



GEORGIA DEPARTMENT OF PUBLIC HEALTH

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

FOOD SERVICE PERMIT

09/13/2022
(DATE ISSUED)

FSP-092-000984
(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 Annex

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.

[Handwritten signature]

Issuing Official for County Board of Health

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

Walker, Shannon

From: Gibson, Len
Sent: Thursday, September 16, 2021 1:53 PM
To: Walker, Shannon
Subject: Plan of action

1. Continuing to clean all areas of the kitchen, warehouse, freezers / coolers and areas outside of kitchen
2. Pest control vendor has been contacted and changing formulas all chemicals and baits
3. Vendor will continue to Fog kitchen areas
4. All open entry's are being closed.
5. Freezer / Cooler door weatherstrips being replaced where needed

This is our starting point. Once these things are all in place we will reevaluate and see further steps needed.

Len Gibson, Deputy Warden of Administration

*Valdosta State Prison
P. O. Box 5368
Valdosta, GA 31603*

*Tele
Fax*

Mission Statement

The Georgia Department of Corrections protects the public by operating safe and secure facilities through the development of professional staff and effective offender management.



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 01 : 30 PM Time Out: 02 : 00 PM

Inspection Date: 05/21/2020 CFMSM: Tina Marine

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

Risk Type: 1 2 3 Permit#: FSP-092-000984

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
100 A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 Us=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, COS, R, Description, Points. 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, Points, 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) Len Gibson Date: 05/21/2020
Inspector (Signature) Follow-up: YES NO Follow-up Date:



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 11 : 00 AM Time Out: 12 : 00 PM

Inspection Date: 11/23/2020 CFM#: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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 Last Score, Grade, Date, Prior Score, Grade, Date. Values: 100, A, 05/21/20, 95, A, 11/08/19

Table with Current Score (99) and Current Grade (A). Includes 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

Main table for Foodborne Illness Risk Factors and Public Health Interventions. Columns include Compliance Status, COS, R, and item descriptions.

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, COS, R, and item descriptions.

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 Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 10 : 30 AM Time Out: 11 : 15 AM

Inspection Date: 03/30/2021 CFMS: N/A

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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: 99, A, 11/23/20. Prior Score, Grade, Date. Values: 100, A, 05/21/20.

CURRENT SCORE CURRENT GRADE

93

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, and COS/R. Rows include 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.

Main table for Good Retail Practices. Columns include Compliance Status, Item Number, Description, and COS/R. Rows include 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 Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 10 : 30 AM Time Out: 11 : 30 AM

Inspection Date: 09/02/2021 CFMSM: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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.

Last Score	Grade	Date
93	A	03/30/21
Prior Score	Grade	Date
99	A	11/23/20

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

Compliance Status	COS	R
1 IN OUT NA NO Supervision 4 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"/> 1-2B. Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points		
<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"/>
<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"/>
<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"/>
4 points		
<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"/>
<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"/>
<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"/>
<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"/>
<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"/>
3 IN OUT NA NO Approved Source 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 type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>
<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"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1D. Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>
4 IN OUT NA NO Protection From Contamination 9 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>
<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"/>
4 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input type="radio"/>
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points		
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
4 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>
6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 6-1A. Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 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"/> 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"/> 6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>
4 points		
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 6-2. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>
7 IN OUT NA NO Highly Susceptible Populations 9 points		
<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"/>
8 IN OUT NA NO Chemicals 4 points		
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>
9 IN OUT NA NO Conformance with Approved Procedures 4 points		
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan	<input 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
10 OUT Safe Food and Water, Food Identification 3 points		
<input type="radio"/> 10A. Pasteurized eggs used where required	<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"/> 10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>
11 OUT Food Temperature Control 3 points		
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control	<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"/> 11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>
12 OUT Prevention of Food Contamination 3 points		
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12C. Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>
13 OUT Postings and Compliance with Clean Air Act 1 point		
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>
14 OUT Proper Use of Utensils 1 point		
<input type="radio"/> 14A. In-use utensils: properly stored	<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"/> 14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>
15 OUT Utensils, Equipment and Vending 1 point		
<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<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"/> 15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>
16 OUT Water, Plumbing and Waste 2 points		
<input type="radio"/> 16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>
17 OUT Physical Facilities 1 point		
<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained	<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"/> 17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>
18 OUT Pest and Animal Control 3 points		
<input checked="" type="radio"/> 18. Insects, rodents, and animals not present	<input type="radio"/>	<input checked="" type="radio"/>

Person in Charge (Signature)

