

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report Establishment Name: <u>The Brick Oven</u> Address: <u>8009 N Hwy 27</u> City: <u>ROCK SPRING</u> Time In: <u>12</u> : <u>45</u> PM Time Out: <u>01</u> : <u>25</u> PM Inspection Date: <u>06/19/2015</u> CFSM: <u>Bob Watts</u> Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000117</u>						CURRENT SCORE		CURRENT GRADE	
						100		A	
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.									
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.) 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									
Compliance Status				COS	R				
1	IN	OUT	NA	NO	Supervision 1-2. Person in charge present, demonstrates knowledge, and performs duties	4 points			
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 2-1A. Proper use of restriction & exclusion 2-1B. Hands clean and properly washed 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	9 points			
					2-2A. Management awareness; policy present; reporting 2-2B. Proper eating, tasting, drinking, or tobacco use 2-2C. No discharge from eyes, nose, and mouth 2-2D. Adequate handwashing facilities supplied & accessible	4 points			
3	IN	OUT	NA	NO	Approved Source 3-1A. Food obtained from approved source, parasite destruction 3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadulterated	9 points			
4	IN	OUT	NA	NO	Protection from Contamination 4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served 4-2A. Food stored covered 4-2B. Food-contact surfaces; cleaned & sanitized	9 points			
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 5-1A. Proper cooking time and temperatures 5-1B. Proper reheating procedures for hot holding 5-2. Consumer advisory provided for raw and undercooked foods	9 points			
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods 6-1A. Proper cold holding temperature 6-1B. Proper hot holding temperature 6-1C. Proper cooling time and temperature 6-1D. Time as a public health control; procedures and records 6-2. Proper date marking and disposition	9 points			
7	IN	OUT	NA	NO	Highly Susceptible Populations 7-1. Pasteurized foods used; Prohibited foods not offered	9 points			
8	IN	OUT	NA	NO	Chemicals 8-2A. Food additives; approved and properly used 8-2B. Toxic substances properly identified, stored, used	4 points			
9	IN	OUT	NA	NO	Conformance with Approved Procedures 9-2. Compliance with variance, specialized process and HACCP plan	4 points			
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)									
Compliance Status				COS	R				
10	OUT				Safe Food and Water, Food Identification 10A. Pasteurized eggs used where required 10B. Water and ice from approved source 10C. Variance obtained for specialized processing methods 10D. Food properly labeled; original container; required records available; shellstock tags	3 points			
11	OUT				Food Temperature Control 11A. Proper cooling methods used; adequate equipment for temperature control 11B. Plant food properly cooked for hot holding 11C. Approved thawing methods used 11D. Thermometers provided and accurate	3 points			
12	OUT				Prevention of Food Contamination 12A. Contamination prevented during food preparation, storage display 12B. Personal cleanliness 12C. Wiping cloths; properly used and stored 12D. Washing fruits and vegetables	3 points			
13	OUT				Postings and Compliance with Clean Air Act 13A. Posted: Permit/Inspection/Choking Poster/Handwashing 13B. Compliance with Georgia Smoke Free Air Act	1 point			
14	OUT				Proper Use of Utensils 14A. In-use utensils; properly stored 14B. Utensils, equipment and linens; properly stored, dried, handled 14C. Single-use/single-service articles; properly stored, used 14D. Gloves used properly	1 point			
15	OUT				Utensils, Equipment and Vending 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used 15B. Warewashing facilities; installed, maintained, used; test strips 15C. Nonfood-contact surfaces clean	1 point			
16	OUT				Water, Plumbing and Waste 16A. Hot and cold water available; adequate pressure 16B. Plumbing installed; proper backflow devices 16C. Sewage and waste water properly disposed	2 points			
17	OUT				Physical Facilities 17A. Toilet facilities; properly constructed, supplied, cleaned 17B. Garbage/refuse properly disposed; facilities maintained 17C. Physical facilities installed, maintained, and clean 17D. Adequate ventilation and lighting; designated areas used	1 point			
18	OUT				Pest and Animal Control 18. Insects, rodents, and animals not present	3 points			
Person in Charge (Signature) _____ (Print) Bob Date: 06/19/2015 Inspector (Signature) Kacy Hurlbert Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____									

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
The Brick Oven

Permit #
FSP-146-000117

Date
06/19/2015

Address
8009 N HWY 27

City/State
ROCK SPRING GA

Zipcode
30739

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Marinara / Prep Area,	40.0 ° F	Other PHF Marinara / Prep Area, Prep 2	40.0 ° F	Pork Ham / Prep Area,	39.0 ° F
Pork Sausage / Prep Area,	39.0 ° F	Other PHF Shredded cheese / Refrigerator,	40.0 ° F	Other PHF Cheese / Refrigerator, Refrgerator 2	40.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks

Person in Charge (Signature)

Date: 06/19/2015

Inspector (Signature) Kacy Hurlbert

Date: 06/19/2015