



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

Establishment Name: DONUT KING

Address: 6143 Hwy 278

City: COVINGTON Time In: 9:40 AM/PM Time Out: 11:00 AM/PM

Inspection Date: 8/4/09 CFSM: SCOTT COX 8-9-10 4492813

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other  Risk Type: 1  2  3  Permit#: 107-0577

Last Score	Grade	Date
81	B	6-23-09
Prior Score	Grade	Date
84	B	7-14-08

CURRENT SCORE	CURRENT GRADE
94	A
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=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory

Compliance Status				COS	R	Compliance Status				COS	R		
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
<b>Supervision - Subcategory 2</b> 4 points						<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 9 points							
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff						5-1A. Proper cooking time and temperatures							
2-2B. Proper eating, tasting, drinking, or tobacco use						5-1B. Proper reheating procedures for hot holding							
2-1A. Proper use of restriction & exclusion						<b>Consumer Advisory - Subcategory 2</b> 4 points							
2-1B. Hands clean and properly washed						5-2. Consumer advisory provided for raw and undercooked foods							
2-1C. No bare hand contact with ready-to-eat foods						6 <b>IN</b> <b>OUT</b> <b>NA</b> <b>NO</b> <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b> 9 points							
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> 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						<b>Date Marking - Subcategory 2</b> 4 points							
3 <b>IN</b> <b>OUT</b> <b>NA</b> <b>NO</b> <b>Approved Source - Subcategory 1</b> 9 points						6-2. Proper date marking and disposition							
3-1A. Food obtained from approved source; parasite destruction						7 <b>IN</b> <b>OUT</b> <b>NA</b> <b>NO</b> <b>Highly Susceptible Populations - Subcategory 1</b> 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 <b>IN</b> <b>OUT</b> <b>NA</b> <b>NO</b> <b>Chemicals - Subcategory 2</b> 4 points							
4 <b>IN</b> <b>OUT</b> <b>NA</b> <b>NO</b> <b>Protection from Contamination - Subcategory 1</b> 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 <b>IN</b> <b>OUT</b> <b>NA</b> <b>NO</b> <b>Conformance with Approved Procedures - Subcategory 2</b> 4 points							
<b>Protection from Contamination - Subcategory 2</b> 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				
<b>Safe Food and Water, Food Identification</b> 3 points						<b>Proper Use and Handling of Utensils</b> 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	OUT					15	OUT				
<b>Food Temperature Control</b> 3 points						<b>Utensils, Equipment and Vending</b> 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	OUT				
12 <b>OUT</b> <b>Prevention of Food Contamination</b> 3 points						<b>Water, Plumbing and Waste</b> 2 points					
12A. Contamination prevented during food preparation, storage & display						16A. Hot and cold water available; adequate pressure					
12B. Personal cleanliness						16B. Plumbing installed; proper backflow devices					
12C. Wiping cloths: properly used and stored						16C. Sewage and waste water properly disposed					
12D. Washing fruits and vegetables						17	OUT				
13 <b>OUT</b> <b>Postings and Compliance with Clean Air Act</b> 1 point						<b>Physical Facilities</b> 1 point					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17A. Toilet facilities: properly constructed, supplied, cleaned					
13B. Compliance with Georgia Smoke Free Air Act						17B. Garbage/refuse properly disposed; facilities maintained					
						17C. Physical facilities installed, maintained, and clean					
						17D. Adequate ventilation and lighting; designated areas used					
						18	OUT				
						<b>Pest and Animal Control</b> 3 points					
						18. Insects, rodents, and animals not present					

Person in Charge (Signature) Key A. Cowart (Print) Key A. Cowart Date: 8/4/09

Inspector (Signature) Green Reynolds Follow-up: YES  NO  Follow-up Date: 1/1

