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 (TYPE OF OPERATION) food service establishment named

Aramark Corrections Primary

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

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 **CFSM:** Elizabeth Marine
Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** FSP-092-000985

Last Score	Grade	Date
100	A	11/08/19
Prior Score	**Grade**	**Date**
96	A	05/10/19

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 U≤69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	Approved Source	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	Protection From Contamination	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	Highly Susceptible Populations	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	Chemicals	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	Food Temperature Control	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	Prevention of Food Contamination	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	Postings and Compliance with Clean Air Act	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	Utensils, Equipment and Vending	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	Water, Plumbing and Waste	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	Physical Facilities	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	Pest and Animal Control	3 points	
	○	18. Insects, rodents, and animals not present	○	○

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

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).

Establishment	**Permit #**	**Date**
Aramark Corrections Primary	FSP-092-000985	05/21/2020
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk Cooler	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, Ambient Produce Cooler	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, Main Cooler	38.0 ° F
Cold Holding, Main Kitchen, Walk In Freezer, Chicken,	28.0 ° F				

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
Remarks	

Person in Charge (Signature) **Date:** 05/21/2020

Inspector (Signature) Shannon Walker **Date:** 05/21/2020

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 **CFSM:** 60 Days From Nov 1st

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.

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	Last Score	Grade	Date
	100	A	05/21/20
	Prior Score	Grade	Date
	100	A	11/08/19

CURRENT SCORE	CURRENT GRADE
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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	Approved Source	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	Protection From Contamination	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	Highly Susceptible Populations	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	Chemicals	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	Food Temperature Control	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	Prevention of Food Contamination	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	Postings and Compliance with Clean Air Act	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	Utensils, Equipment and Vending	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	Water, Plumbing and Waste	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	Physical Facilities	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
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	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	Pest and Animal Control	3 points	
	○	18. Insects, rodents, and animals not present	○	○

Person in Charge (Signature) **(Print)** Len Gibson **Date:** 11/18/2020

Inspector (Signature) **Follow-up:** YES ○ NO ● **Follow-up Date:**

Food Establishment Inspection Report Addendum

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Aramark Corrections Primary	FSP-092-000985	11/18/2020
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Dairy WIC, Dairy, Milk	40.0 ° F	Cold Holding, Main Kitchen, Produce WIC, Deli Meat, Turkey	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk	36.0 ° F
Cold Holding, Main Kitchen, Walk In Freezer, Chicken,	00.0 ° F				

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
Remarks	Keep working on roach problem

Person in Charge (Signature)	**Date:** 11/18/2020
Inspector (Signature) Shannon Walker	**Date:** 11/18/2020

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 **CFSM:** Has 30 days left
Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** FSP-092-000985

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Prior Score	**Grade**	**Date**
100	A	05/21/20

CURRENT SCORE	CURRENT GRADE
91	A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69

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1	IN	OUT	NA	NO	Supervision	4 points	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
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2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
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	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
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	○	●	○	○	4-1A. Food separated and protected	●	○
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						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
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	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
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9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
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GOOD RETAIL PRACTICES

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11	OUT	Food Temperature Control	3 points	
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13	OUT	Postings and Compliance with Clean Air Act	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	Utensils, Equipment and Vending	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	Water, Plumbing and Waste	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	Physical Facilities	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	Pest and Animal Control	3 points	
	○	18. Insects, rodents, and animals not present	○	○

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

Food Establishment Inspection Report Addendum

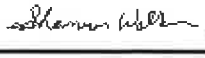
Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment	**Permit #**	**Date**
Aramark Corrections Primary	FSP-092-000985	03/30/2021
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk - Dairy Cooler	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, Cabbage - Produce Cooler	39.0 ° F	Cold Holding, Side, Walk in Cooler, Dairy, Milk	40.0 ° F
Cold Holding, Side, Walk in Cooler, Vegetables, Cabbage	40.0 ° F	Cold Holding, Side, Walk In Freezer, Chicken,	02.0 ° F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
4-1A	Violation of Code: [511-6-1.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)] Observed raw chicken in them main walk in cooler stored above milk cartons. COS: Milk looks clean and moved to proper location. Corrected On-Site. New Violation.
Remarks	Notes: - Label containers with the common name of food when used, ie rice. Container was empty during inspections. -CFSM left 30 days ago, they have 30 days to get another one -Put copy of inspection report in office

Person in Charge (Signature)	**Date:** 03/30/2021
Inspector (Signature) Shannon Walker 	**Date:** 03/30/2021

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 **CFSM:** Pending - Christine Manning
Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** FSP-092-000985

Last Score	Grade	Date
91	A	03/30/21
Prior Score	**Grade**	**Date**
100	A	11/18/20

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
93	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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	Approved Source	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	Protection From Contamination	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	Highly Susceptible Populations	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	Chemicals	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	Food Temperature Control	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	Prevention of Food Contamination	3 points	
	●	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	Postings and Compliance with Clean Air Act	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	Utensils, Equipment and Vending	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	Water, Plumbing and Waste	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	Physical Facilities	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	●	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	Pest and Animal Control	3 points	
	●	18. Insects, rodents, and animals not present	○	○

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

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).

