

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BERT ADAMS DINING HALL
 Address: 218 BOY SCOUT RD
 City: CONVENTON Time In: 11:58 AM Time Out: 1:45 AM
 Inspection Date: 6/23/09 CFM: JONATHAN DIECK

Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0282

Last Score	Grade	Date
96	A	11-18-08

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
74	C
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.)

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 per subcategory

Compliance Status					COS	R	Compliance Status					COS	R
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
Supervision - Subcategory 2 4 points							Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points						
1-2. Person in charge present, demonstrates knowledge, and performs duties: <u>CFM on staff</u>							5-1A. Proper cooking time and temperatures <input type="radio"/> <input type="radio"/>						
2							5-1B. Proper reheating procedures for hot holding <input type="radio"/> <input type="radio"/>						
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points							Consumer Advisory - Subcategory 2 4 points						
2-1A. Proper use of restriction & exclusion <input type="radio"/> <input type="radio"/>							5-2. Consumer advisory provided for raw and undercooked foods <input type="radio"/> <input type="radio"/>						
2-1B. Hands clean and properly washed <input type="radio"/> <input type="radio"/>							6						
2-1C. No bare hand contact with ready-to-eat foods <input type="radio"/> <input type="radio"/>							Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points						
4							6-1A. Proper cold holding temperatures <input type="radio"/> <input type="radio"/>						
Employee Health, Good Hygienic Practices - Subcategory 2 4 points							6-1B. Proper hot holding temperatures <input type="radio"/> <input type="radio"/>						
2-2A. Management awareness; policy present; reporting <input type="radio"/> <input type="radio"/>							6-1C. Proper cooling time and temperature <input type="radio"/> <input type="radio"/>						
2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/> <input type="radio"/>							6-1D. Time as a public health control; procedures and records <input type="radio"/> <input type="radio"/>						
2-2C. No discharge from eyes, nose, and mouth <input type="radio"/> <input type="radio"/>							Date Marking - Subcategory 2 4 points						
2-2D. Adequate handwashing facilities supplied & accessible <input type="radio"/> <input type="radio"/>							6-2. Proper date marking and disposition <input type="radio"/> <input type="radio"/>						
3							7						
Approved Source - Subcategory 1 9 points							Highly Susceptible Populations - Subcategory 1 9 points						
3-1A. Food obtained from approved source; parasite destruction <input type="radio"/> <input type="radio"/>							7-1. Pasteurized foods used; prohibited foods not offered <input type="radio"/> <input type="radio"/>						
3-1B. Food received at proper temperature <input type="radio"/> <input type="radio"/>							8						
3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> <input type="radio"/>							Chemicals - Subcategory 2 4 points						
4							8-2A. Food additives: approved and properly used <input type="radio"/> <input type="radio"/>						
Protection from Contamination - Subcategory 1 9 points							8-2B. Toxic substances properly identified, stored, used <input type="radio"/> <input type="radio"/>						
4-1A. Food separated and protected <input type="radio"/> <input type="radio"/>							9						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served <input type="radio"/> <input type="radio"/>							Conformance with Approved Procedures - Subcategory 2 4 points						
4							9-2. Compliance with variance, specialized process and HACCP plan process and HACCP <input type="radio"/> <input type="radio"/>						
Protection from Contamination - Subcategory 2 4 points													
4-2A. Food stored covered <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 per category)

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

Person in Charge (Signature) DAVID R. BARRON (Print) DAVID R. BARRON Date: 6/23/09

Inspector (Signature) JONATHAN DIECK Follow-up: YES NO Follow-up Date: 7/3/09

Form: Inspection 1A-2007

Food Service Establishment Inspection Report Addendum

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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 BERT ADAMS PINING HALL Permit # 107-0282 Date 6-23-09
 Address 218 BOY SCOUT RD City/State CONVINTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
REACHIN COOLER		BURGER (C)	36°F		
SHRED CHEESE	41°F	HAM (C)	35°F		
TREAT TEMPS FOR <u>HERTZOLD</u>					
DEE GRAMA	186°F	REACHIN COOLER			
RILE	202°F	MILK	37°F		
WALK IN COOLER					
CREAM CHEESE	34°F			TERM CALIB ATKINS	32.6°F

OBSERVATIONS AND CORRECTIVE ACTIONS

- 2-2B EMPLOYEE DRINKS SITTING ON SHELVING W/ UTENSILS, IN WALK IN COOLER (OVER FOOD) - MUST STORE IN AREAS AWAY FROM FOOD PREP, UTENSILS + FOOD.
- 3-1C DENTED CANS OF FOOD IN STORAGE ROOM - MUST REMOVE FROM FACILITY OR REMOVE FROM STORAGE AREA - PUT IN DISCARD/RETURN AREA.
- 8-2B CHEMICAL BOTTLES STORED OVER FOOD PREP AREA, NO LABEL ON (ONE) CHEMICAL BOTTLE - STORE CHEMICALS PROPERLY + KEEP LABELLED.
- 14B UTENSILS NOT STORED PROTECTED IN DIFF. AREAS OF FACILITY - MUST PROTECT CLEAN UTENSILS, - INVERT OR COVER.
- 12A WATER FROM CONDENSER IN W-IN FREEZER DRIPPING ON PACKAGED FOOD - PROTECT FOOD FROM LEAK
- 15A ICE SCOOP IN ~~DIS~~^{DIS} REPAIR - REPLACE
- FREEZER DRIPPING WATER ON FOOD - FIX LEAK
- 15C DIRTY/WET INSIDE CABINET W/ HOT COFFEE MAKER - CLEAN
- 17B FLOORS HAVE SOME GROUT MISSING + COVE MOLDING MISSING - FIX - 60 DAYS.
- 18 FLIES OBSTRUCTED DURING INSPECTION, BACK DOOR DOES NOT SEAL PROPERLY - NEED TO CONTROL PESTS (SEAL DOOR)

NOTES: *CLEAN ICE MACHINE REGULARLY, *KEEP SALAD BAR ITEMS COLD OR USE TIME *CLEAN CAN OPENER REGULARLY, *PUT RAT TRAP OUT IF NECESSARY.

Person in Charge (Signature) [Signature] Date 6-23-09
 Inspector (Signature) [Signature] Date 6-23-09