

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BURGER KING
 Address: 53 HWY 81 S.
 City: PORTERDALE Time In: 9:40 AM/PM Time Out: 11:20 AM/PM
 Inspection Date: 10/9/09 CFSM: PENNA M. SHOCKLEY 5606034
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0384

Last Score	Grade	Date
90	A	5-20-09
Prior Score	Grade	Date
94	A	11-21-08

CURRENT SCORE	CURRENT GRADE
95	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					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 <u>present</u> demonstrates knowledge, and performs duties; <u>CFSM on staff</u>					5-1A. Proper cooking time and temperatures <input type="radio"/> <input type="radio"/>						
					5-1B. Proper reheating procedures for hot holding <input type="radio"/> <input type="radio"/>						
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points					Consumer Advisory-Subcategory 2 4 points						
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-1A. Proper use of restriction & exclusion <input type="radio"/> <input type="radio"/>					5-2. Consumer advisory provided for raw and undercooked foods <input type="radio"/> <input type="radio"/>						
2-1B. Hands clean and properly washed <input type="radio"/> <input type="radio"/>											
2-1C. No bare hand contact with ready-to-eat foods <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						
Employee Health, Good Hygienic Practices-Subcategory 2 4 points											
<input checked="" type="radio"/>	<input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
2-2A. Management awareness; policy present; reporting <input type="radio"/> <input type="radio"/>					6-1A. Proper cold holding temperatures <input type="radio"/> <input type="radio"/>						
2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/> <input type="radio"/>					6-1B. Proper hot holding temperatures <input type="radio"/> <input type="radio"/>						
2-2C. No discharge from eyes, nose, and mouth <input type="radio"/> <input type="radio"/>					6-1C. Proper cooling time and temperature <input type="radio"/> <input type="radio"/>						
2-2D. Adequate handwashing facilities supplied & accessible <input type="radio"/> <input type="radio"/>					6-1D. Time as a public health control: procedures and records <input type="radio"/> <input type="radio"/>						
3 IN OUT NA NO Approved Source - Subcategory 1 9 points					Date Marking-Subcategory 2 4 points						
<input checked="" type="radio"/>	<input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
3-1A. Food obtained from approved source; parasite destruction <input type="radio"/> <input type="radio"/>					6-2. Proper date marking and disposition <input type="radio"/> <input type="radio"/>						
3-1B. Food received at proper temperature <input type="radio"/> <input type="radio"/>					7 IN OUT NA NO Highly Susceptible Populations - Subcategory 1 9 points						
3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> <input type="radio"/>											
4 IN OUT NA NO Protection from Contamination-Subcategory 1 9 points					7-1. Pasteurized foods used; prohibited foods not offered <input type="radio"/> <input type="radio"/>						
<input checked="" type="radio"/>	<input type="radio"/>					8 IN OUT NA NO Chemicals - Subcategory 2 4 points					
4-1A. Food separated and protected <input type="radio"/> <input type="radio"/>					8-2A. Food additives: approved and properly used <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"/>					8-2B. Toxic substances properly identified, stored, used <input type="radio"/> <input type="radio"/>						
Protection from Contamination-Subcategory 2 4 points					9 IN OUT NA NO Conformance with Approved Procedures - Subcategory 2 4 points						
<input checked="" type="radio"/>	<input type="radio"/>					9-2. Compliance with variance, specialized process and HACCP plan process and HACCP <input type="radio"/> <input type="radio"/>					
4-2A. 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 checked="" type="radio"/>	<input 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											
<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"/>					16A. Hot and cold water available; adequate pressure <input type="radio"/> <input type="radio"/>						
12B. Personal cleanliness <input type="radio"/> <input type="radio"/>					16B. Plumbing installed; proper backflow devices <input type="radio"/> <input type="radio"/>						
12C. Wiping cloths: properly used and stored <input type="radio"/> <input type="radio"/>					16C. Sewage and waste water properly disposed <input type="radio"/> <input type="radio"/>						
12D. Washing fruits and vegetables <input type="radio"/> <input type="radio"/>					17 OUT Physical Facilities 1 point						
13 OUT Postings and Compliance with Clean Air Act 1 point											
<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"/>					17A. Toilet facilities: properly constructed, supplied, cleaned <input type="radio"/> <input type="radio"/>						
13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/> <input type="radio"/>					17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> <input type="radio"/>						
					17C. Physical facilities installed, maintained, and clean <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) Michelle McNeal (Print) Michelle McNeal Date: 10/9/09
 Inspector (Signature) John E. King 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 BURGER KING Permit # 107-0384 Date 10-9-09
 Address 53 HWY 81 S. City/State PORTERDALE, GA Zip Code 30070

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>HOT HOLDING</u>		<u>WALKIN COOLER</u>		<u>REACHIN COOLER</u>	
EGG	147°F	Ham (r)	40°F	MILK	36°F
SAUSAGE	150°F	MUS #rooms (r)	39°F		
HASH BROWNS -	145°F	CHEESE	41°F		
COUNTRY HAM	* 116°F	MILK	39°F		
CHICKEN	140°F				
HASH BROWN	* 134°F	<u>COOK TEMP</u>		<u>THERM CALIB. ATKINS</u>	32.3°F
		<u>BURGER</u>	170°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- ~~1~~ KEEP EYE ON HOT HOLDING TEMPS
- 11D DID NOT SEE THERMOMETERS IN DIFFERENT COOLERS - KEEP THEM IN ALL COOLERS IN A VISABLE PLACE.
- 15E VENTAHOOD HAS BUILDUP - NEED TO CLEAN
- 15C DIRTY UNDER FRYERS IN CABINET PART - NEED TO CLEAN
- 15A HANDSINK NOT SEALED TO WALL - SEAL HANDSINK TO WALL
- 15C ICE SCOOP (BIG BLUE CONTAINER) DIRTY ON OUTSIDE - NEED TO CLEAN.
- 17C WET MOP STORED DOWN IN BUCKET - NEED TO HANG MOPS UP TO AIR DRY BETWEEN USES.

NOTES - o MAKE SURE EVERYBODY RESTRAINS HAIR PROPERLY,
 o PUT UP "NO SMOKING" SIGN @ MAIN DOOR
 o PUT UP "NO CHOKING" POSTER IN DINING AREA
 o NO JEWELRY BUT PLAIN BAND RING ON ARMS/HANDS

Person in Charge (Signature) Michelle Mc Lane Date 10-9-09
 Inspector (Signature) Jason E. HSTI Date 10-9-09