



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

CURRENT SCORE

CURRENT GRADE

91

A

Establishment Name: BENTON HOUSE

Address: 7155 DEARING ST.

City: COVINGTON

Time In: 10:00 AM

Time Out: 11:50 AM

Inspection Date: 9/1/09 CFSM: 90 DAYS

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0648

Last Score: 100 Grade: A Date: 6-25-09

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.

Prior Score: _____ Grade: _____ Date: _____

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

Person in Charge (Signature) J. Donnelly

(Print) Jocelyn Donnelly

Date: 9/1/09

Inspector (Signature) [Signature]

Follow-up: YES NO

Follow-up Date: 1/1

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 BENTON HOUSE Permit # 107-0648 Date 9-1-09
 Address 7155 DEARING ST. City/State COVINGTON, GA. Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>HOT HOLDING</u> SAUSAGE	147°F	<u>REACHIN COOLER 1 DOOR</u> SLICED CHEESE	40°F		
<u>REACHIN COOLER - 2 DOOR</u> SOUL CREAM	40°F	<u>REACHIN COOLER</u> MILK	41°F		
P.M. + CHEESE	41°F				
MAR. + CHEESE	39°F			<u>TRIGEM CALIB. THERMS</u>	32-4°F
HAM	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
4-2B	NO SANITIZER REGISTER LOG IN 3 COMP SINK - MUST KEEP YOUR QUAT AMMON @ 150-400 PPM (PER MANU. SPECS)
8-2B	SANITIZER IN BUCKETS OVER 400 PPM - KEEP @ 150-400 PPM (QUAT)
15B	NO TEST STRIPS FOR QUAT AMMON - MUST KEEP ON-SITE.
	NOTES - NO WATCHES WHILE PREP ^{HANDLING} FOOD.
	o CONTINUE TO MONITOR DENIED CANS
	o GO OVER W/ EMPLOYEES WHEN TO USE GLOVES
	o STORE SANI PROPERLY
	o PROTECT FOOD ON DISPLAY IF YOU HAVE ANY (ex. APPLES, WRAPS)
	o USE APPROVED METHODS FOR SANITIZING TABLETS
	o PROTECT COFFEE STIRS.

Person in Charge (Signature) [Signature]
 Inspector (Signature) [Signature]

Date 9/1/09
 Date 9-1-09