



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BESS'S PLACE

Address: 4027 HWY 142

City: NEWBURN Time In: 11:45 AM/PM Time Out: AM/PM

Inspection Date: 6/24/19 CFMS: MURKIN 2-24-19

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0156

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
60	U	6-8-09
42	A	1-2-19

CURRENT SCORE	CURRENT GRADE
76	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; CFMS on staff							5-1A. Proper cooking time and temperatures						
2							5-1B. Proper reheating procedures for hot holding						
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							5-2. Consumer advisory provided for raw and undercooked foods						
2-1B. Hands clean and properly washed							6						
2-1C. No bare hand contact with ready-to-eat foods							Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points						
Employee Health, Good Hygienic Practices-Subcategory 2 4 points							6-1A. Proper cold holding temperatures						
2-2A. Management awareness; policy present; reporting							6-1B. Proper hot holding temperatures						
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1C. Proper cooling time and temperature						
2-2C. No discharge from eyes, nose, and mouth							6-1D. Time as a public health control: procedures and records						
2-2D. Adequate handwashing facilities supplied & accessible							Date Marking-Subcategory 2 4 points						
3							6-2. Proper date marking and disposition						
Approved Source - Subcategory 1 9 points							7						
3-1A. Food obtained from approved source; parasite destruction							IN OUT NA NO Highly Susceptible Populations - Subcategory 1 9 points						
3-1B. Food received at proper temperature							7-1. Pasteurized foods used; prohibited foods not offered						
3-1C. Food in good condition, safe, and unadulterated							8						
4							IN OUT NA NO Chemicals - Subcategory 2 4 points						
Protection from Contamination-Subcategory 1 9 points							8-2A. Food additives: approved and properly used						
4-1A. Food separated and protected							8-2B. Toxic substances properly identified, stored, used						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							9						
Protection from Contamination-Subcategory 2 4 points							IN OUT NA NO Conformance with Approved Procedures - Subcategory 2 4 points						
4-2A. Food stored covered							9-2. Compliance with variance, specialized process and HACCP plan process and HACCP						
4-2B. Food-contact surfaces: cleaned & sanitized													

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							14A. In-use utensils: properly stored						
10B. Water and ice from approved source							14B. Utensils, equipment and linens: properly stored, dried, handled						
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles: properly stored, used						
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food							14D. Gloves used properly						
11							15						
OUT Food Temperature Control 3 points							OUT Utensils, Equipment and Vending 1 point						
11A. Proper cooling methods used; adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities: installed, maintained, used; test strips						
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
11D. Thermometers provided and accurate							16						
12							OUT Water, Plumbing and Waste 2 points						
OUT Prevention of Food Contamination 3 points							16A. Hot and cold water available; adequate pressure						
12A. Contamination prevented during food preparation, storage & display							16B. Plumbing installed; proper backflow devices						
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
12C. Wiping cloths: properly used and stored							17						
12D. Washing fruits and vegetables							OUT Physical Facilities 1 point						
13							17A. Toilet facilities: properly constructed, supplied, cleaned						
OUT Postings and Compliance with Clean Air Act 1 point							17B. Garbage/refuse properly disposed; facilities maintained						
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean						
13B. Compliance with Georgia Smoke Free Air Act							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) [Signature] (Print)

Date: 6/24/19

Inspector (Signature) [Signature]

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 RESS'S PLACE Permit # 107-0156 Date 6-24-09
 Address 4027 HWY 142 City/State NEWBURN, GA. Zip Code 30056

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>HOT HOLDING</u>		<u>ICE BATH</u>		<u>ROAST BEEF</u>	<u>41°F</u>
<u>GREEN BEANS</u>	<u>157°F</u>	<u>CORN COB WATER</u>	<u>43°F</u>	<u>HAM</u>	<u>41°F</u>
<u>CORN GREENS</u>	<u>149°F</u>			<u>RICE</u>	<u>40°F</u>
<u>BRUS. SPROUTS</u>	<u>161°F</u>	<u>EGG TENDERS</u>		<u>RAW SHRIMP</u>	<u>40°F</u>
<u>GRILLED/BAKED CHICKEN</u>	<u>157°F</u>	<u>BURGER</u>	<u>189°F</u>	<u>REACHIN COOLER</u>	
		<u>CHICKEN TENDERS</u>	<u>157°F</u>	<u>RAMEN</u>	<u>41°F</u>
<u>PREHEATING TEMP</u>				<u>COOL WATER</u>	<u>41°F</u>
<u>PULLED PORK COOLER</u>	<u>81°F</u>	<u>REACHIN COOLER</u>			

OBSERVATIONS AND CORRECTIVE ACTIONS *THERM CALIB.

Item Number	Observations and Corrective Actions
	<u>WALK-IN</u>
	<u>WASHED POTATOES 38°F</u> <u>BACON (R) 39°F</u>
	<u>GROUND BEEF (R) 39°F</u> <u>RIBS (C) 39°F</u>
	<u>MARGARINE 40°F</u> <u>CUT POTATOES (R) 38°F</u>
<u>4-1A</u>	<u>FOOD NOT SEPARATED & PROTECTED - DO NOT STORE RAW FOOD OVER READY TO EAT FOOD - STORE FOOD PROPERLY. (HOT DOGS SITTING ON TOP OF RAW SHRIMP CONTAINER, RAW SHRIMP STORED OVER MUSHROOMS)</u>
<u>4-2B</u>	<u>EMPLOYEE USED THERM. PROBES & INSERTED INTO FOOD WITHOUT SANITIZING PROBE FIRST - MUST SANITIZE PROBE</u>
<u>4-2B</u>	<u>NO SANITIZER IN DISHWASHER - MUST KEEP (CI) @ 50-100 PPM</u>
<u>6-2</u>	<u>NOT DATE MARKING FOOD - MUST DATE MARK FOOD PROPERLY (ie. HOT DOGS, HAM, ROAST BEEF)</u>
<u>13A</u>	<u>FOOD STORED ON FLOOR IN WALK-IN FREEZER - MUST BE 6" OFF FLOOR</u>
<u>15A</u>	<u>FREEZER DOOR (WALK-IN) DAMAGED/COMING APART - NEED TO FIX DOOR</u>
<u>15A</u>	<u>WATER INSIDE REACHIN ^(@ FRIER) COOLER - FIX LEAK</u>

Person in Charge (Signature) [Signature] Date 6-24-09
 Inspector (Signature) [Signature] Date 6-24-09