



Food Service Establishment Inspection Report

Establishment Name: Beef O' Brady's
Address: 100 N Peachtree Pky

City: Peachtree City Time In: 10:45 am Time Out: 11:45 am

Inspection Date: 2/10/2010 CFSM: Ryan W. Johnston (10/15/2012)

Purpose of Inspection: Routine: [ ] Follow-Up: [x] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [x] 3 [ ] Permit#: 1-1292

'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.

Last Score: 70 Grade: C Date: 1/28/10

Prior Score: 84 Grade: B Date: 10/22/09

89

B

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

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.)

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 per subcategory

Table with 5 main sections: Compliance Status, Supervision, Employee Health, Approved Source, Protection from Contamination. Includes subcategories and item descriptions with compliance checkboxes.

Table with 5 main sections: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures. Includes subcategories and item descriptions with compliance checkboxes.

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

Table with 4 main sections: Safe Food and Water, Food Identification; Food Temperature Control; Prevention of Food Contamination; Postings and Compliance with Clean Air Act. Includes item descriptions and compliance checkboxes.

Table with 4 main sections: Proper Use of Utensils; Utensils, Equipment and Vending; Water, Plumbing and Waste; Physical Facilities; Pest and Animal Control. Includes item descriptions and compliance checkboxes.

Person in Charge (Signature):

(Print)

Date: 2/10/2010 10:45:00 AM

# 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 subsection (2)(i) and (j)*

<b>Establishment</b> Beef O' Brady's	<b>Permit</b> 1-1292	<b>Date</b> InspectionDate2
<b>Address</b> 100 N Peachtree Pky	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili (hot holding)	136	Potato salad/ cole slaw (top)	31/32	Fries/ chicken nuggets (upright freezer)	-12/-15
Soup (hot holding)	174/159	Cole slaw (uc cooler)	31	Sliced cheese (walk-in cooler)	40
Sliced roast beef (prep top)	38	Sauces/ dressings (uc cooler)	33-36	Raw chicken/ fish (WIC)	34/33
Cooked mushrooms (prep top)	31	Shredded cheese (top)	37	Blue cheese crumbles (WIC)	38
Cooked onions (prep top)	37	Blue cheese dressing (top)	29	Corned beef/ diced tomatoes (WIC)	38/42
Steak (under-counter cooler)	28	Mac & cheese (uc cooler)	42	Fries/ pepperoni (walk-in freezer)	0/-1
Sliced cheese (uc cooler)	32	Mashed potatoes (uc cooler)	40	Ice cream (bar chest freezer)	-4
Sliced/ diced tomatoes (top)	36/37	Wings (prep top)	39	Milk/ apple juice (bar slide door cooler)	36/37

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-1A All food items must be stored using the proper separation procedures/ order. Raw chicken was stored above ground beef, beef steaks, and fish. Proper order from bottom to top: raw poultry; raw ground meats; raw whole meats; raw seafood; ready to eat foods. *Corrected on site*
S17	17D Additional cleaning is needed of hood vent filters and some areas surrounding them due to grease build-up.

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<b>Establishment</b> Beef O' Brady's	<b>Permit</b> 1-1292	<b>Date</b> InspectionDate3
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<b>Address</b> 100 N Peachtree Pky	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)

Date