Establishment	**Permit #**	**Date**
Aramark Corrections Primary	FSP-092-000985	09/02/2021
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Dairy WIC - Milk	00.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Deli Meat, Pack Out WIC - Ham	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Pack Out WIC - Butter	39.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Main WIC - Milk	37.0 ° F	Cold Holding, Main Kitchen, Walk In Freezer, Chicken, Raw	05.0 ° F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
12A	Violation of Code: [511-6-1.04(4)(z)] Observed rodent feces in main storage room. New Violation.
17C	Violation of Code: [511-6-1.07(5)(a),(b)] Observed dead insects and other debris at bottom of sink drains. New Violation.
18	Violation of Code: [511-6-1.07(5)(k)] Roaches observed throughout facility. New Violation.
Remarks	Notes:
	Make sure each cooler has lights
	There is a massive roach & rodent infestation. Facility leads & directors need to come together and come up with an action plan. Facility needs a good renovations to close as many entry points as possible, discarding old unused equipment, fix leaks and close off roach habitation areas. Spraying does not seem to be enough. Have action plan faxed to Attn: Shannon Walker @ 229-245-2315.
	Update 9-15-21: Sent message to Dept. Warden asking for an updated on action plan and that it can also be emailed.
	Update 9-16-20: Received pest control plan of action.

Person in Charge (Signature)	**Date:** 09/02/2021
Inspector (Signature) Shannon Walker	**Date:** 09/02/2021

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 **CFSM:** Christine Manning

Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○

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

	Last Score	Grade	Date
	93	A	09/02/21
	Prior Score	Grade	Date
	91	A	03/30/21

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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	Approved Source	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	Protection From Contamination	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	Highly Susceptible Populations	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	Chemicals	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	Food Temperature Control	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	Prevention of Food Contamination	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	Postings and Compliance with Clean Air Act	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	Utensils, Equipment and Vending	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	Water, Plumbing and Waste	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	Physical Facilities	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	Pest and Animal Control	3 points	
	●	18. Insects, rodents, and animals not present	●	●

Person in Charge (Signature) **(Print)** Christine Manning **Date:** 05/20/2022

Inspector (Signature) [signature] **Follow-up:** YES ○ NO ● **Follow-up Date:**

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).

Establishment	**Permit #**	**Date**
Aramark Corrections Primary	FSP-092-000985	05/20/2022
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
18	Violation of Code: [511-6-1.07(5)(k)] Observed massive roach infestation in the main kitchen. CTM Spray weakly till controlled then twice a month. CTM Send invoice to email. Corrected On-Site. Repeat Violation.
18	Violation of Code: [511-6-1.07(5)(k)] Observed mouse scat in multiple area of the main kitchen. CTM A trap and kill system by a pest control company, needs to be fully implemented. Email invoices to my office. Corrected On-Site. New Violation.
Remarks	Fix leaking sink in "Old" Bakery room.

Person in Charge (Signature)	**Date:** 05/20/2022
Inspector (Signature) Shannon Walker	**Date:** 05/20/2022

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

Last Score	Grade	Date
96	A	05/20/22
Prior Score	**Grade**	**Date**
93	A	09/02/21

CURRENT SCORE	CURRENT GRADE
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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	Approved Source	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	●	○	○	○	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	Protection From Contamination	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	●	○	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	Highly Susceptible Populations	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	Chemicals	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	Food Temperature Control	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	Prevention of Food Contamination	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	Postings and Compliance with Clean Air Act	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	Utensils, Equipment and Vending	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	Water, Plumbing and Waste	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	Physical Facilities	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	Pest and Animal Control	3 points	
	○	18. Insects, rodents, and animals not present	○	○

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

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).

