





**00001A-CGI**

**BONELESS SKINLESS GROUND CHICKEN MEAT**

MAY CONTAIN UP TO 12% RETAINED WATER  
FOR FURTHER PROCESSING

**KD:**

0275 - 080295



PRODUCT OF USA  
KEEP FROZEN  
SOTER BOX™

**PACKED BY:**  
GOLD CREEK PROCESSING, LLC  
686 HIGHWAY 9 NORTH  
DAWSONVILLE, GA 30534

**NET WT 50 LBS**



**00001A-CGI**

**BONELESS SKINLESS GROUND CHICKEN MEAT**

MAY CONTAIN UP TO 12% RETAINED WATER  
FOR FURTHER PROCESSING

**KD:**

0275 - 080295



PRODUCT OF USA  
KEEP FROZEN  
SOTER BOX™

**PACKED BY:**  
GOLD CREEK PROCESSING, LLC  
686 HIGHWAY 9 NORTH  
DAWSONVILLE, GA 30534

**NET WT 50 LBS**



3492-30

3oz each  
NET WT 30lbs

**Dinnerloaf Patty, made with Chicken and TVP**  
Beef and Caramel Color Added

INGREDIENTS: Mechanically Separated Chicken, Water, Textured Vegetable Protein (Soy Flour, Caramel Color), Modified Corn Starch, 2% or Less of Each of: Beef, Salt, Sodium Phosphate, Natural Flavors, Caramel Color, Sugar, Bell Peppers, Onions, Tomato Powder.

Contains: Soy

Packed for GoodSource Solutions, Carlsbad, CA 92010-800.455.4800

KEEP FROZEN



Lot # 6 2 2 4









**KEEP FROZEN**  
**CHICKEN AND BEEF PATTY BULK**

**INGREDIENTS:** Chicken, Water, Textured Vegetable Protein (Soy Flour, Caramel Color, Zinc Oxide, Niacinamide, Ferrous Sulfate, Copper Gluconate, Vitamin A Palmitate, Calcium Pantothenate, Thiamine Mononitrate (B-1), Pyridoxine Hydrochloride (B-6), Riboflavin (B-2), Cyanocobalamin (B-12)), Beef Fat, Beef

**Safe Handling Instructions**

*This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.*

-  Keep refrigerated or frozen. Thaw in refrigerator or microwave.
-  Keep raw meat and poultry separate from other foods. Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.
-  Cook thoroughly.
-  Keep hot foods hot. Refrigerate leftovers immediately or discard.



Product  
of USA

G.C.I.  
FOOD DISTRIBUTION UNIT  
P.O. BOX 1764  
MILLEDGEVILLE, GEORGIA 31061

NET WT. 50 LBS.



FROZEN

NET WT. 24 LBS.  
(12) 2 lb. pkgs.



DISTRIBUTED BY WEST LIBERTY FOODS

Heartland's Best.

680213

FULLY COOKED | SLICED

**CURED DARK TURKEY  
SMOKE FLAVOR ADDED**



**INGREDIENTS:** MECHANICALLY SEPARATED TURKEY, TURKEY THIGH, TURKEY SKIN, WATER, FOOD STARCH-MODIFIED, CONTAINS 2% OR LESS OF BROWN SUGAR, SALT, DEXTROSE, POTASSIUM LACTATE, SODIUM PHOSPHATE, MALTODEXTRIN, SMOKE FLAVOR, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE.

USE BY: APR 10 2026

KEEP FROZEN

NET WT. 24 LBS.  
(12) 2 lb. pkgs.



1063920602138

NOT LABELED FOR RETAIL SALE  
DISTRIBUTED BY WEST LIBERTY FOODS, L.L.C.  
WEST LIBERTY, IOWA 52776



Heartland's Best.

