Food Facility Inspection Report 5/24/15, 2:15 AM

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report									CURRENT	SCORE	CURRENT G	RAD	E				
Establishment Name: The Manor House Restaurant																	
A Maria and A Mari																	
1	Sur OLIOVAMANOA TI I II I																
<u> </u>																	
							(exp	). 4/2 Last 9	1/18	9)	Grade	D	ate				
Routine Frontow-up Temporary 96 A 10200/13											7						
	Risk Type: 1 2 3 3 Permit#: FSP-146-000122  Risk Factors are food preparation practices and employee behaviors Good Retail Practices are preventive							Prior S	Score	+	Grade	D	ate				
most co	most commonly reported to the Centers for Disease Control and measures to control the introduction of Prevention as contributing factors in foodborne illness outbreaks. <b>Public</b> pathogens, chemicals, and physical obj								3		$\mathbf{C}$	01/2	3/15				
Health Interventions are control measures to prevent illness or injury. Into foods.							-,	,	J		O		SCORING AND G	RADING: A=	=90-100 B=80-89 C=70-7	79 U:	≤69
					FOODBORNE ILLNESS RISK F	AC	TOR		ND	_	JBLIC		LTH INTERVEN				
		IN:	=in c	omp	(Mark designated compliance staus (IN, OUT, NA, or NO) for e iance <b>OUT</b> =not in compliance <b>NO</b> =not observed <b>NA</b> =not appl												
Comp	liar	псе	Sta	tus			cos	R	Со	mpl	liance S	tatus				cos	R
1 II	V O	UT	NA	NO	Supervision		4 pc	oints	5	IN	OUT N	A NO	Cooking and Rehe			9 pc	oints
	•	О			1-2. Person in charge present, demonstrates knowledge, an performs duties	ıd	0	0	 	0	0 0		5-1A. Proper cooking ti	Consumer A	,		
Н.					Employee Health, Good Hygenic Practices, Preventing	na				_		_				0	0
2 11	A O	UT	NA	NO	Contamination by Hands			oints	J⊢	0	0 0	9	5-1B. Proper reheating procedures for hot holding			0	0
	2-1A. Proper use of restriction & exclusion				0	0	_	1	т т	1	F 0. O		d	4 pc	oints		
	•	0		0	2-1B. Hands clean and properly washed		0	0		0	0		5-2. Consumer advisor undercooked foods	y provided to	r raw and	0	0
	•	O	0		2-1C. No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved	0	0	6	IN	OUTN	A NIO	Holding of Potent	ially Hazard	ous Foods, Date	0.00	oints
-					alternate method properly followed		4 pc	oints	0				Marking Pote	ntially Hazaı	rdous Foods	a po	
	•	0			2-2A. Management awareness; policy present; reporting		0	0		0	• 0	)	6-1A. Proper cold holdi	ng temperatu	ıre	•	0
1	_	0		_	2-2B. Proper eating, tasting, drinking, or tobacco use		ō	0		•			6-1B. Proper hot holdin	• .		0	0
•	_	o			2-2C. No discharge from eyes, nose, and mouth		ō	o		0	0 0	•	6-1C. Proper cooling tir	ne and temp	erature	0	0
	_	0			2-2D. Adequate handwashing facilities supplied & accessible	е	0	0		0	0		6-1D. Time as a public	health contro	ol; procedures and	0	0
3 11	I O	UT	NA	NO	Approved Source		•	oints	-				records			4 10.0	
	•	0			3-1A. Food obtained from approved source, parasite destruc	ction	0	0		-	1010		C.O. Dranar data markin	a and diana	nition		oints
C	)	0	0	•	3-1B. Food received at proper temperature		0	0	_	•			6-2. Proper date markin			0	0
•	•	0			3-1C. Food in good condition, safe, and unadulterated		0	0	7	4-		_	0 ,	sceptible Po	•	-	oints
4 11	V O	UT	NA	NO	Protection from Contamination		9 pc	oints		0	_		7-1. Pasteurized foods		oitea 100as not offerea	0	0
•	•	0	0		4-1A. Food separated and protected		0	0	8	_		_		Chemicals			oints
	•	0			4-1B. Proper disposition of contaminated food; returned food unused food not re-served	d or	0	0		0		-	8-2A. Food additives; a		<u> </u>	0	0
H					anasca rood flot to served		4 no	oints		-	OUT N.	_	8-2B. Toxic substances			0	0
	O O 4-2A. Food stored covered				0	0	9	+	+ +		Conformance v			4 pc	oints		
	_	o			4-2B. Food-contact surfaces; cleaned & sanitized		0	_		0	0	•	9-2. Compliance with v HACCP plan	ariance, spec	cialized process and	0	0
						D F			PR/		TICES		•				
					mbered item OUT, if not in compliance. For items marked OUT,	mark	COS	or R f	or ea	ach i	item as a	pplical	ble. R = Repeat Violation	of the same of	code provision = 1 poin		_
Comp	_		Sta	tus		cos		. —	<del>-</del> -		Status		D	4		-	R
10	OL O		ΩΔ	Pas	Safe Food and Water, Food Identification eurized eggs used where required	3 pc	O	14	_	O	14∆ In₌u	ise lite	Proper Use o	or Otensiis		0	ooint
	Ċ	_			er and ice from approved source	Ö	o			_			equipment and linens;	properly store	ed. dried. handled	o	O
	C	_			ance obtained for specialized processing methods	ŏ	Ö	11		_			e/single-service articles			Ö	Ö
	C				d properly labeled; original container; required records	0	0	11	1	0	14D. Glo	ves us	sed properly			0	0
4.4	_	a	vaila	able	shellstock tags			15	0	UT			Utensils, Equipme			1 p	ooint
11	Οl	1	1 A	Pror	Food Temperature Control er cooling methods used; adequate equipment for	3 pc			1		15A. Foo		nonfood-contact surface	es cleanable	e, properly designed,	0	0
	C				ire control	0	0		Н	_			hing facilities; installed,	maintained.	used: test strips	0	0
	0	) 1	1B.	Plar	t food properly cooked for hot holding	0	0		_	_			contact surfaces clean		,	Ö	Ö
	0	) 1	1C.	App	roved thawing methods used	0	0	16	6 0	UT			Water, Plumbin	g and Waste	9	2 pc	oints
	C	) 1	1D.	The	mometers provided and accurate	0	0		1	0	16A. Hot	and c	old water available; ade	equate press	ure	0	0
12	Οl	JΤ			Prevention of Food Contamination	3 pc	oints		_	_			installed; proper backfl			0	0
	C				tamination prevented during food preparation, storage	0	0	l 🖳	_	_	16C. Sev	vage a	and waste water proper			0	0
	0	_	display  12B. Personal cleanliness				0	17	_		17A Toilet fe -:!!!!			Physical Facilities		_	ooint
1	0	-			ng cloths; properly used and stored	0	0	11	_	_			lities; properly construc			0	0
1	O 12D. Washing fruits and vegetables					0	11	Н	-				e properly disposed; facilities maintained es installed, maintained, and clean			0	
13					1 p		11	H	_			ventilation and lighting			0	ō	
	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				0	0	18	_	UT			Pest and Anir				oints	
L	0	) 1	3B.	Con	pliance with Georgia Smoke Free Air Act	0	0		_ !	0	18. Insec	ts, roc	dents, and animals not	oresent		0	0
								<i>(= :</i>	-4	^				D-1	7/0045		
Perso	n iı	ı Cl	narg	e (S	ignature)			(Pri	nt)	Con	inie			<b>Date:</b> 05/07	//2015		
Inspector (Signature) Kacy Hurlbert Follow-up: YES O NO Follow-up Date:																	