Establishment	**Permit #**	**Date**
Aramark Corrections Primary	FSP-092-000985	10/21/2022
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk (Dairy WIC)	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk (Main)	35.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, Lettuce (Main)	35.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Deli Meat, Bologna (Produce WIC)	39.0 ° F	Receiving, Receiving, Truck, Chicken, Beef and Chicken Burger Patties	22.0 ° F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
Remarks	Warnings: 1, Fix drain by skillet. 2, Work on plumbing leaks. 3, Fix light inside thawing cooler. 4, Clean up dead roached. Fix by next inspection Good Job on pest control!

Person in Charge (Signature) — **Date:** 10/21/2022

Inspector (Signature) Shannon Walker — **Date:** 10/21/2022

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 **CFSM:** 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.

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

Last Score	Grade	Date
100	A	10/21/22
Prior Score	**Grade**	**Date**
96	A	05/20/22

CURRENT SCORE	CURRENT GRADE
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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	**Approved Source**	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	**Protection From Contamination**	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	**Cooking and Reheating of TCS Foods, Consumer Advisory**	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	●	○	○	○	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	**Holding of TCS Foods, Date Marking of TCS Foods**	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	●	○	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	**Highly Susceptible Populations**	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	**Chemicals**	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	**Conformance with Approved Procedures**	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	**Food Temperature Control**	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	**Prevention of Food Contamination**	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	**Postings and Compliance with Clean Air Act**	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	**Proper Use of Utensils**	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	**Utensils, Equipment and Vending**	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	**Water, Plumbing and Waste**	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	**Physical Facilities**	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	**Pest and Animal Control**	3 points	
	○	18. Insects, rodents, and animals not present	○	○

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

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).

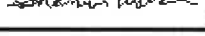
Establishment	**Permit #**	**Date**
Aramark Corrections Primary	FSP-092-000985	05/10/2023
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reheat, Main Kitchen, Kettle, Vegetables, Diced Carrots	203.0 ° F	Cold Holding, Main Kitchen, Walk In Freezer, Fish/Seafood, Patty	05.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk (Dairy WIC)	40.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk (Main WIC)	36.0 ° F				

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
Remarks	Warnings" 1. Keep up with rodent and roach control. 2. Clean up all dead roaches.

Person in Charge (Signature) **Date:** 05/10/2023

Inspector (Signature) Shannon Walker  **Date:** 05/10/2023

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 **CFSM:** 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.

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

Last Score	Grade	Date
100	A	05/10/23
Prior Score	**Grade**	**Date**
100	A	10/21/22

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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	**Approved Source**	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	**Protection From Contamination**	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	**Cooking and Reheating of TCS Foods, Consumer Advisory**	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	**Holding of TCS Foods, Date Marking of TCS Foods**	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	**Highly Susceptible Populations**	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	**Chemicals**	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	**Conformance with Approved Procedures**	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	**Food Temperature Control**	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	**Prevention of Food Contamination**	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	**Postings and Compliance with Clean Air Act**	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	**Proper Use of Utensils**	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	**Utensils, Equipment and Vending**	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	**Water, Plumbing and Waste**	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	**Physical Facilities**	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	**Pest and Animal Control**	3 points	
	●	18. Insects, rodents, and animals not present	○	○

Person in Charge (Signature) **(Print)** Betsy Miglionico **Date:** 11/17/2023

Inspector (Signature) **Follow-up:** YES ○ NO ● **Follow-up Date:**

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).

Establishment	Permit #	Date
Aramark Corrections Primary	FSP-092-000985	11/17/2023
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, Lettuce	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk (Dairy WIC)	40.0 ° F

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
18	Violation of Code: [511-6-1.07(5)(k)] Observed live roaches and mice in the dry storage room. New Violation.
18	Violation of Code: [511-6-1.07(5)(k)] Observed an infestation of live roaches in the Dish/Pot room and throughout facility. New Violation.
Remarks	

Person in Charge (Signature) **Date:** 11/17/2023

Inspector (Signature) Shannon Walker **Date:** 11/17/2023

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 **CFSM:** 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 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
	97	A	11/17/23
	Prior Score	Grade	Date
	100	A	05/10/23

