



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: APPETIZING DINER
 Address: 3633-D SALEM RD
 City: COVINGTON Time In: 1:45 AM / PM Time Out: 2:55 AM / PM
 Inspection Date: 10/6/09 CFMS: NO
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0637

CURRENT SCORE	CURRENT GRADE
86	B
-REINSPECTION SOURCE-	
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

Last Score	Grade	Date
67	U	9-25-09
Prior Score	Grade	Date
72	C	9-8-09

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.

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
Supervision - Subcategory 2 4 points					Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1 9 points						
4	0	0	0			0	0	0	0		
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMS on staff					5-1A. Proper cooking time and temperatures						
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points					5-1B. Proper reheating procedures for hot holding						
0	0	0	0			0	0	0	0		
2-1A. Proper use of restriction & exclusion					Consumer Advisory-Subcategory 2 4 points						
0	0	0	0			0	0	0	0		
2-1B. Hands clean and properly washed					5-2. Consumer advisory provided for raw and undercooked foods						
0	0	0	0			0	0	0	0		
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						
Employee Health, Good Hygienic Practices-Subcategory 2 4 points					6-1A. Proper cold holding temperatures						
0	0	0	0			0	0	0	0		
2-2A. Management awareness: policy present; reporting					6-1B. Proper hot holding temperatures						
0	0	0	0			0	0	0	0		
2-2B. Proper eating, tasting, drinking, or tobacco use					6-1C. Proper cooling time and temperature						
0	0	0	0			0	0	0	0		
2-2C. No discharge from eyes, nose, and mouth					6-1D. Time as a public health control: procedures and records						
0	0	0	0			0	0	0	0		
2-2D. Adequate handwashing facilities supplied & accessible					Date Marking-Subcategory 2 4 points						
Approved Source - Subcategory 1 9 points					7-2. Proper date marking and disposition						
0	0	0	0			0	0	0	0		
3-1A. Food obtained from approved source; parasite destruction					Highly Susceptible Populations - Subcategory 1 9 points						
0	0	0	0			0	0	0	0		
3-1B. Food received at proper temperature					7-1. Pasteurized foods used; prohibited foods not offered						
0	0	0	0			0	0	0	0		
3-1C. Food in good condition, safe, and unadulterated					Chemicals - Subcategory 2 4 points						
Protection from Contamination-Subcategory 1 9 points					8-2A. Food additives: approved and properly used						
0	0	0	0			0	0	0	0		
4-1A. Food separated and protected					8-2B. Toxic substances properly identified, stored, used						
0	0	0	0			0	0	0	0		
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						
0	0	0	0			0	0	0	0		
4-2A. Food stored covered											
0	0	0	0								
4-2B. Food-contact surfaces: cleaned & sanitized											
0	0	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.)

Compliance Status					Compliance Status						
OUT	COS	R	OUT	COS	R	OUT	COS	R	OUT	COS	R
Safe Food and Water, Food Identification 3 points					Proper Use and Handling of Utensils 1 point						
0	0	0	0			0	0	0	0		
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						
Food Temperature Control 3 points					Utensils, Equipment and Vending 1 point						
0	0	0	0			0	0	0	0		
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					Water, Plumbing and Waste 2 points						
Prevention of Food Contamination 3 points					16A. Hot and cold water available; adequate pressure						
0	0	0	0			0	0	0	0		
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					Physical Facilities 1 point						
12D. Washing fruits and vegetables					17A. Toilet facilities: properly constructed, supplied, cleaned						
Postings and Compliance with Clean Air Act 1 point					17B. Garbage/refuse properly disposed; facilities maintained						
0	0	0	0			0	0	0	0		
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						
Pest and Animal Control 3 points					18A. Insects, rodents, and animals not present						
0	0	0	0			0	0	0	0		

Person in Charge (Signature) R. Jackson (Print) R. JACKSON Date: 10/6/09
 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 APPETIZING DINER Permit # 107-0637 Date 10-6-09
 Address 3633-D SALEM RD City/State COVINGTON, GA Zip Code 30016

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>HOT HOLDING</u> RICE	<u>119°F</u>	<u>HOT HOLDING</u> RED BEANS + RICE	<u>137°F</u>		
		CHICKEN (C)	<u>176°F</u>		
<u>REACHIN COOLER</u> FISH (R)	<u>41°F</u>	REEF PIC	<u>149°F</u>		
CHICKEN (R)	<u>40°F</u>	NO OTHER COOLERS TO CHECK			

OBSERVATIONS AND CORRECTIVE ACTIONS No ice for therm. cal.

Item Number	Observations and Corrective Actions
<u>1-2</u>	<u>NO CFM ON STAFF - EMPLOYEE SAID THEY DO HAVE THE OWNER WHO IS CERTIFIED & IS BRINGING CERTIFICATE TODAY TO STORE - I AGREED THAT IF THEY WILL BRING CERTIFICATE TO OFFICE BY END OF BUSINESS DAY ON 10-7-09 WE WOULD NOT SUSPEND PERMIT. IF CERTIFICATE IS NOT SUBMITTED WITHIN THIS TIME FRAME PERMIT WILL BE SUSPENDED, - MUST HAVE CFM ON STAFF.</u>
<u>2-2A</u>	<u>NO HEALTH POLICY PRESENT / AWARENESS - MUST HAVE EMPLOYEE HEALTH POLICY.</u>
<u>11D</u>	<u>NO DIGITAL THERMOMETER ON-SITE - MUST KEEP DIGITAL THERM. ON-SITE.</u>
<u>13A</u>	<u>MOST RECENT INSPECTION REPORT NOT POSTED - MUST POST INSP. REPORT.</u>
<u>14B</u>	<u>UTENSILS ON SHELF BELOW MICROWAVE NOT PROTECTED - MUST COVER OR INVERT CLEAN UTENSILS.</u>
<u>15A</u>	<u>FRYER HAS RUST ON INSIDE WHERE OIL IS - NEED TO CLEAN RUST OFF.</u>
<u>15B</u>	<u>NO TEST STRIPS ON-SITE - MUST KEEP TEST STRIPS ON-SITE</u>
	<u>NOTES - F12 LEAK @ VEGE SINK FAUCET</u>

Person in Charge (Signature) [Signature] Date 10.6.09.
 Inspector (Signature) [Signature] Date 10-6-09