



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: The Railroad Cafe'

Address: 117 Lowe ST

City: Fort Valley Time In: 08 : 55 AM Time Out: 09 : 35 AM

Inspection Date: 06/20/2025 CFSM: Jeffrey Hall

Purpose of Inspection: Routine ☒ Followup ☐ Initial ☐
Issued Provisional Permit ☐ Temporary ☐

Risk Type: 1 ☐ 2 ☒ 3 ☐ Permit#: FSP-111-000209

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	01/28/25
Prior Score	Grade	Date
100	A	08/28/24

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 status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status	COS	R	Compliance Status	COS	R
1 IN OUT NA NO Supervision 4 points			5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2A. PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B. Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A. Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1C. Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-2. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	7 IN OUT NA NO Highly Susceptible Populations 9 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2E. Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used: Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
3 IN OUT NA NO Approved Source 9 points			8 IN OUT NA NO Chemicals 4 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A. Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	9 IN OUT NA NO Conformance with Approved Procedures 4 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1D. Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/>	<input type="radio"/>
4 IN OUT NA NO Protection From Contamination 9 points					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input type="radio"/>			

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)

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

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

Person in Charge (Signature)

(Print) Jeffrey Hall

Date: 06/20/2025

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 The Railroad Cafe'	Permit # FSP-111-000209	Date 06/20/2025
Address 117 LOWE ST	City/State FORT VALLEY GA	Zipcode 31030

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Reach In Cooler, Cut Leafy Greens, Coleslaw	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Chicken, Chicken Salad	40.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Raw bacon	33.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, potato, Hashbrowns	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Vegetables, Sauteed onions	37.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Tomatoes, Sliced tomato	37.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Beef, Raw ground beef	40.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Chicken, Cooked diced chicken	40.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Tomatoes, Diced tomato	36.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Ambient, dessert cooler	30.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Beef, Raw burger	39.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Chicken, Diced Chicken	40.0 ° F
Just Cooked, Main Kitchen, Grill, Eggs, Scrambled eggs	168.0 ° F	Hot Holding, Main Kitchen, Steam Well, grits, Butter grits	158.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes, Sliced tomato	38.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes, Diced tomato	36.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Cut Leafy Greens, Romaine	38.0 ° F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) 	Date: 06/20/2025
Inspector (Signature) Jalesa Dixon 	Date: 06/20/2025