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 staus (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**	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	**IN**	**OUT**	**NA**	**NO**	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	**9 points**	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	**IN**	**OUT**	**NA**	**NO**	**Approved Source**	**9 points**	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	**IN**	**OUT**	**NA**	**NO**	**Protection From Contamination**	**9 points**	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	**IN**	**OUT**	**NA**	**NO**	**Cooking and Reheating of TCS Foods, Consumer Advisory**	**9 points**	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	**IN**	**OUT**	**NA**	**NO**	**Holding of TCS Foods, Date Marking of TCS Foods**	**9 points**	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	●	○	○	○	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	**IN**	**OUT**	**NA**	**NO**	**Highly Susceptible Populations**	**9 points**	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	**IN**	**OUT**	**NA**	**NO**	**Chemicals**	**4 points**	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	**IN**	**OUT**	**NA**	**NO**	**Conformance with Approved Procedures**	**4 points**	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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**	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	**OUT**	**Food Temperature Control**	**3 points**	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	**OUT**	**Prevention of Food Contamination**	**3 points**	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	**OUT**	**Postings and Compliance with Clean Air Act**	**1 point**	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	**OUT**	**Proper Use of Utensils**	**1 point**	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	**OUT**	**Utensils, Equipment and Vending**	**1 point**	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	**OUT**	**Water, Plumbing and Waste**	**2 points**	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	**OUT**	**Physical Facilities**	**1 point**	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	**OUT**	**Pest and Animal Control**	**3 points**	
	●	18. Insects, rodents, and animals not present	○	●

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

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).

Establishment	Permit #	Date
Aramark Corrections Primary	FSP-092-000985	05/21/2024
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Steam Table, Beef, Chili	148.0 ° F	Cold Holding, Main Kitchen, Steam Table, Beef, Chili	138.0 ° F	Cold Holding, Main Kitchen, Steam Table, Beef, Chili	142.0 ° F
Cold Holding, Main Kitchen, Steam Table, Beef, Chili	158.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Ambient, Back Partition	38.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Ambient, Front Partition (see notes)	44.0 ° F	Cold Holding, Side, Walk in Cooler, Cut Leafy Greens, Lettuce	40.0 ° F	Cold Holding, Side, Walk in Cooler, Dairy, Milk	40.0 ° F
Cold Holding, Side, Walk in Cooler, Ambient,	37.0 ° F				

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
18	Violation of Code: [511-6-1.07(5)(k)] Observed massive roach infestation in all areas of food service. CTM come up with a plan to control infestation. Repeat Violation.
Remarks	Notes: Only use back of Dairy WIC for products. Front part is separated by door frame and dos not have full cooling capacity (there).

Person in Charge (Signature)	**Date:** 05/21/2024
Inspector (Signature) Shannon Walker	**Date:** 05/21/2024

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 **CFSM:** Tami Moore
Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** FSP-092-000985

	Last Score	Grade	Date
	96	A	05/21/24
	Prior Score	Grade	Date
	97	A	11/17/23

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
95	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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	**Approved Source**	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	**Protection From Contamination**	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	**Cooking and Reheating of TCS Foods, Consumer Advisory**	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	**Holding of TCS Foods, Date Marking of TCS Foods**	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	**Highly Susceptible Populations**	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	**Chemicals**	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	**Conformance with Approved Procedures**	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	**Food Temperature Control**	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	**Prevention of Food Contamination**	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	**Postings and Compliance with Clean Air Act**	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	**Proper Use of Utensils**	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	**Utensils, Equipment and Vending**	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	**Water, Plumbing and Waste**	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	**Physical Facilities**	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	●	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	**Pest and Animal Control**	3 points	
	●	18. Insects, rodents, and animals not present	○	●

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

Food Establishment Inspection Report Addendum

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Aramark Corrections Primary	FSP-092-000985	11/22/2024
Address	**City/State**	**Zipcode**
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Butter	40.0 ° F	Cold Holding, Side Areas, Walk in Cooler, Cut Leafy Greens, Lettuce	38.0 ° F
Cold Holding, Side Areas, Walk in Cooler, Dairy, Milk	38.0 ° F				

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
17D	Violation of Code: [511-6-1.07(3)(f)] Observed both Dairy and Produce WIC with no working lights. Each WIC must be properly illuminated. New Violation.
18	Violation of Code: [511-6-1.07(5)(k)] Roach problem is better than last inspection. Keep working on it to get it better controlled. Repeat Violation.
Remarks	

Person in Charge (Signature)	**Date:** 11/22/2024
Inspector (Signature) Shannon Walker	**Date:** 11/22/2024

GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

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Address: 3259 Val-Tech RD
City: Valdosta **Time In:** 09 : 00 AM **Time Out:** 10 : 00 AM
Inspection Date: 05/14/2025 **CFSM:** Tami Moore
Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** FSP-092-000985

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95	A	11/22/24
Prior Score	**Grade**	**Date**
96	A	05/21/24

