



GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

Establishment Name: BANGKOK GRILL  
 Address: 5135 HWY. 278  
 City: CONINGTON Time In: 10:50 AM/PM Time Out: 12:10 AM/PM  
 Inspection Date: 06/05/09 CFSM: TO TAKE JUNE 28, 2009  
 Purpose of Inspection: Routine  Follow-up  Complaint   
 Preliminary  Other   
 Risk Type: 1  2  3  Permit#: 107-0634

CURRENT SCORE

CURRENT GRADE

88

B

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: 55 Grade: U Date: 5/27/09  
 Prior Score: 100 Grade: A Date: 2/26/09

- FOLLOW - UP INSP -

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	Supervision - Subcategory 2				4 points		5	IN OUT NA NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1				9 points	
	<input checked="" type="radio"/> <input type="radio"/>	1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff				<input type="radio"/> <input type="radio"/>			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	5-1A. Proper cooking time and temperatures				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/> <input type="radio"/>	5-1B. Proper reheating procedures for hot holding				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods				<input type="radio"/> <input type="radio"/>	
2	IN OUT NA NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1				9 points		6	IN OUT NA NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1				9 points	
	<input checked="" type="radio"/> <input type="radio"/>	2-1A. Proper use of restriction & exclusion				<input type="radio"/> <input type="radio"/>			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>	6-1A. Proper cold holding temperatures				<input type="radio"/> <input type="radio"/>	
	<input checked="" type="radio"/> <input type="radio"/>	2-1B. Hands clean and properly washed				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>	6-1B. Proper hot holding temperatures				<input type="radio"/> <input type="radio"/>	
	<input checked="" type="radio"/> <input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input type="radio"/>	6-1C. Proper cooling time and temperature				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/> <input type="radio"/>	2-2A. Management awareness; policy present; reporting				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>	6-1D. Time as a public health control: procedures and records				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/> <input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input type="radio"/>	6-2. Proper date marking and disposition				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/> <input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth				<input type="radio"/> <input type="radio"/>		7	IN OUT NA NO	Highly Susceptible Populations - Subcategory 1				9 points	
	<input type="radio"/> <input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>	7-1. Pasteurized foods used; prohibited foods not offered				<input type="radio"/> <input type="radio"/>	
3	IN OUT NA NO	Approved Source - Subcategory 1				9 points		8	IN OUT NA NO	Chemicals - Subcategory 2				4 points	
	<input checked="" type="radio"/> <input type="radio"/>	3-1A. Food obtained from approved source; parasite destruction				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>	8-2A. Food additives: approved and properly used				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/> <input type="radio"/>	3-1B. Food received at proper temperature				<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/> <input type="radio"/>	8-2B. Toxic substances properly identified, stored, used				<input type="radio"/> <input type="radio"/>	
	<input checked="" type="radio"/> <input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated				<input type="radio"/> <input type="radio"/>		9	IN OUT NA NO	Conformance with Approved Procedures - Subcategory 2				4 points	
4	IN OUT NA NO	Protection from Contamination - Subcategory 1				9 points			<input type="radio"/> <input type="radio"/> <input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan process and HACCP				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/> <input checked="" type="radio"/>	4-1A. Food separated and protected				<input type="radio"/> <input type="radio"/>									
	<input checked="" type="radio"/> <input type="radio"/>	4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				<input type="radio"/> <input type="radio"/>									
	<input type="radio"/> <input type="radio"/>	4-2A. Food stored covered				<input type="radio"/> <input type="radio"/>									
	<input checked="" 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	Safe Food and Water, Food Identification				3 points		14	OUT	Proper Use and Handling of Utensils				1 point	
	<input type="radio"/>	10A. Pasteurized eggs used where required				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	14A. In-use utensils: properly stored				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	10B. Water and ice from approved source				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	10C. Variance obtained for specialized processing methods				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	14D. Gloves used properly				<input type="radio"/> <input type="radio"/>	
11	OUT	Food Temperature Control				3 points		15	OUT	Utensils, Equipment and Vending				1 point	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	11B. Plant food properly cooked for hot holding				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	11C. Approved thawing methods used				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	11D. Thermometers provided and accurate				<input type="radio"/> <input type="radio"/>		16	OUT	Water, Plumbing and Waste				2 points	
12	OUT	Prevention of Food Contamination				3 points			<input type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage & display				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	12B. Personal cleanliness				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	16C. Sewage and waste water properly disposed				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	12C. Wiping cloths: properly used and stored				<input type="radio"/> <input type="radio"/>		17	OUT	Physical Facilities				1 point	
	<input checked="" type="radio"/>	12D. Washing fruits and vegetables				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/> <input type="radio"/>	
13	OUT	Postings and Compliance with Clean Air Act				1 point			<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/> <input type="radio"/>			<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>					<input type="radio"/> <input type="radio"/>		18	OUT	Pest and Animal Control				3 points	
	<input type="radio"/>					<input type="radio"/> <input type="radio"/>			<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/> <input type="radio"/>	

Person in Charge (Signature) Xm Kimphue (Print) X-JEE Koon Date: 6/5/09

Inspector (Signature) COREY / #1849

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 **BANGKOK GRILL** Permit # **107-0634** Date **6-5-09**  
 Address **5135 HWY. 278** City/State **CONINGTON, GA** Zip Code

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermocouple/Calib	32.5F	H-Hold/STEAM TABLE		(3 DOOR COOLER)	
		CRAB MEAT SOUP	186F	RAW CHICKEN	40F
(ICE-BATH)		TOMATO SOUP	187F	RAW BEEF	40F
SHRIMP	38F			CRAB CAKE MIX	39F
CHICKEN	38F	(COOK TEMP.)		COOKED BEEF	39F
SLICE TOMATOES	36F	COCONUT SOUP/SIDE	200F		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	PREP COOLER (COKE COOLER) TURBO-AIR COOLER
	RAW SHRIMP 39F CHEESE 38F FRIED RICE 43F
	RAW CHICKEN 38F RICE 40F
	RAW BEEF 39F
	TOFU 39F
4-1A	RAW FOODS STORED IMPROPERLY - RAW/SHELL EGGS ABOVE LEMONS, RAW CHICKEN WITHIN SAME CONTAINER AS RAW BEEF - COS. KEEP RAW FOODS STORED PROPERLY. - ADVISED.
12D	STORING RAW FISH ON VEGETABLE PREP SINK - VEGETABLE PREP SINK IS ONLY USED FOR FRUIT & VEGETABLE WASHING/PREPARATION ONLY. - COS - ADVISED.
NOTE:	(FSM CLASS TO BE RE-TAKEN 6-28-09 - ENSURE CERTIFICATE IS POSTED WHEN RECEIVED - SEND COPY TO HLTH. DEPT.
NOTE:	AS PER MGMT. → NO FOODS ARE SERVED RAW/UNDERCOOKED. MENUS NEED TO BE RE-PRINTED.
NOTE:	KEEP SPICES LABELED.
	GAVE INVOICE TO MGMT. → RE-INSP.

Person in Charge (Signature)

X. Du Ampoore  
 COREY #1849

Date 6-5-09

Inspector (Signature)

Date 6-5-09