



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BURGE PLANTATION

Address: 44 JEFF COOK RD

City: COVINGTON Time In: 9:30 AM PM Time Out: 10:40 AM PM

Inspection Date: 8/13/09 CFSM: ANDREW FEATHERSTONE 3011

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0469

| | | |
|-------------|-------|----------|
| Last Score | Grade | Date |
| 95 | A | 12-18-08 |
| Prior Score | Grade | Date |
| 63 | U | 12-9-08 |

| | |
|--|---------------|
| CURRENT SCORE | CURRENT GRADE |
| 100 | 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.)

| 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; CFSM 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 | | | | | | |
| 2-2A. Management awareness; policy present; reporting | | | | | | | 6-1A. Proper cold holding temperatures | | | | | | |
| 2-2B. Proper eating, tasting, drinking, or tobacco use | | | | | | | 6-1B. Proper hot holding temperatures | | | | | | |
| 2-2C. No discharge from eyes, nose, and mouth | | | | | | | 6-1C. Proper cooling time and temperature | | | | | | |
| 2-2D. Adequate handwashing facilities supplied & accessible | | | | | | | 6-1D. Time as a public health control: procedures and records | | | | | | |
| 3 | | | | | | | Date Marking - Subcategory 2 4 points | | | | | | |
| Approved Source - Subcategory 1 9 points | | | | | | | 6-2. Proper date marking and disposition | | | | | | |
| 3-1A. Food obtained from approved source; parasite destruction | | | | | | | 7 | | | | | | |
| 3-1B. Food received at proper temperature | | | | | | | Highly Susceptible Populations - Subcategory 1 9 points | | | | | | |
| 3-1C. Food in good condition, safe, and unadulterated | | | | | | | 7-1. Pasteurized foods used; prohibited foods not offered | | | | | | |
| 4 | | | | | | | 8 | | | | | | |
| Protection from Contamination - Subcategory 1 9 points | | | | | | | Chemicals - Subcategory 2 4 points | | | | | | |
| 4-1A. Food separated and protected | | | | | | | 8-2A. Food additives: approved and properly used | | | | | | |
| 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served | | | | | | | 8-2B. Toxic substances properly identified, stored, used | | | | | | |
| 4-2A. Food stored covered | | | | | | | 9 | | | | | | |
| 4-2B. Food-contact surfaces: cleaned & sanitized | | | | | | | Conformance with Approved Procedures - Subcategory 2 4 points | | | | | | |
| | | | | | | | 9-2. Compliance with variance, specialized process and HACCP plan process and HACCP | | | | | | |

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) _____ (Print) A. Featherstone Date: 8/13/09
 Inspector (Signature) _____ Follow-up: YES NO Follow-up Date: / /

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 BURGE PLANTATION Permit # 107-0469 Date 8-13-09
 Address 44 JEFF COOK RD City/State COULDSBORO, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|--|-------------|------------------------|-------------|---------------|------|
| <u>REACH IN COOLER</u> TOMATOES (code 60) | <u>38°F</u> | <u>REACH IN COOLER</u> | | | |
| <u>BEEF</u> | <u>41°F</u> | <u>EGGS (R)</u> | <u>41°F</u> | | |
| <u>PORK</u> | <u>39°F</u> | | | | |
| | | <u>REACH IN COOLER</u> | | | |
| <u>REACH IN COOLER</u> <u>NEG/DEEF soup</u> | <u>38°F</u> | <u>BUTTER</u> | <u>40°F</u> | | |

OBSERVATIONS AND CORRECTIVE ACTIONS

NOTES - INSTALL BACKFLOW PREVENTOR ON
 MAIN SINK FAUCET

Person in Charge (Signature)



Date

Inspector (Signature)



Date 8-13-09