

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: CHECKERS
 Address: 3182 HWY 278
 City: COVINGTON Time In: 1:45 AM/PM Time Out: 3:15 AM/PM
 Inspection Date: 9/10/09 CFM: JAMMY ELLINGTON 11-15-11

Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0040

Last Score	Grade	Date
98	A	1-9-09
Prior Score	Grade	Date
52	U	1-8-09

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

CURRENT SCORE: 75
 CURRENT GRADE: C

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	COS	R	Compliance Status	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		
4 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties; CFM on staff	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points			<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
9 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	Consumer Advisory - Subcategory 2 4 points		
2 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>
2 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods	<input checked="" 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 type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures	<input 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"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1C. Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	Date Marking - Subcategory 2 4 points		
3 IN OUT NA NO Approved Source - Subcategory 1 9 points			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-2. Proper date marking and disposition	<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	<input type="radio"/>	<input type="radio"/>	7 IN OUT NA NO Highly Susceptible Populations - Subcategory 1 9 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used; prohibited foods not offered	<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	<input type="radio"/>	<input type="radio"/>	8 IN OUT NA NO Chemicals - Subcategory 2 4 points		
4 IN OUT NA NO Protection from Contamination - Subcategory 1 9 points			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 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"/> 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/>	<input type="radio"/>	9 IN OUT NA NO Conformance with Approved Procedures - Subcategory 2 4 points		
Protection from Contamination - Subcategory 2 4 points			<input type="radio"/> <input type="radio"/> <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 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>			
4 <input checked="" type="radio"/> <input type="radio"/> <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	COS	R	Compliance Status	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"/> 10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 14A. In-use utensils: properly stored	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10B. Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled	<input type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/> 10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food	<input type="radio"/>	<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 type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 15C. Nonfood-contact surfaces clean	<input type="radio"/>	<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"/> 16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12A. Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 12B. Personal cleanliness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/> 16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12C. Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	17 OUT Physical Facilities 1 point		
<input checked="" type="radio"/> 12D. Washing fruits and vegetables	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
13 OUT Postings and Compliance with Clean Air Act 1 point			<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<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		
			<input type="radio"/> 18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature) [Signature] (Print) Wishel Hanks Date: 9/10/09
 Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 9/23/09
 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 CHECKERS Permit # 107-0040 Date 9-10-09
 Address 3182 Hwy 278 City/State CONINGTOW, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>COOK TEMP</u>		<u>REACHIN COOLER</u>		<u>SLICED TOMATOES</u>	<u>43°F</u>
<u>BURGER</u>	<u>170°F</u>	<u>CHEESE - SLICED</u>	<u>40°F</u>	<u>HOT DOGS</u>	<u>42°F</u>
<u>HOT HOLDING</u>		<u>SHAKE MIX MACHINE</u>	<u>32°F</u>	<u>HOT HOLDING</u>	
<u>BURGER</u>	<u>147°F</u>			<u>FRIES</u>	<u>187°F</u>
<u>CHILI</u>	<u>162°F</u>	<u>WALKIN COOLER</u>		<u>ONION RINGS</u>	<u>126°F</u>
<u>CHEESE</u>	<u>170°F</u>	<u>SLICED CHEESE</u>	<u>41°F</u>		
		<u>CHILI - COOLING 1 Hour</u>	<u>54°F</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

- *KEEP EYE ON ONION RING TEMP.
- 1-2 PERSON IN CHARGE DOES NOT HAVE BASIC FOOD SAFETY KNOWLEDGE - DETERMINED THROUGH QUESTIONING - PIC MUST HAVE BASIC FOOD KNOWLEDGE.
- 2-1A ^(RANDOM) MANAGER SAID HE WAS SICK "FLU" LIKE SYMPTOMS - MUST EXCLUDE SICK EMPLOYEES FROM WORKING
- 2-1B ^(RANDOM) EMPLOYEE WASHING HANDS IN 3 COMPARTMENT SINK - MUST WASH HANDS ONLY @ HANDSINK.
- 2-1B ^(RANDOM) EMPLOYEE PUT ON GLOVES TO WORK W/ FOOD W/ NO HANDWASH PRIOR - MUST WASH HANDS BEFORE PUTTING ON GLOVES TO WORK W/ FOOD.
- 2-1C ^{(MANAGER) VIOLET} EMPLOYEE HANDLING BUNS, LETTUCE & OTHER RTE ITEMS W/ NO GLOVES ON - MUST WEAR GLOVES WHEN HANDLING READY TO EAT FOOD. (NO GLOVES ON-SITE, BUT GOT SOME BEFORE INSPECTION)
- 4-2B ICE MACHINE HAD MOLD LIKE SUBSTANCE GROWING INSIDE UNIT - NEED TO WASH, RINSE & SANITIZE ICE MACHINE - KEEP ON REGULAR CLEANING SCHEDULE.
- 12B ^{(MANAGER) VIOLET} EMPLOYEE FIXING FOOD HAD ON RINGS & BRACELET - CAN ONLY WEAR PLAIN BAND RING & NOTHING ELSE ON HANDS/FINGERS/WRISTS.
- 12D ^(MANAGER) EMPLOYEE POURING BUCKET OF SANITIZER OUT IN VEGETABLE SINK - VEGE. SINK IS FOR PREPPING FRUITS & VEGES ONLY.

Person in Charge (Signature) [Signature] Date 9/11/09
 Inspector (Signature) [Signature] Date 9-10-09