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

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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**	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	**IN**	**OUT**	**NA**	**NO**	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	**9 points**	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	**IN**	**OUT**	**NA**	**NO**	**Approved Source**	**9 points**	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	**IN**	**OUT**	**NA**	**NO**	**Protection From Contamination**	**9 points**	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	**IN**	**OUT**	**NA**	**NO**	**Cooking and Reheating of TCS Foods, Consumer Advisory**	**9 points**	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	**IN**	**OUT**	**NA**	**NO**	**Holding of TCS Foods, Date Marking of TCS Foods**	**9 points**	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	**IN**	**OUT**	**NA**	**NO**	**Highly Susceptible Populations**	**9 points**	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	**IN**	**OUT**	**NA**	**NO**	**Chemicals**	**4 points**	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	**IN**	**OUT**	**NA**	**NO**	**Conformance with Approved Procedures**	**4 points**	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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)
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Compliance Status			COS	R
10	**OUT**	**Safe Food and Water, Food Identification**	**3 points**	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	**OUT**	**Food Temperature Control**	**3 points**	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	**OUT**	**Prevention of Food Contamination**	**3 points**	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	**OUT**	**Postings and Compliance with Clean Air Act**	**1 point**	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	**OUT**	**Proper Use of Utensils**	**1 point**	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	**OUT**	**Utensils, Equipment and Vending**	**1 point**	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	**OUT**	**Water, Plumbing and Waste**	**2 points**	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	**OUT**	**Physical Facilities**	**1 point**	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	**OUT**	**Pest and Animal Control**	**3 points**	
	●	18. Insects, rodents, and animals not present	○	●

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

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).

Establishment	Permit #	Date
Aramark Corrections Primary	FSP-092-000985	05/14/2025
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk -Main WIC	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Eggs, Liquid -Main WIC	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Ambient, Main WIC	37.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Deli Meat, Turkey -Produce WIC	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Milk -Dairy WIC	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Ambient, Dairy WIC	39.0 ° F

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
18	Violation of Code: [511-6-1.07(5)(k)] Observed major roach infestation in main room. May 7th was the last date pest control visited facility. Repeat Violation.
18	Violation of Code: [511-6-1.07(5)(k)] Observed rodent feces in food storage room - no apparent control measures in place. New Violation.
Remarks	Notes: Watch air flow in dairy WIC - do not block the compressor with large equipment.

Person in Charge (Signature)	**Date:** 05/14/2025
Inspector (Signature) Shannon Walker	**Date:** 05/14/2025

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 **CFSM:** Tami Moore
Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** FSP-092-000985

	Last Score	Grade	Date
	96	A	05/14/25
	Prior Score	Grade	Date
	95	A	11/22/24

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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	**Approved Source**	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	**Protection From Contamination**	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	**Cooking and Reheating of TCS Foods, Consumer Advisory**	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	**Holding of TCS Foods, Date Marking of TCS Foods**	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	**Highly Susceptible Populations**	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	**Chemicals**	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	**Conformance with Approved Procedures**	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	**Food Temperature Control**	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	**Prevention of Food Contamination**	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	**Postings and Compliance with Clean Air Act**	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	**Proper Use of Utensils**	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	**Utensils, Equipment and Vending**	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	**Water, Plumbing and Waste**	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	**Physical Facilities**	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	**Pest and Animal Control**	3 points	
	●	18. Insects, rodents, and animals not present	○	●

Person in Charge (Signature) **(Print)** Shalon Blount **Date:** 11/14/2025

Inspector (Signature) **Follow-up:** YES ○ NO ● **Follow-up Date:**

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).

Establishment	Permit #	Date
Aramark Corrections Primary	FSP-092-000985	11/14/2025
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Ambient, Meat WIC- empty	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, Dairy WIC- Rice and Beans	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Dairy WIC- Milk	38.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Deli Meat, Produce WIC- Ham	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Eggs, Main WIC- Liquid	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Main WIC- Milk	38.0 ° F

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
18	Violation of Code: [511-6-1.07(5)(k)] Observed roaches throughout facility; however, it is much better than last inspection. Keep working on them. No obvious signs of rodents. Repeat Violation.
Remarks	Notes: Fix slow floor drain in Pots and Pans room. Fix leaking pipe in dry stock storage room.

Person in Charge (Signature) **Date:** 11/14/2025

Inspector (Signature) Shannon Walker **Date:** 11/14/2025

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.

