

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE									
						92		A									
Establishment Name: <u>Hillbilly's</u>						<div style="font-size: 48px; margin: 0;">92</div> <div style="font-size: 48px; margin: 0;">A</div>											
Address: <u>116 W Lafayette Square</u>																	
City: <u>LA FAYETTE</u> Time In: <u>09</u> : <u>40</u> AM Time Out: <u>10</u> : <u>40</u> AM																	
Inspection Date: <u>08/21/2015</u> CFM: <u>NONE (90 DAYS)</u>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69											
Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/>						Last Score		Grade		Date							
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000140</u>						P				08/07/15							
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.						Prior Score		Grade		Date							
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		Compliance Status				COS		R			
1 IN OUT NA NO Supervision								5 IN OUT NA NO Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory									
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties				4 points				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1A. Proper cooking time and temperatures				9 points					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands				9 points				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1B. Proper reheating procedures for hot holding				4 points					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion				0				<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed				0				6 IN OUT NA NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods									
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperature				9 points					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A. Management awareness; policy present; reporting				0				<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperature				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 6-1C. Proper cooling time and temperature				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth				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					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible				0				7 IN OUT NA NO Highly Susceptible Populations									
3 IN OUT NA NO Approved Source								<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used; Prohibited foods not offered				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				8 IN OUT NA NO Chemicals									
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature				0				<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 8-2A. Food additives; approved and properly used				4 points					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated				0				<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used				0					
4 IN OUT NA NO Protection from Contamination								9 IN OUT NA NO Conformance with Approved Procedures									
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan				4 points					
<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				10 OUT Safe Food and Water, Food Identification									
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 10A. Pasteurized eggs used where required				3 points					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces; cleaned & sanitized				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 10B. Water and ice from approved source				0					
GOOD RETAIL PRACTICES								11 OUT Food Temperature Control									
(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		Compliance Status				COS		R			
10 OUT Safe Food and Water, Food Identification								14 OUT Proper Use of Utensils									
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 10A. Pasteurized eggs used where required				0				<input checked="" type="radio"/> 14A. In-use utensils; properly stored				1 point					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 10B. Water and ice from approved source				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 14B. Utensils, equipment and linens; properly stored, dried, handled				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 10C. Variance obtained for specialized processing methods				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 14C. Single-use/single-service articles; properly stored, used				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 10D. Food properly labeled; original container; required records available; shellstock tags				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 14D. Gloves used properly				0					
11 OUT Food Temperature Control								15 OUT Utensils, Equipment and Vending									
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control				0				<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 11B. Plant food properly cooked for hot holding				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 15B. Warewashing facilities; installed, maintained, used; test strips				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 11C. Approved thawing methods used				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 15C. Nonfood-contact surfaces clean				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 11D. Thermometers provided and accurate				0				16 OUT Water, Plumbing and Waste									
12 OUT Prevention of Food Contamination								<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 16A. Hot and cold water available; adequate pressure				2 points					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 12A. Contamination prevented during food preparation, storage display				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 16B. Plumbing installed; proper backflow devices				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 12B. Personal cleanliness				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 16C. Sewage and waste water properly disposed				0					
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 12C. Wiping cloths; properly used and stored				0				17 OUT Physical Facilities									
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 12D. Washing fruits and vegetables				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 17A. Toilet facilities; properly constructed, supplied, cleaned				1 point					
13 OUT Postings and Compliance with Clean Air Act								<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 17C. Physical facilities installed, maintained, and clean				0					
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act				0				<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used				0					
Person in Charge (Signature) _____						(Print) Dana Burrows						Date: 08/21/2015					
Inspector (Signature) Thomas H Middlebrooks						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 Hillbilly's	Permit # FSP-146-000140	Date 08/21/2015
Address 116 W LAFAYETTE SQUARE	City/State LA FAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked Vegetable green beans / Hot-Hold Unit, warmer	150.0 ° F	Cooked Vegetable cream potatoes / Hot-Hold Unit, warmer	145.0 ° F	Other PHF mac and cheese / Hot-Hold Unit, warmer	147.0 ° F
Poultry eggs / Hot-Hold Unit, steam	146.0 ° F	Pork sausage / Hot-Hold Unit,	150.0 ° F	Other Meat bologna / Hot-Hold Unit,	152.0 ° F
Other PHF gravy / Hot-Hold Unit,	148.0 ° F	Pork ham / Refrigerator,	40.0 ° F	Other PHF cut tomatoes / Refrigerator,	41.0 ° F
Cooked Vegetable cream potatoes / Hot-Hold Unit, steam	150.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 6-2 Violation of Code: [.04(6)(g)] Cooked ham not date marked in cooler. Had pic datemark all phf. New Violation.
- 12C Violation of Code: [.04(4)(m)] Observed sanitizer was too weak for a reading. Had pic remake sanitizer to 50-100ppm. Corrected On-Site. New Violation.
- 14A Violation of Code: [.04(4)(k)] Observed sugar scoop, tongs on cold bar left down in food. Had pic place tongs in food handle up. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)

Date: 08/21/2015

Inspector (Signature) Thomas H Middlebrooks

Date: 08/21/2015