

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report Establishment Name: <u>Big John's BBQ</u> Address: <u>2661 N Hwy 27</u> City: <u>LaFayette</u> Time In: <u>01</u> : <u>05</u> PM Time Out: <u>02</u> : <u>55</u> PM Inspection Date: <u>07/07/2015</u> CFSM: <u>John (03/17/19)</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>710</u>						CURRENT SCORE		CURRENT GRADE	
						97		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	4 points				
Supervision									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2. Person in charge present, demonstrates knowledge, and performs duties				
2	IN	OUT	NA	NO	9 points				
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A. Proper use of restriction & exclusion				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B. Hands clean and properly washed				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				
4 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A. Management awareness; policy present; reporting				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C. No discharge from eyes, nose, and mouth				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible				
3	IN	OUT	NA	NO	9 points				
Approved Source									
<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated				
4	IN	OUT	NA	NO	9 points				
Protection from Contamination									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A. Food separated and protected				
<input checked="" type="radio"/>	<input 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				
4 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A. Food stored covered				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B. Food-contact surfaces; cleaned & sanitized				
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				3 points				
Safe Food and Water, Food Identification									
<input type="radio"/>	<input type="radio"/>				10A. Pasteurized eggs used where required				
<input type="radio"/>	<input type="radio"/>				10B. Water and ice from approved source				
<input type="radio"/>	<input type="radio"/>				10C. Variance obtained for specialized processing methods				
<input checked="" type="radio"/>	<input type="radio"/>				10D. Food properly labeled; original container; required records available; shellstock tags				
11	OUT				3 points				
Food Temperature Control									
<input type="radio"/>	<input type="radio"/>				11A. Proper cooling methods used; adequate equipment for temperature control				
<input type="radio"/>	<input type="radio"/>				11B. Plant food properly cooked for hot holding				
<input type="radio"/>	<input type="radio"/>				11C. Approved thawing methods used				
<input type="radio"/>	<input type="radio"/>				11D. Thermometers provided and accurate				
12	OUT				3 points				
Prevention of Food Contamination									
<input type="radio"/>	<input type="radio"/>				12A. Contamination prevented during food preparation, storage display				
<input type="radio"/>	<input type="radio"/>				12B. Personal cleanliness				
<input type="radio"/>	<input type="radio"/>				12C. Wiping cloths; properly used and stored				
<input type="radio"/>	<input type="radio"/>				12D. Washing fruits and vegetables				
13	OUT				1 point				
Postings and Compliance with Clean Air Act									
<input type="radio"/>	<input type="radio"/>				13A. Posted: Permit/Inspection/Choking Poster/Handwashing				
<input type="radio"/>	<input type="radio"/>				13B. Compliance with Georgia Smoke Free Air Act				
4 points									
Compliance Status				COS	R				
14	OUT				1 point				
Proper Use of Utensils									
<input type="radio"/>	<input type="radio"/>				14A. In-use utensils; properly stored				
<input type="radio"/>	<input type="radio"/>				14B. Utensils, equipment and linens; properly stored, dried, handled				
<input type="radio"/>	<input type="radio"/>				14C. Single-use/single-service articles; properly stored, used				
<input type="radio"/>	<input type="radio"/>				14D. Gloves used properly				
15	OUT				1 point				
Utensils, Equipment and Vending									
<input type="radio"/>	<input type="radio"/>				15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
<input type="radio"/>	<input type="radio"/>				15B. Warewashing facilities; installed, maintained, used; test strips				
<input type="radio"/>	<input type="radio"/>				15C. Nonfood-contact surfaces clean				
16	OUT				2 points				
Water, Plumbing and Waste									
<input type="radio"/>	<input type="radio"/>				16A. Hot and cold water available; adequate pressure				
<input type="radio"/>	<input type="radio"/>				16B. Plumbing installed; proper backflow devices				
<input type="radio"/>	<input type="radio"/>				16C. Sewage and waste water properly disposed				
17	OUT				1 point				
Physical Facilities									
<input type="radio"/>	<input type="radio"/>				17A. Toilet facilities; properly constructed, supplied, cleaned				
<input type="radio"/>	<input type="radio"/>				17B. Garbage/refuse properly disposed; facilities maintained				
<input type="radio"/>	<input type="radio"/>				17C. Physical facilities installed, maintained, and clean				
<input type="radio"/>	<input type="radio"/>				17D. Adequate ventilation and lighting; designated areas used				
18	OUT				3 points				
Pest and Animal Control									
<input type="radio"/>	<input type="radio"/>				18. Insects, rodents, and animals not present				
4 points									
Person in Charge (Signature)				(Print) John					
Inspector (Signature) Kacy Hurlbert				Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>					
				Date: 07/07/2015					
				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
Big John's BBQ

Permit #
710

Date
07/07/2015

Address
2661 N HWY 27

City/State
LAFAYETTE GA

Zipcode
30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Slaw / Prep Area,	36.0 ° F	Other PHF Potato salad / ,	36.0 ° F	Cooked Vegetable Baked beans / Hot-Hold Unit,	180.0 ° F
Pork Pulled pork / Hot-Hold Unit,	177.0 ° F	Cooked Vegetable Baked potatoes / Hot-Hold Unit,	173.0 ° F	Pork Hot dogs / Refrigerator,	40.0 ° F
Other PHF Chicken salad / Refrigerator,	39.0 ° F	Pork Pulled pork / Refrigerator, Stainless	40.0 ° F	Cooked Vegetable Baked beans / Refrigerator, stainless	40.0 ° F
Other PHF Slaw / Refrigerator, stainless	40.0 ° F	Other PHF Potato salad / Refrigerator, Little refrigerator	39.0 ° F	Other PHF Cottage cheese / Refrigerator, New refrigerator	40.0 ° F
Other PHF Sour cream / Refrigerator, new refrigerator	40.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
10D	Violation of Code: [.04(4)(d)] Observed a container of sugar on the dry storage shelf not labeled. /CA: PIC labeled the container of sugar. Corrected On-Site. New Violation.
Remarks	PIC installed new refrigerator that does not have ANSI certification anywhere on it. He is planning to call the company he purchased it for to get us some paper work stating it is or is not ANSI certified. The refrigerator was holding at 40 degrees Fahrenheit.

Person in Charge (Signature)

Date: 07/07/2015

Inspector (Signature) Kacy Hurlbert

Date: 07/07/2015