	Last Score	Grade	Date
	96	A	11/14/25
	Prior Score	Grade	Date
	96	A	05/14/25

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 staus (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	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	**Approved Source**	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	**Protection From Contamination**	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	**Cooking and Reheating of TCS Foods, Consumer Advisory**	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	**Holding of TCS Foods, Date Marking of TCS Foods**	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	**Highly Susceptible Populations**	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	**Chemicals**	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	**Conformance with Approved Procedures**	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	OUT	**Food Temperature Control**	3 points	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	OUT	**Prevention of Food Contamination**	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	**Postings and Compliance with Clean Air Act**	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	**Proper Use of Utensils**	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	OUT	**Utensils, Equipment and Vending**	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	OUT	**Water, Plumbing and Waste**	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	**Physical Facilities**	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	OUT	**Pest and Animal Control**	3 points	
	●	18. Insects, rodents, and animals not present	○	●

Person in Charge (Signature)
Inspector (Signature) Sharon Hall **(Print)** C. North **Date:** 05/01/2026
Follow-up: YES ○ NO ● **Follow-up Date:**

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).

Establishment	Permit #	Date
Aramark Corrections Primary	FSP-092-000985	05/01/2026
Address	**City/State**	**Zipcode**
3259 VAL-TECH RD	VALDOSTA GA	31602

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Deli Meat, Bologna (Produce WIC)	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Chicken,	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Salad, Garden	39.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Rice, White	41.0 ° F				

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
18	Violation of Code: [511-6-1.07(5)(k)] Continue working on roaches - Facility to be sprayed twice a week, per Warden, until control is obtained. Then once a month. Repeat Violation.
Remarks	

Person in Charge (Signature)	**Date:** 05/01/2026
Inspector (Signature) Shannon Walker	**Date:** 05/01/2026

Food Service 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 Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

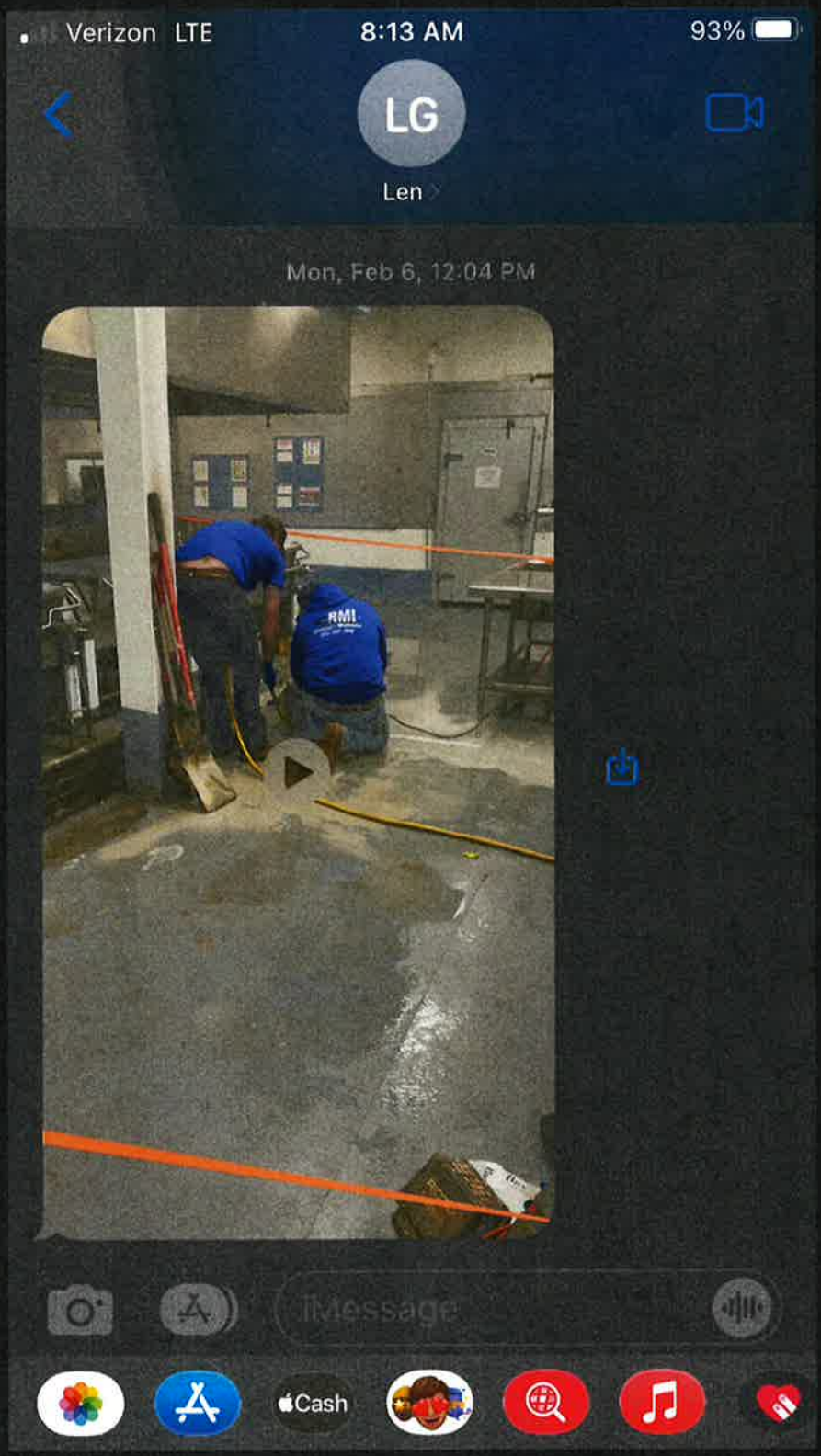
Establishment	Permit #	Date
Accuark Correction Primary	FSP-092-000455	2-3-23
Address	**City/State**	**Zip Code**
3259 Val Tech Rd	Valdosta / GA	

