



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: CHURCH'S
Address: 3275 HWY. 278

City: CONINGTON Time In: 10:55 AM Time Out: 12:05 AM

Inspection Date: 06/09/09 CFM#: PAPER D (6315311)

Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 107-0383

Last Score	Grade	Date
79	C	6/1/09
91	A	12/24/08

CURRENT SCORE	CURRENT GRADE
86	B
- Follow-up -	
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. Deduct points for category or subcategory.)

Compliance Status	COS	R
1 IN OUT NA NO		
Supervision - Subcategory 2 4 points		
1-2. Person in charge present, demonstrates knowledge, and performs duties: <u>CFM on staff</u> <u>ON DUTY</u>	<input checked="" type="radio"/>	<input type="radio"/>
2 IN OUT NA NO		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points		
2-1A. Proper use of restriction & exclusion	<input checked="" type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed	<input checked="" type="radio"/>	<input type="radio"/>
2-1C. No bare hand contact with ready-to-eat foods	<input checked="" type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting	<input checked="" type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth	<input checked="" type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/>	<input type="radio"/>
3 IN OUT NA NO		
Approved Source - Subcategory 1 9 points		
3-1A. Food obtained from approved source; parasite destruction	<input checked="" type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature	<input checked="" type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated	<input checked="" type="radio"/>	<input type="radio"/>
4 IN OUT NA NO		
Protection from Contamination - Subcategory 1 9 points		
4-1A. Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input checked="" type="radio"/>	<input type="radio"/>
4-2A. Food stored covered	<input checked="" type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces: cleaned & sanitized	<input checked="" type="radio"/>	<input type="radio"/>

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

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

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

Person in Charge (Signature) x [Signature] (Print) x [Signature] Date: 6/9/09
Inspector (Signature) [Signature] #1849
Form: Inspection 1A-2007
Follow-up: YES NO Follow-up Date: / /

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 CHURCH'S Permit # 1017-0383 Date 6.9.09
 Address 3275 Hwy. 278 City/State COVINGTON, GA Zip Code _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
HER. WOODCOCKE / CALIB.	32.3F	CHICKEN TENDERS	133F	HOT HOLD / ST. TABLE	
<u>HOT HOLD / DISP. AREA</u>		<u>ICE BATH</u>		GRAVY	153F
CHICKEN 172F, 186F, 161F		RAW CHICKEN	43F	MAC & CHEESE	184F
167F, 186F		RAW LIVERS	43F	<u>HOT-HOLD CABINET</u>	
CHICKEN PATTY	165F			CHICKEN 200F, 196F	183F
CORN ON COBB	163F	<u>HOT HOLD / STEAMER</u>		MAC/CHEESE	140F
OKRA	146F, 164F	CORN ON COBB	165F, 164F	WASH / GRAVY	150F

OBSERVATIONS AND CORRECTIVE ACTIONS

- WALK-IN
- RAW CHICKEN 38F, 37F, 40F, 42F
- SLAW 40F
- COOKED/COOLED FOLDED CHICKEN 36F
- CORN ON COBB 36F
- 4-2B FOOD CONTACT SURFACES UNCLEAN / FREQUENCY NOT OCCURRING AT A RATE TO PRECLUDE DEBRIS BUILD-UP AT/ON THE CHICKEN BATTERING STATION. CLEAN / SANITIZE SURFACES FREQUENTLY / AS NEEDED - WIPING DOWN AT INSP.
- 13A TOP 1/3 OF MOST RECENT INSP. REPORT NOT POSTED ON DRIVE-THRU WINDOW AS REQUIRED.
- 15C NON-FOOD CONTACT SURFACES UNCLEAN - WALK-IN COOLER AIR CURTAINS, DOOR FRAMES & THRESHOLD, FREEZER DOOR FRAME & THRESHOLD, LIGHT SURFACES IN WALK-IN COOLER.
- 17C PHYSICAL FACILITIES NEED TO BE REPAIRED - REGROUT FLOORS / TILES AT FRYER AREAS, COVE BASE / TILES NEED TO BE REPLACED / REPAIRED.
- 18 FLIES OBSERVED DURING THE INSPECTION - ENSURE PROPER PEST PREVENTION.
- NOTE: WHILE PAPER TOWELS WERE LAYING ON A SHELF AT REAR HAND SINK, A WORKING SUPPLY NEEDS TO ALWAYS BE PROVIDED.

Person in Charge (Signature) [Signature] Date 6.9.09

Inspector (Signature) COREY / #1849 Date 6.9.09