



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BRADEYS BBQ

Address: 1160 CHURCH ST.

City: COVINGTON Time In: 1:30 AM / PM Time Out: 3:20 AM / PM

Inspection Date: 11/3/09 CFSM: BRADEY STEWART 4877636 5-22-11

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0646

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	Grade	Date
100	A	6-29-09
Prior Score	Grade	Date

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

Person in Charge (Signature) [Signature] (Print) Brad Stewart Date: 11/3/09

Inspector (Signature) [Signature] 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 BRADLEY'S BBQ	Permit # 107-0646	Date 11-3-09
Address 1160 CHURCH ST.	City/State CONINGTON, GA	Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>HOT HOLDING</u>		PORK	* 44°F	<u>PREP COOLER</u>	
PULLED PORK	148°F	CHICKEN	* 47°F	SLICED TOMATOES	37°F
STEW	144°F	MILK	* 46°F	SLAW	41°F
BEANS	146°F	CHEESE	* 47°F	HOUSE PRESSING	39°F
FRIES	160°F				
<u>REACHIN COOLER</u>		<u>COOK TEMP</u>			
WINGS	54°F	BURGER	201°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations and Corrective Actions |
|-------------|---|
| 6-1A | FOOD NOT BEING COLD HELD @ 41°F - MUST COLD HOLD FOOD PROPERLY - SEE TEMPS ABOVE w/ "*" - DISCARDED ALL FOOD THAT WAS PHF |
| 15A | COOLER NOT COOLING PROPERLY - FIX COOLER |

- NOTES -
- MAKE SURE VENTHOOD IS FUNCTIONING PROPERLY
 - CLEAN VENTHOOD REGULARLY
 - RESEAL HANDSINK TO WALL
 - KEEP EYE ON DENTED CANS
 - MOVE "NO SMOKING" SIGN TO FRONT DOOR
 - PUT UP FOOD PERMIT.

Person in Charge (Signature)		Date	11/3/09
Inspector (Signature)		Date	11-3-09