680211

FULLY COOKED | SLICED

**TURKEY BOLOGNA**



**INGREDIENTS:** MECHANICALLY SEPARATED TURKEY, WATER, FOOD STARCH-MODIFIED, SEASONING (SALT, CORN SYRUP SOLIDS, DEXTROSE, FLAVORING, SODIUM ERYTHORBATE, SOYBEAN OIL), CONTAINS 2% OR LESS OF TURKEY SKIN, CORN SYRUP SOLIDS, DEXTROSE, POTASSIUM LACTATE, SALT, SODIUM DIACETATE, SODIUM NITRITE.

**USE BY: APR 16 2026**

**KEEP FROZEN**

**NET WT. 24 LBS.**  
(12) 2 lb. pkgs.



10633920602114

NOT LABELED FOR RETAIL SALE  
DISTRIBUTED BY WEST LIBERTY FOODS, L.L.C.  
WEST LIBERTY, IOWA 52776

Heartland's Best.

680211

FULLY COOKED | SLICED



Complaint Manager > [Complaints Home](#) > [Complaint Details](#) >

---

**Facility Information**

**Facility:** Aramark Corrections Primary  
**Facility #:** 79300  
**Permit #:** FSP-092-000985  
**Address:** 3259 VAL-TECH RD VALDOSTA, GA 31602

**Phone:**  
**Fax:**

**Complaint ID:** 73931133  
**File Number:**  
**Taken by:** Ashley Carlton  
**Date Received:** 04/21/2026  
**Type of Complaint:** Food Service  
**Imminent Health Hazard:** NO  
**Human Illness Involvement:** NO

---

**Complainant Information**

**Complainant:**  
**Address:** GA  
**City:**  
**State:** GA  
**Zip Code:**  
**Home Telephone #:**  
**Work Telephone #:**  
**Other Telephone #:**  
**E-Mail Address:**

---

**Occupant Information**

**Occupant:**  
**Address:** GA  
**City:**  
**State:** GA  
**Zip Code:**  
**Home Telephone #:**  
**Work Telephone #:**  
**Other Telephone #:**  
**E-Mail Address:**

---

**Owner Information**

**Owner:**  
**Address:** GA  
**City:**  
**State:** GA  
**Zip Code:**  
**Home Telephone #:**  
**Work Telephone #:**  
**Other Telephone #:**  
**E-Mail Address:**

---

**Conditions:**

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**Foodborne Illness Information**

**Related Illness?:** No Related Illness

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**Assignment Information**

**Date Assigned Out:** 2026-04-21 00:00:00.0  
**Assigned Out To:**  
**Requires Supervisor Approval Prior to Abatement:**  
**Investigation Completed:** Yes

---

**Complainant Notification**

**Comments:** Sewage water smell and coming from drain. Dirty floors, walls, ceilings, mold in rooms. No showers, no sun, inmates being abused. Rats and mold on food.

---

**Investigation Records**

1)

**Investigator:** Shannon Walker  
**Investigation Date 1:** 2026-04-23 00:00:00.0  
**Duration:** 09:00 AM - 11:00 AM  
**Investigation Notes 1:** \*Inspection only focused on food service part of complaint\* Conducted an unannounced complaint inspection with County EH Manager Kyle Coppage. Facility does have a roach problem and there are signs of rodents. Hand sinks are not draining properly, and they need to figure out a way to keep soap available to all worker without having to ask for it (soap is being stolen by inmates). Facility is given about 7 business days to have items corrected.

2)

**Investigator:** Shannon Walker  
**Investigation Date 1:** 2026-05-01 00:00:00.0  
**Duration:** 09:00 AM - 10:30 AM  
**Investigation Notes 1:** Completed full inspection (See inspection report). Per last informal inspection conducted on 4/23-26, all items

in question were either fixed or a plan was implemented to help ensure compliance.

Resolution

---

**Complainant Notification Date:** 2026-05-01 00:00:00.0

**Referred:** NO

**Comments:** No complainant contact information provided. Per Ashley, "they will call back".

**Supervisor Approves Abatement:**

**Date Abated:** 2026-05-06 00:00:00.0

GIS Mapping Data

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**Latitude:** 0.000000000

**Longitude:** 0.000000000

**GIS Notes:**