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

Person in Charge (Signature) _____ Date 2-3-23

Inspector (Signature) Shannon Walker Date 2-3-23

Form: Addendum 2A-2007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Cash

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 [redacted] 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

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.

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

[redacted]

GIS Mapping Data

Latitude: 0.000000000
Longitude: 0.000000000
GIS Notes:

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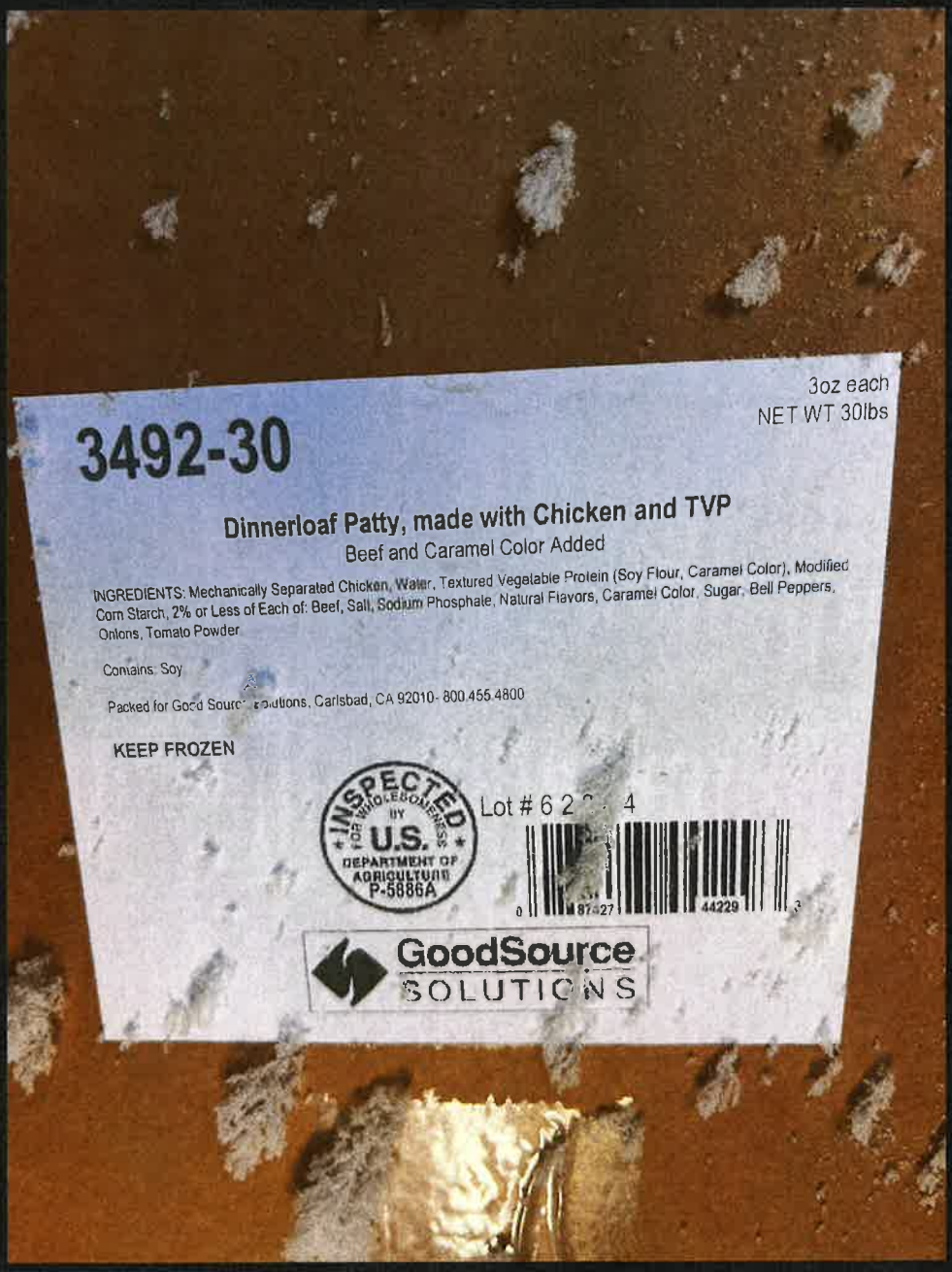
Heartland's Best.
680212
FULLY COOKED | SLICED
COOKED TURKEY SALAMI
SMOKE FLAVOR ADDED
USE BY:
JAN 20 2026
INGREDIENTS: TURKEY WING MEAT, TURKEY SKIN, MECHANICALLY SEPARATED TURKEY, WATER, FOOD STARCH-MODIFIED, CORN SYRUP SOLIDS, CONTAINS 2% OR LESS OF SEASONING (SALT, SUGAR, PENTASODIUM TRIPHOSPHATE, FLAVORING, CORN MALTODEXTRIN, SMOKE FLAVOR, SODIUM ERYTHORBATE, SOYBEAN OIL), SUGAR, SALT, POTASSIUM LACTATE, SODIUM PHOSPHATE, BLACK PEPPER, SODIUM DIACETATE, SODIUM ERYTHORBATE, SODIUM NITRITE.
KEEP FROZEN
NET WT. 24 LBS.
PRODUCED AT A LANDFILL-FREE COMPANY
INSPECTED U.S. DEPARTMENT OF AGRICULTURE P-34348
NOT LABELED FOR RETAIL SALE
DISTRIBUTED BY
WEST LIBERTY FOODS, L.L.C.
WEST LIBERTY, IOWA 52776
(01)10633920602121(11)250120(10)250120TS07
680212
USE BY:
JAN 09 202

