

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: INDIAN CREEK GOLF COURSE GRILL
 Address: 10400 COVINGTON BYPASS
 City: COVINGTON Time In: 10:00 AM/PM Time Out: 11:05 AM/PM
 Inspection Date: 6/30/09 CFSM: CHRIS LOCKERMAN-6358722
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0467

Last Score	Grade	Date
51	U	6-24-09
97	A	12-24-08

CURRENT SCORE	CURRENT GRADE
98	A
- REOPENING SCORE -	
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	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; CFSM 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				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				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				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			
Food Temperature Control 3 points				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				Water, Plumbing and Waste 2 points			
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				Physical Facilities 1 point			
13				17A. Toilet facilities: properly constructed, supplied, cleaned			
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) Chris Lockerman (Print) Chris Lockerman Date: 6/30/09
 Inspector (Signature) John E. Ray Follow-up: YES NO Follow-up Date: 1/1

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 INDIAN CREEK "GOLFSIDE GRILL" Permit # 107-0467 Date 6-30-09
 Address 10400 COVINGTON BYPASS City/State COVINGTON, GA. Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>PREP COOLER - TOP</u>		<u>REACHIN COOLER</u>		<u>HAM-SLICED</u>	<u>39°F</u>
<u>CHICKEN SALAD</u>	<u>42°F</u>	<u>BUTTER</u>	<u>40°F</u>	<u>TOMATOES-SLICED</u>	<u>40°F</u>
<u>TURKEY-SLICED</u>	<u>40°F</u>	<u>TOMATOES DICED</u>	<u>38°F</u>		
<u>HAM-SLICED</u>	<u>40°F</u>				
<u>TOMATOES-SLICED</u>	<u>40°F</u>	<u>WALKIN COOLER</u>			
		<u>CHICKEN WINGS(L)</u>	<u>41°F</u>		
<u>PREP COOLER - BOTTOM</u>		<u>CHEESE-SLICED</u>	<u>41°F</u>		
<u>CHICKEN(R)</u>	<u>40°F</u>	<u>STEAK(R)</u>	<u>40°F</u>	<u>THERM-CALIB. ATRINS</u>	<u>32.1°F</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

15A COOLER (2 DOOR STACK) NOT WORKING - REPAIR/DISCARD -
IF YOU ARE GOING TO FIX IT, KEEP IT CLEAN ON
INSIDE + FIX RUSTY SHELVING.

15C DIRTY ON INSIDE OF 2 DOOR STACK COOLER - CLEAN

17C CONCRETE ON FLOOR @ DRAIN MISSING - REPLACE CONCRETE
SO FLOOR CAN DRAIN PROPERLY.

- WE WILL CHECK BACK IN 30 DAYS TO CHECK FOOD
TEMPS + TEMP-LOG RECORDINGS.

OK TO OPEN RESTAURANT (R)

Person in Charge (Signature) [Signature] Date 6-30-09
 Inspector (Signature) [Signature] Date 6-30-09