



GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

Establishment Name: APPLEBEES

Address: 5176 Hwy 278

City: COVINGTON Time In: 1:30 AM/PM Time Out: 3:40 AM/PM

Inspection Date: 9/11/09 CFSM: Dorothy Harris 4574513 10-13-10

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other

Risk Type: 1  2  3  Permit#: 107-0398

Last Score	Grade	Date
91	A	12-29-08
Prior Score	Grade	Date
61	U	12-15-08

CURRENT SCORE	CURRENT GRADE
88	B
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	OUT	NA	NO	COS	R	Compliance Status	Points
<b>Compliance Status</b>							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Supervision - Subcategory 2</b>	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Employee Health, Good Hygienic Practices - Subcategory 2</b>	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Approved Source - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			3-1B. Food received at proper temperature	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Protection from Contamination - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected	0/0
<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	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Protection from Contamination - Subcategory 2</b>	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces: cleaned & sanitized	0/0
<b>Compliance Status</b>							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			5-1B. Proper reheating procedures for hot holding	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Consumer Advisory - Subcategory 2</b>	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b>	9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperatures	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperatures	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature	0/0
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control: procedures and records	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Date Marking - Subcategory 2</b>	4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<b>Highly Susceptible Populations - Subcategory 1</b>	9 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			7-1. Pasteurized foods used; prohibited foods not offered	0/0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Chemicals - Subcategory 2</b>	4 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			8-2A. Food additives: approved and properly used	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	0/0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<b>Conformance with Approved Procedures - Subcategory 2</b>	4 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	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)

IN	OUT	NA	NO	COS	R	Compliance Status	Points
<b>Compliance Status</b>							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Safe Food and Water, Food Identification</b>	3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10A. Pasteurized eggs used where required	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10B. Water and ice from approved source	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10C. Variance obtained for specialized processing methods	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Food Temperature Control</b>	3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11A. Proper cooling methods used; adequate equipment for temperature control	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11B. Plant food properly cooked for hot holding	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11C. Approved thawing methods used	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11D. Thermometers provided and accurate	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Prevention of Food Contamination</b>	3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12A. Contamination prevented during food preparation, storage & display	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12B. Personal cleanliness	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12C. Wiping cloths: properly used and stored	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12D. Washing fruits and vegetables	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Postings and Compliance with Clean Air Act</b>	1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13B. Compliance with Georgia Smoke Free Air Act	0/0
<b>Compliance Status</b>							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Proper Use and Handling of Utensils</b>	1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14A. In-use utensils: properly stored	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14B. Utensils, equipment and linens: properly stored, dried, handled	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14C. Single-use/single-service articles: properly stored, used	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14D. Gloves used properly	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Utensils, Equipment and Vending</b>	1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15B. Warewashing facilities: installed, maintained, used; test strips	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15C. Nonfood-contact surfaces clean	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Water, Plumbing and Waste</b>	2 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16A. Hot and cold water available; adequate pressure	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16B. Plumbing installed; proper backflow devices	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16C. Sewage and waste water properly disposed	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Physical Facilities</b>	1 point
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17A. Toilet facilities: properly constructed, supplied, cleaned	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17B. Garbage/refuse properly disposed; facilities maintained	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17C. Physical facilities installed, maintained, and clean	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17D. Adequate ventilation and lighting; designated areas used	0/0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Pest and Animal Control</b>	3 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present	0/0

Person in Charge (Signature) \_\_\_\_\_ (Print) \_\_\_\_\_ Date: 9/11/09

Inspector (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 APPLE BEES Permit # 107-0398 Date 9-11-09  
 Address 5176 HWY 278 City/State CONNINGTON, GA Zip Code 30014

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>ICE BATH</u>		<u>PREP COOLER</u>		<u>FISH (R)</u>	<u>41°F</u>
<u>BUTTER</u>	<u>46°F</u>	<u>ALFREDO SAUCE</u>	<u>40°F</u>	<u>SHRIMP (R)</u>	<u>37°F</u>
<u>PICO SAUCE</u>	<u>41°F</u>	<u>SLICED TOMATOES</u>	<u>39°F</u>	<u>STEAK (R)</u>	<u>40°F</u>
<u>SLAW</u>	<u>39°F</u>	<u>BRUNETTA</u>	<u>37°F</u>		
<u>SALSA</u>	<u>41°F</u>			<u>PREP COOLER</u>	
		<u>PREP DRAWERS</u>		<u>SOUR CREAM</u>	<u>39°F</u>
<u>COOK TEMP</u>		<u>CHICKEN (R)</u>	<u>39°F</u>	<u>SLICED TOMATOES</u>	<u>40°F</u>
<u>CHICKEN</u>	<u>168°F</u>	<u>SLICED TOMATOES RICE</u>	<u>40°F</u>	<u>SLICED CHEESE</u>	<u>43°F</u>

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	<u>COOLER DRAWERS</u> <u>HOT HOLDING</u> <u>REACHIN COOLER</u> <u>QUESO DIP - 41°F</u> <u>FRIS 141°F</u> <u>CARD OOG 41°F</u> <u>CHEESE TOPPING - 39°F</u>
	<u>WALKIN COOLER</u> <u>PREP COOLER</u> <u>SLICED TOMATOES 40°F</u> <u>SALSA 40°F</u> <u>SLICED CHEESE 36°F</u> <u>RIBS (R) 36°F</u> <u>GROUND BEEF (R) 39°F</u> <u>REACHIN COOLER</u> <u>CHICKEN (R) 32°F</u> <u>SALSA 40°F</u> <u>SIRLOIN (R) 39°F</u> <u>MASHED POTATOES 54°F COOLING - 2 HOURS</u>
<u>4-2B</u>	<u>SLICER HAD BUILD UP INSIDE TOP PART - NEED TO WASH, RINSE &amp; SANITIZE</u>
<u>B-2B</u>	<u>SANITIZER BUCKETS STORED ON COUNTER &amp; NEXT TO FOOD UTENSILS - STORE SANITIZER PROPERLY.</u>
	<u>NOTES - ° KEEP EYE ON BRACETS, RINGS, FINGERMAIL LENGTH FOR PEOPLE PREPARING FOOD, ° ALWAYS WASH HANDS @ PROPER TIMES, ° DO NOT STACK UTENSILS WET, ° CONTINUE TO MONITOR COOLING TEMPS. ° KEEP EYE SANITIZER LEVELS.</u>

Person in Charge (Signature) [Signature] Date \_\_\_\_\_  
 Inspector (Signature) [Signature] Date 9-11-09