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## **Food 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<br/>The Manor House RestaurantPermit #<br/>FSP-146-000122Date<br/>05/07/2015Address<br/>1008 DAUGHERTY GAP RDCity/State<br/>CHICKAMAUGA GAZipcode<br/>30707

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp				
Beef Ground beef / Prep Area,	40.0 ° F	Beef Ground beef / Prep Area,	50.0 ° F	Other PHF Shirmp and grits / Prep Area,	40.0 ° F				
Other PHF Shredded cheese / Prep Area,	40.0 ° F	Pork Bacon / Room temp, on counter	67.0 ° F	Pork Ham / Prep Area,	41.0 ° F				
Cooked Vegetable Yams / Warming Rack,	208.0 ° F	Cooked Vegetable Mashed potatoes / Hot- Hold Unit,	168.0 ° F	Other PHF Margarine / Walk-In Cooler,	38.0 ° F				
Other PHF Ranch dressing / Walk-In Cooler,	38.0 ° F	Other PHF Milk / Refrigerator, Beverage cooler/bar	36.0 ° F						

Item Number

## **OBSERVATIONS AND CORRECTIVE ACTIONS**

6-1A Violation of Code: [.04(6)(f)] Ground beef in prep cooler holding at 50 degrees Fahrenheit. Also bacon was left out on the counter and was at 70 degrees Fahrenheit. /CA: PIC put the food back in the walk-in cooler to cool back down. Corrected On-Site. New Violation.

Violation of Code: [.07(5)(a),(b)] Observed debris/dust build-up on the ceiling tiles in the kitchen area as well as the walls. /CA: PIC will have the ceiling and walls cleaned. New Violation.

Remarks

17C

Person in Charge (Signature)

Date: 05/07/2015

Inspector (Signature) Kacy Hurlbert Date: 05/07/2015