

**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

Establishment Name: CHECKERS  
 Address: 3182 HWY 278  
 City: CONVINGTON Time In: 1:45 AM/PM Time Out: 3:30 AM/PM  
 Inspection Date: 9/22/09 CFM#: LISA CRAWFORD KE20350579 5-11-14  
 Purpose of Inspection: Routine  Follow-up  Complaint   
 Preliminary  Other   
 Risk Type: 1  2  3  Permit#: 107-0040

Last Score	Grade	Date
75	C	9-10-09
Prior Score	Grade	Date
98	A	1-9-09

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.

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
96	A
- REINSPECTION SCORE -	
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								
1	IN	OUT	NA	NO	COS	R	5	IN	OUT	NA	NO	COS	R
<b>Supervision - Subcategory 2</b> 4 points							<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 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>CFM on staff</u>							5-1A. Proper cooking time and temperatures <input type="radio"/> <input type="radio"/>						
2-2B. <u>CFM on staff</u>							5-1B. Proper reheating procedures for hot holding <input type="radio"/> <input type="radio"/>						
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 9 points							<b>Consumer Advisory - Subcategory 2</b> 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"/>							<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b> 9 points						
2-1C. No bare hand contact with ready-to-eat foods <input type="radio"/> <input type="radio"/>							6-1A. Proper cold holding temperatures <input type="radio"/> <input type="radio"/>						
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> 4 points							6-1B. Proper hot holding temperatures <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"/>			
2-2A. Management awareness; policy present; reporting <input type="radio"/> <input type="radio"/>							6-1C. Proper cooling time and temperature <input type="radio"/> <input type="radio"/>						
2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/> <input type="radio"/>							6-1D. Time as a public health control: procedures and records <input type="radio"/> <input type="radio"/>						
2-2C. No discharge from eyes, nose, and mouth <input type="radio"/> <input type="radio"/>							<b>Date Marking - Subcategory 2</b> 4 points						
2-2D. Adequate handwashing facilities supplied & accessible <input type="radio"/> <input type="radio"/>							6-2. Proper date marking and disposition <input type="radio"/> <input type="radio"/>						
<b>Approved Source - Subcategory 1</b> 9 points							<b>Highly Susceptible Populations - Subcategory 1</b> 9 points						
<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction <input type="radio"/> <input type="radio"/>							7-1. Pasteurized foods used; prohibited foods not offered <input type="radio"/> <input type="radio"/>						
3-1B. Food received at proper temperature <input type="radio"/> <input type="radio"/>							<b>Chemicals - Subcategory 2</b> 4 points						
3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> <input type="radio"/>							8-2A. Food additives: approved and properly used <input type="radio"/> <input type="radio"/>						
<b>Protection from Contamination - Subcategory 1</b> 9 points							8-2B. Toxic substances properly identified, stored, used <input type="radio"/> <input type="radio"/>						
<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				
4-1A. Food separated and protected <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"/>						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served <input type="radio"/> <input type="radio"/>													
<b>Protection from Contamination - Subcategory 2</b> 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								
10	OUT				COS	R	14	OUT				COS	R
<b>Safe Food and Water, Food Identification</b> 3 points							<b>Proper Use and Handling of Utensils</b> 1 point						
<input type="radio"/>							<input 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"/>						
<b>Food Temperature Control</b> 3 points							<b>Utensils, Equipment and Vending</b> 1 point						
<input 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"/>							<b>Water, Plumbing and Waste</b> 2 points						
<b>Prevention of Food Contamination</b> 3 points							16A. Hot and cold water available; adequate pressure <input type="radio"/> <input type="radio"/>						
<input type="radio"/>							<input 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"/>							<b>Physical Facilities</b> 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"/>						
<b>Postings and Compliance with Clean Air Act</b> 1 point							17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> <input type="radio"/>						
<input type="radio"/>							<input 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"/>						
							<b>Pest and Animal Control</b> 3 points						
							18. Insects, rodents, and animals not present <input type="radio"/> <input type="radio"/>						

Person in Charge (Signature) [Signature] (Print) Lisa Crawford Date: 9/22/08

Inspector (Signature) [Signature] Follow-up: YES  NO  Follow-up Date: 1/1

Form: Inspection 1A-2007

# Food Service Establishment Inspection Report Addendum

Page 2 of 2

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 CHECKERS Permit # 107-0040 Date 9-22-09  
 Address 3182 HWY 278 City/State COVINGTON, GA Zip Code 30014

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>COOL TEMPS</u>		<u>REACH IN COOLER</u>		<u>HOT DOGS</u>	<u>43°F</u>
<u>BACON</u>	<u>160°F</u>	<u>CHEESE</u>	<u>41°F</u>	<u>SLICED CHEESE</u>	<u>43°F</u>
<u>BURGER</u>	<u>172°F</u>	<u>SHAKE MIX</u>	<u>35°F</u>		
<u>HOT HOLDING</u>		<u>WALKIN COOLER</u>			
<u>BURGER</u>	<u>156°F</u>	<u>SLICED TOMATOES</u>	<u>43°F</u>		
<u>BURGER</u>	<u>160°F</u>	<u>BURGER</u>	<u>44°F</u>		
<u>FRIES</u>	<u>155°F</u>				

## OBSERVATIONS AND CORRECTIVE ACTIONS

4-2B COKE NOZZLES DIRTY, INSIDE TOP OF ICE MACHINE A LITTLE DIRTY - NEED TO WASH, RINSE & SANITIZE.

- NOTES - ~~SANI~~ & DO NOT STORE SANI ON TOP OF ICE MACHINE
- HANG MOP UP TO AIR DRY
  - FINISH REPLACING GASKETS ON R-IN FREEZER
  - KEEP EYE ON WALKIN COOLER TEMP.
  - CLEAN ICE SCOOP REGULARLY
  - WASH HANDS @ PROPER TIMES

Person in Charge (Signature)

Inspector (Signature)

Date 9-22-09

Date 9-22-09