

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: GARDEN OF GETHSEMANE
 Address: 7153 TURNER LAKE CIRCLE
 City: COVINGTON Time In: 9:30 AM Time Out: 11:30 AM
 Inspection Date: 7/29/09 CFM: 90 DAYS from 7-8-09
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0649
 Last Score: 100 Grade: A Date: 7-8-09
 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.

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.)

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				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			
4				6-1A. Proper cold holding temperatures			
Employee Health, Good Hygienic Practices - Subcategory 2 4 points				6-1B. Proper hot holding temperatures			
2-2A. Management awareness; policy present; reporting				6-1C. Proper cooling time and temperature			
2-2B. Proper eating, tasting, drinking, or tobacco use				6-1D. Time as a public health control: procedures and records			
2-2C. No discharge from eyes, nose, and mouth				7			
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 IN OUT NA NO Highly Susceptible Populations - Subcategory 1 9 points			
3-1A. Food obtained from approved source; parasite destruction				7-1. Pasteurized foods used; prohibited foods not offered			
3-1B. Food received at proper temperature				8			
3-1C. Food in good condition, safe, and unadulterated				Chemicals - Subcategory 2 4 points			
4				8-2A. Food additives: approved and properly used			
Protection from Contamination - Subcategory 1 9 points				8-2B. Toxic substances properly identified, stored, used			
4-1A. Food separated and protected				9			
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				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				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) [Signature] (Print) Clara Lett Date: 7/29/09
 Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1
 Form: Inspection 1A-2007

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 GARDEN OF BETHSEMANE Permit # 107-0649 Date 7-29-09
 Address 7153 TURNER LAKE CIRCLE City/State COVINGTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>MEAT SITTING OUT</u>		<u>REACHIN COOLER</u>			
<u>HAM (1)</u>	<u>55°F</u>	<u>RANCH</u>	<u>38°F</u>	<u>NO OTHER POT</u>	
<u>TURKEY (1)</u>	<u>63°F</u>				
		<u>REACHIN COOLER</u>			
<u>REACHIN COOLER</u>		<u>CHICKEN</u>	<u>42°F</u>		
<u>CREAM CHEESE</u>	<u>40°F</u>	<u>PEPPERED BACON</u>	<u>42°F</u>		
<u>SHRED CHEESE</u>	<u>41°F</u>	<u>POTATO SALAD</u>	<u>41°F</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
2-2A	NO HEALTH POLICY AWARENESS - MUST HAVE HEALTH POLICY AWARENESS
2-2B	EMPLOYEE DRINKS IN FOOD PREP AREA - MUST KEEP IN DESIGNATED AREAS AWAY FROM FOOD, UTENSILS & FOOD PREP.
6-1A	FOOD NOT BEING COLD HELD PROPERLY - MUST COLD HOLD FOOD @ 41°F OR COOLER - SEE TEMPS ABOVE w/ <u>⊗</u>
11C	THAWING FOOD OUT SITTING IN WATER - MUST USE APPROVED THAWING METHODS.
11D	NO DIGITAL THERMOMETER - MUST HAVE DIGITAL THERMOMETER ON-SITE.
12B	EMPLOYEES WORKING w/ FOOD w/ NO HAIR RESTRAINTS, EMPLOYEES WEARING RINGS (NOT PLAIN BAND) WHILE WORKING w/ FOOD - MUST RESTRAIN HAIR & WEAR PLAIN BAND RING WHEN WORKING w/ FOOD.
12C	WET WIPING CLOTHS SITTING OUT ON COUNTERS - MUST KEEP IN SANITIZER SOLUTION WHEN NOT IN USE.
	NOTES - * LABEL SUGAR CONTAINER BETTER
	* KEEP HOSE END FULLY OUT OF mop sink
	* ALWAYS KEEP UTENSILS STORED OFF FLOOR 6"
	* CONTINUE TO EDUCATE VOLUNTEERS ON PROPER FOOD HANDLING PROCEDURES
	clean ice machine reg.

Person in Charge (Signature)

[Signature]

Date

7/29/09

Inspector (Signature)

[Signature]

Date

7-29-09