GOLD CREEK®
00001A-CGI
BONELESS SKINLESS GROUND CHICKEN MEAT
MAY CONTAIN UP TO 12 % RETAINED WATER
FOR FURTHER PROCESSING
KD:
0275
INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-27505
PRODUCT OF USA
KEEP FROZEN
SOTER BOX ™
PACKED BY:
GOLD CREEK PROCESSING, LLC
686 HIGHWAY 9 NORTH
DAWSONVILLE, GA 30534
NET WT 50 LBS
GOLD CREEK®
00001A-CGI
BONELESS SKINLESS GROUND CHICKEN MEAT
KD:
PRODUCT OF USA
PACKED BY:
NET WT 50 LBS


3oz each
NET WT 30lbs
3492-30
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 Good Source Solutions, Carlsbad, CA 92010- 800.455.4800
KEEP FROZEN
INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-5886A
Lot # 6 2
4
87427
44229
GoodSource SOLUTIONS

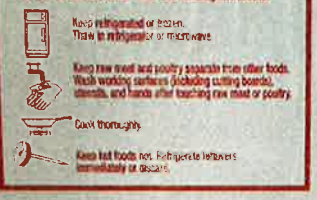
KEEP FROZEN

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.

INSPECTED FOR WHOLESOMENESS BY U.S. DEPARTMENT OF AGRICULTURE P-31860

Product of USA

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

NET WT. 50 LBS.

ROZEN
WT. 24 LBS.
lb. pkgs.
U.S. DEPARTMENT OF AGRICULTURE
DISTRIBUTED BY
WEST LIBERTY
Heartland's Best.
680213
FULLY COOKED I SLICED
CURED DARK TURKEY
SMOKE FLAVOR ADDED
PRODUCED AT A LANDFILL-FREE COMPANY
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.
INSPECTED U.S. DEPARTMENT OF AGRICULTURE
10633920602138
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
PRODUCED AT A LANDFILL-FREE COMPANY
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
10633920602114
KEEP FROZEN
INSPECTED U.S. DEPARTMENT OF AGRICULTURE
NET WT. 24 LBS.
(12) 2 lb. pkgs.
NOT LABELED FOR RETAIL SALE
DISTRIBUTED BY WEST LIBERTY FOODS, L.L.C.
WEST LIBERTY, IOWA 52776
Heartland's Best.
680211

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:

Foodborne Illness Information

Related Illness?: No Related Illness

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

Latitude: 0.000000000
Longitude: 0.000000000
GIS Notes:

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ECOLAB