(Print) Leeanna Smith

Date: 09/02/2021

Inspector (Signature)

Sharon Hill

Follow-up: YES NO

Follow-up Date:



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 11 : 00 AM Time Out: 12 : 00 PM

Inspection Date: 05/20/2022 CFMS: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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: 96, A, 09/02/21; 93, A, 03/30/21

CURRENT SCORE: 96 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

(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 inspection 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, COS, R, and item descriptions. 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 Annex

Address: 3259 Val Tech RD

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

Inspection Date: 10/21/2022 CFSSM: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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, 05/20/22; 96, A, 09/02/21

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 inspection table with columns for Compliance Status, Item ID, Description, COS, R, and Points. Includes sections for Supervision, Employee Health, Approved Source, Protection From Contamination, Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, and Chemicals.

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, Item ID, Description, COS, R, and Points. 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), Inspector (Signature), (Print) Angie Stegman, Date: 10/21/2022, Follow-up: YES NO, Follow-up Date:



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 11 : 00 AM Time Out: 12 : 00 PM

Inspection Date: 05/10/2023 CFMSM: N/A

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

Risk Type: 1 2 3 Permit#: FSP-092-000984

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, 10/21/22; 96, A, 05/20/22

CURRENT SCORE CURRENT GRADE

97 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, Description, and 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, and 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) Angie Stageman 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 Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 10 : 30 AM Time Out: 11 : 30 AM

Inspection Date: 11/17/2023 CFM: N/A

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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: 97, A, 05/10/23; 100, A, 10/21/22

CURRENT SCORE: 95 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 columns for Compliance Status, Item Number, IN/OUT/NA/NO, Description, COS, R, and Points. 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, and Points. 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) 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 Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 10 : 30 AM Time Out: 11 : 30 AM

Inspection Date: 05/21/2024 CFSSM: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

Risk Factors are food preparation practices and employee behaviors... Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with Last Score, Grade, Date, Prior Score, Grade, Date. Values: 95, A, 11/17/23, 97, A, 05/10/23

CURRENT SCORE: 85 CURRENT GRADE: B
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 table for Foodborne Illness Risk Factors and Public Health Interventions. Columns include Compliance Status, COS, R, and item descriptions.

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, COS, R, and item descriptions.

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



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Aramark Corrections Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 10 : 00 AM Time Out: 10 : 30 AM

Inspection Date: 11/22/2024 CFM: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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: 85, B, 05/21/24; 95, A, 11/17/23

CURRENT SCORE: 86 CURRENT GRADE: B
SCORING AND GRADING: A=80-100 B=80-89 C=70-79 U=69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Main table with 4 columns: Compliance Status, COS, R, Description. Contains 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 with 4 columns: Compliance Status, COS, R, Description. Contains sections 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) 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 Annex

Address: 3259 Val Tech RD

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

Inspection Date: 05/14/2025 CFMS: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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: 86, B, 11/22/24; 85, B, 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

Main compliance table with columns: Compliance Status, IN, OUT, NA, NO, COS, R. Rows include 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, Item, Description, COS, R. Rows include 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) Sharon Blont 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 Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 10 : 30 AM Time Out: 11 : 00 AM

Inspection Date: 11/14/2025 CFMS: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

Risk Factors are food preparation practices and employee behaviors... 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. Rows: 96, A, 05/14/25; 86, B, 11/22/24

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

Main table for Foodborne Illness Risk Factors and Public Health Interventions with 10 sections (1-10) and various sub-items with compliance status columns.

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 with 8 sections (10-18) and various sub-items with compliance status columns.

Person in Charge (Signature) (Print) Sharon 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 Annex

Address: 3259 Val Tech RD

City: VALDOSTA Time In: 09 : 50 AM Time Out: 10 : 50 AM

Inspection Date: 05/01/2026 CFMS: N/A

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-092-000984

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, 11/14/25; 96, A, 05/14/25

CURRENT SCORE: 91, CURRENT GRADE: A. Includes 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

Table with 5 sections: 1. Supervision (4 points), 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands (9 points), 3. Approved Source (9 points), 4. Protection From Contamination (9 points), 5. Good Retail Practices (9 points)

Table with 5 sections: 5. Cooking and Reheating of TCS Foods, Consumer Advisory (9 points), 6. Holding of TCS Foods, Date Marking 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.

Table with 4 sections: 10. Safe Food and Water, Food Identification (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)

Table with 4 sections: 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) C. North, Date: 05/01/2026
Inspector (Signature), Follow-up: YES NO, Follow-up Date:

