



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
Food Service Establishment Inspection Report

**CURRENT SCORE** **CURRENT GRADE**

Establishment Name: HARD LUCK CAFE

Address: 2123 A PACE ST.

City: COVINGTON Time In: 2:00 AM / (M) Time Out: 3:15 AM / (M)

Inspection Date: 7/2/09 CFM#: RANDY DURAND 11-27-12 5647931

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other

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

Last Score: 75 Grade: C Date: 6-25-09

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

93 A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69  
Follow up inspection -

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.

**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"/>			<b>Supervision - Subcategory 2</b>	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; (CFM on staff)	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Employee Health, Good Hygienic Practices - Subcategory 2</b>	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Approved Source - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			3-1B. Food received at proper temperature	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Protection from Contamination - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected	0/0
<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	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Protection from Contamination - Subcategory 2</b>	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces: cleaned & sanitized	0/0

IN	OUT	NA	NO	COS	R	Compliance Status	Points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures	0/0
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<b>Consumer Advisory - Subcategory 2</b>	4 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperatures	0/0
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperatures	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			6-1C. Proper cooling time and temperature	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			6-1D. Time as a public health control: procedures and records	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<b>Date Marking - Subcategory 2</b>	4 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			6-2. Proper date marking and disposition	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Highly Susceptible Populations - Subcategory 1</b>	9 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; prohibited foods not offered	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Chemicals - Subcategory 2</b>	4 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			8-2A. Food additives: approved and properly used	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Conformance with Approved Procedures - Subcategory 2</b>	4 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	0/0

**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"/>			<b>Safe Food and Water, Food Identification</b>	3 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10A. Pasteurized eggs used where required	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10B. Water and ice from approved source	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10C. Variance obtained for specialized processing methods	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Food Temperature Control</b>	3 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11A. Proper cooling methods used; adequate equipment for temperature control	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11B. Plant food properly cooked for hot holding	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11C. Approved thawing methods used	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11D. Thermometers provided and accurate	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Prevention of Food Contamination</b>	3 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12A. Contamination prevented during food preparation, storage & display	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12B. Personal cleanliness	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12C. Wiping cloths: properly used and stored	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12D. Washing fruits and vegetables	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Postings and Compliance with Clean Air Act</b>	1 point
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			13B. Compliance with Georgia Smoke Free Air Act	0/0

IN	OUT	NA	NO	COS	R	Compliance Status	Points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Proper Use and Handling of Utensils</b>	1 point
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14A. In-use utensils: properly stored	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14B. Utensils, equipment and linens: properly stored, dried, handled	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14C. Single-use/single-service articles: properly stored, used	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14D. Gloves used properly	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Utensils, Equipment and Vending</b>	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	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15B. Warewashing facilities: installed, maintained, used; test strips	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15C. Nonfood-contact surfaces clean	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Water, Plumbing and Waste</b>	2 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16A. Hot and cold water available; adequate pressure	0/0
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			16B. Plumbing installed; proper backflow devices	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			16C. Sewage and waste water properly disposed	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Physical Facilities</b>	1 point
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17A. Toilet facilities: properly constructed, supplied, cleaned	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17B. Garbage/refuse properly disposed; facilities maintained	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17C. Physical facilities installed, maintained, and clean	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17D. Adequate ventilation and lighting; designated areas used	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Pest and Animal Control</b>	3 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present	0/0

Person in Charge (Signature) Randy Durand (Print) Randy Durand Date: 7/2/09

Inspector (Signature) Don E. HHS II 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 HARD LUCK CAFE Permit # 107-0053 Date 7-2-09  
 Address 2123 A PACE ST. City/State CONNINGTON, GA Zip Code 30014

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>ICE BATH</u>		<u>COOK TEMP</u>			
<u>CHICKEN WINGS (R)</u>	<u>38°F</u>	<u>CHICKEN WINGS</u>	<u>208°F</u>		
<u>REACH IN COOLER - AIR TEMP</u>	<u>50°F</u>	<u>REACH IN COOLER - ICE CHEST</u>			
<u>CHEESE - SLICED</u>	<u>48°F</u>	<u>CHICKEN WINGS (R)</u>	<u>36°F</u>		
<u>DRESSING (NON PITF)</u>	<u>48°F</u>				
<u>MARINARA (NON PITF)</u>	<u>47°F</u>	<u>REACH IN COOLER - ICE CHEST</u>			
		<u>(NON PITF) AIR TEMP</u>	<u>38°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 FROM PREVIOUS INSPECTION. DATED 6-25-09</u>
<u>15A</u>	<u>FRY BASKETS IN DISREPAIR - REPLACE/REPAIR</u>
<u>15A</u>	<u>NO VEGE. SINK - 60 DAYS TO INSTALL FROM LAST INSPECTION REPORT - 6-25-09</u>
<u>15A</u>	<u>REACH IN COOLER NOT COOLING PROPERLY - REPAIR/REPLACE.</u>
<u>16B</u>	<u>NO AIR GAP ON DRAINLINES ON KITCHEN SINKS - 60 DAYS TO INSTALL AIR GAP. (6-25-09)</u>

- NOTES - KEEP ALL EMP. DRINKS IN PROPER LOCATIONS
- ° KEEP SANI. @ PROPER LEVELS.
  - ° EMP. THAT HANDLE FOOD SHOULD WEAR HAIR RESTRAINTS
  - °

Person in Charge (Signature) [Signature] Date 7-2-09  
 Inspector (Signature) [Signature] Date 7-2-09