



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: DONUT KING

Address: 6143 Hwy 278

City: CONINGTON Time In: 9:15 AM PM Time Out: 10:50 AM PM

Inspection Date: 6/23/09 CFM#: SCOTT COX 2010

Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0577

Last Score	Grade	Date
84	B	7-14-08
Prior Score	Grade	Date
97	A	12-21-07

CURRENT SCORE	CURRENT GRADE
81	B
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; CFM on staff							5-1A. Proper cooking time and temperatures						
2-2B. Proper eating, tasting, drinking, or tobacco use							5-1B. Proper reheating procedures for hot holding						
2-1A. Proper use of restriction & exclusion							Consumer Advisory - Subcategory 2 4 points						
2-1B. Hands clean and properly washed							5-2. Consumer advisory provided for raw and undercooked foods						
2-1C. No bare hand contact with ready-to-eat foods							6 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 Approved Source - Subcategory 1 9 points							6-2. Proper date marking and disposition						
3-1A. Food obtained from approved source; parasite destruction							7 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 Chemicals - Subcategory 2 4 points						
4 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 Conformance with Approved Procedures - Subcategory 2 4 points						
Protection from Contamination - Subcategory 2 4 points							9-2. Compliance with variance, specialized process and HACCP plan process and HACCP						
4-2A. Food stored covered													
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 Food Temperature Control 3 points							15 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 Water, Plumbing and Waste 2 points						
12 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 Physical Facilities 1 point						
12D. Washing fruits and vegetables							17A. Toilet facilities: properly constructed, supplied, cleaned						
13 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 Pest and Animal Control 3 points						
							18. Insects, rodents, and animals not present						

Person in Charge (Signature) Kay Cowart (Print) Kay Cowart Date: 6/23/09
Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1

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 DONUT KING Permit # 107-0577 Date 6-23-09
 Address 6143 HWY 278 City/State COVINGTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
REACHIN COOLER		PEPPERONI	* 47°F		
TURKEY - COOLING 10 min	49°F				
EGG BEATERS - COOLING 10 min	63°F	REACHIN COOLER			
BUTTER	* 47°F	MILK	38°F		
EGGS (R)	* 45°F				
HOT DOGS	* 45°F				
HAM	* 50°F	* DISCARDED FOOD IN COOLER THAT			
SLICED HAM	* 47°F	WAS PHAZARDOUS			

OBSERVATIONS AND CORRECTIVE ACTIONS *NO ICE FOR CALIB.

- 6-1A FOOD NOT BEING COLD HELD PROPERLY - MUST COLD HOLD @ 41°F OR COOLER - SEE TEMPS ABOVE WITH "*" (REPEAT VIOLATION)
 - 14A SCOOP HANDLES STORED DOWN IN FOOD PRODUCT - KEEP HANDLES OUT OF FOOD.
 - 15A - NO SPLASH GUARD IN BETWEEN HANDSINK & 3 COMP SINK - 60 DAYS TO INSTALL.
 - COOLER NOT COOLING PROPERLY - NEED TO REPAIR - WILL CHECK ON IN 5 DAYS.
 - 16B NO BACKFLOW PREVENTER ON MOP SINK FAUCET - INSTALL BACKFLOW PREVENTER.
 - NO AIR GAP ON 3 COMP SINK DRAINLINE - 60 DAYS TO INSTALL BACKFLOW PREVENTION ON DRAINLINE (AIR GAP)
 - HOSE END STORED DOWN IN MOP SINK - MUST STORE ABOVE FLOOR RIM OF SINK
 - 17D EMPLOYEE PURSE ON TOP OF DONUT MIX BAG - MUST STORE PERSONAL ITEMS IN DESIGNATED AREAS AWAY FROM FOOD & UTENSILS
 - 18 BACK DOOR NOT SELF CLOSING - INSTALL SELF CLOSING UNIT.
- NOTES - °KEEP ALL WET WIPING CLOTHS IN SANI BUCKET, °LABEL CINNAMON, °DON'T KEEP NEWSPAPER ON SHELF, °REORDER QUAT AMMON. TEST STRIPS SOON, °

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