



GEORGIA DEPARTMENT OF HUMAN RESOURCES

Food Service Establishment Inspection Report

Establishment Name: HARD LUCK CAFE

Address: 2123A PACE ST.

City: COVINGTON Time In: 1:15 AM Time Out: 2:35 AM

Inspection Date: 6/25/09 CFMS: RANDY DURAND 11-22-12

Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0053

Last Score: 94 Grade: A Date: 10-15-08

Prior Score: 99 Grade: A Date: 12-26-07

CURRENT SCORE: 75
 CURRENT GRADE: 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	OUT	NA	NO	COS	R	Compliance Status	Points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1 Supervision - Subcategory 2 (4 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMS on staff	4
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 (9 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4 Employee Health, Good Hygienic Practices - Subcategory 2 (4 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	1
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use	1
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth	1
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	1
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3 Approved Source - Subcategory 1 (9 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1B. Food received at proper temperature	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4 Protection from Contamination - Subcategory 1 (9 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4 Protection from Contamination - Subcategory 2 (4 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered	2
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces: cleaned & sanitized	2
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5 Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 (9 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6 Consumer Advisory - Subcategory 2 (4 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods	4
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 (9 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperatures	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperatures	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control: procedures and records	3
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			7 Date Marking - Subcategory 2 (4 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition	4
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			7 Highly Susceptible Populations - Subcategory 1 (9 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; prohibited foods not offered	9
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			8 Chemicals - Subcategory 2 (4 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			8-2A. Food additives: approved and properly used	2
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	2
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			9 Conformance with Approved Procedures - Subcategory 2 (4 points)	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	4

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)

IN	OUT	NA	NO	COS	R	Compliance Status	Points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10 Safe Food and Water, Food Identification (3 points)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10A. Pasteurized eggs used where required	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10B. Water and ice from approved source	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10C. Variance obtained for specialized processing methods	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11 Food Temperature Control (3 points)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11A. Proper cooling methods used; adequate equipment for temperature control	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11B. Plant food properly cooked for hot holding	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11C. Approved thawing methods used	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11D. Thermometers provided and accurate	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12 Prevention of Food Contamination (3 points)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12A. Contamination prevented during food preparation, storage & display	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12B. Personal cleanliness	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12C. Wiping cloths: properly used and stored	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12D. Washing fruits and vegetables	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13 Postings and Compliance with Clean Air Act (1 point)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13A. Posted: Permit/Inspection/Choking Poster/Handwashing	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13B. Compliance with Georgia Smoke Free Air Act	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14 Proper Use and Handling of Utensils (1 point)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14A. In-use utensils: properly stored	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14B. Utensils, equipment and linens: properly stored, dried, handled	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14C. Single-use/single-service articles: properly stored, used	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14D. Gloves used properly	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15 Utensils, Equipment and Vending (1 point)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15B. Warewashing facilities: installed, maintained, used; test strips	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15C. Nonfood-contact surfaces clean	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16 Water, Plumbing and Waste (2 points)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16A. Hot and cold water available; adequate pressure	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16B. Plumbing installed; proper backflow devices	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16C. Sewage and waste water properly disposed	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17 Physical Facilities (1 point)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17A. Toilet facilities: properly constructed, supplied, cleaned	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17B. Garbage/refuse properly disposed; facilities maintained	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17C. Physical facilities installed, maintained, and clean	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17D. Adequate ventilation and lighting; designated areas used	1
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			18 Pest and Animal Control (3 points)	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present	3

Person in Charge (Signature) [Signature] (Print) Randall Durand Date: 6/25/09
 Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 7/3/09

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 <u>HARD LUCK CAFE</u>	Permit # <u>107-0053</u>	Date <u>6-25-09</u>
Address <u>2123A PACE ST.</u>	City/State <u>CONNINGTON, GA</u>	Zip Code <u>30014</u>

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>COUNTERTOP</u>		<u>ICE CHEST</u>		<u>COOK TEMP</u>	
<u>RAW WINGS *</u>	<u>62°F</u>	<u>PICKLE (NOT PHF) *</u>	<u>45°F</u>	<u>CHICK. TENDER</u>	<u>185°F</u>
		<u>DRESSING (NOT PHF) *</u>	<u>47°F</u>	<u>CHICK. WING</u>	<u>208°F</u>
<u>WHITE FRIDGE</u>					
<u>DRESSING</u>	<u>42°F</u>	<u>ICE CHEST (CHICKEN)</u>			
<u>CHEESE *</u>	<u>47°F</u>	<u>RAW CHICKEN</u>	<u>37°F</u>		
<u>SLICED TOMATO *</u>	<u>47°F</u>				
				<u>THERM CALIB. ATKINS</u>	<u>32.6°F</u>

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
<u>2-2D</u>	<u>NO HANDSINK IN KITCHEN AREA - 60 DAYS TO INSTALL HANDSINK</u>
<u>6-1A</u>	<u>FOOD NOT BEING COLD HELD PROPERLY - MUST COLD HOLD FOOD @ 41°F - SEE TEMPS ABOVE WITH *</u>
<u>8-2B</u>	<u>SANITIZER IN BUCKET > 200 PPM - MUST KEEP (CL) @ 50-100 PPM.</u>
<u>14A</u>	<u>CUP BEING USED AS SCOOP IN ICE, BOWL USED AS SCOOP IN SUGAR - MUST USE HANDLE W/ SCOOP & KEEP HANDLE OUT OF FOOD</u>
<u>14B</u>	<u>SINGLE USE PLATES & TRAYS STORED OUTSIDE - MUST STORE IN PROTECTED/SANITARY MANNER (PUT INSIDE)</u>
<u>15A</u>	<u>BASKET FRYERS IN DIS REPAIR, COOLER OUTSIDE HAS A LOT OF RUST IN BOTTOM & LEAKING WATER ONTO FOOD PACKAGES, -</u>
<u>15C</u>	<u>NEED TO REPAIR/REPLACE ITEMS</u>
<u>15C</u>	<u>WHITE FRIDGE - HANDLES DIRTY, FIRE EXTING EQUIP. DIRTY, CASEETS ON COOLERS DIRTY, FRYER CLIPS DIRTY - CLEAN</u>
<u>16B</u>	<u>NO AIR GAP ON DRAINLINES OF 2 KITCHEN SINKS - 60 DAYS TO INSTALL AIR GAP.</u>
<u>17A</u>	<u>NO SELF CLOSING DOOR ON RESTROOM - NEED TO INSTALL SELF CLOSING UNIT ONTO DOOR</u>

Person in Charge (Signature) <u>[Signature]</u>	Date <u>6-25-09</u>
Inspector (Signature) <u>[Signature]</u>	Date <u>6-25-09</u>

