



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Big Daddy's Oyster Bar And Pub
Address: 101 Crossings East, Suite 3

City: Peachtree City Time In: 3:30 pm Time Out: 4:30 pm

Inspection Date: 1/19/2010 CFSM: was required by 12/01/09

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 1-49958

Table with 3 columns: Last Score, Grade, Date. Last Score: 87, Grade: B, Date: 10/29/09. Prior Score: 97, Grade: A, Date: 7/29/09.

CURRENT SCORE: 92 CURRENT GRADE: A
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 columns: Compliance Status, COS, R. Categories include Supervision (9 points), Approved Source (9 points), Protection from Contamination (9 points).

Table with 5 columns: Compliance Status, COS, R. Categories include Cooking and Reheating of Potentially Hazardous Foods (9 points), Consumer Advisory (4 points), Holding of Potentially Hazardous Foods (9 points), Highly Susceptible Populations (9 points), Chemicals (4 points), Conformance with Approved Procedures (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 per

Table with 5 columns: Compliance Status, COS, R. Categories include Safe Food and Water (3 points), Food Temperature Control (3 points), Prevention of Food Contamination (3 points), Postings and Compliance with Clean Air Act (3 points).

Table with 5 columns: Compliance Status, COS, R. Categories include Proper Use of Utensils (1 point), Utensils, Equipment and Vending (1 point), Water, Plumbing and Waste (2 points), Physical Facilities (1 point), Pest and Animal Control (3 points).

Person in Charge (Signature): (Print) Date: 1/19/2010 3:30:00 PM
Inspector (Signature): Follow-up: Yes [ ] No [X] Follow-up Date:

# 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> Big Daddy's Oyster Bar And Pub	<b>Permit</b> 1-49958	<b>Date</b> InspectionDate2
<b>Address</b> 101 Crossings East, Suite 3	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
alcohol in chest freezer	14	shrimp/chicken tenders(under counter)	36/34	hot dogs/roast beef (drawer)	44/40
beer in keg cooler	39	chicken wings/shredded cheese (under counter)	32/33	cheese/salsa/dressing(display cooler)	40/39/37
half & half (bar cooler)	39	fish/shrimp(under counter cooler)	35/33	hamburger patties/salmon (drawer)	42/40
oysters (chest freezer)	-2	shrimp/chicken tenders(under counter)	36/34	steak/chicken (drawer)	32/40
soup in cooker	160	chicken wings (under counter)	38	salsa/cocktail sauce(walk in cooler)	42/40
shredded/diced cheese (prep top)	41/37	salmon/whipped cream/dressing(under counter)	34/35/39	oysters(walk in cooler)	33
bacon bits/butter (prep top)	44/44/38	cheese sauce/broccoli soup (warmer)	141/142	broccoli soup cooling/sliced cheeses/shredded(WIC)	112/43/42/43
salsa/sour cream (prep top)	44/41	sliced cheeses (drawer)	36/35/40	beef/rueben/grouper (walk in freezer)	1/3/8

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S1	1-2 CFM was required by 12/01/09. No CFM on staff.
S12	12A.All scoops must have a handle and the handle must be up and out of the food. Sauce cups being used as scoops in dressings (prep top cooler). Sauce cups removed while on site.
S14	14B Store all dinnerware so that it is protected from contamination either by covering them or inverting them. Soup bowls found upright on table next to warmer. Bowls inverted while on site.

**Person in Charge (Signature)**

**Date**



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<b>Establishment</b> Big Daddy's Oyster Bar And Pub	<b>Permit</b> 1-49958	<b>Date</b> InspectionDate3
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<b>Address</b> 101 Crossings East, Suite 3	<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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<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 1/19/2010 3:30:00 PM