



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: 3:20 pm Time Out: 4:35 pm

Inspection Date: 8/9/2011 CFSM: David Southerland

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-49958

'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.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score: 94 Grade: A Date: 3/29/11

Prior Score: 98 Grade: A Date: 10/20/10

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, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 8/9/2011 3:20:00 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)

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

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
reach in shrimp	36	saucers/spreads	38-41		
wings	37	HH chili	147		
saucers	38-37	Au jus	153		
milk	38	Cheese	143		
WIC	36-38	WIC	36		
makeline interior	37-38	WIF			
top cheese	39				
tomatoes	40	DW chlorine			

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S2	2-2B Staff may not eat or drink in food service areas, except that a drink in a single service cup with a lid and a straw may be allowed. Open glass of tea removed.
S5	On menu
S13	13-A Ensure all handsinks have required employee handwash notice posted. Ensure all coolers have required temp notice (keep below 41F).
S14	14-A Need to store scoop in breadng mix with handle up and out of breadng. Corrected.
S15	15-A As previously noted, do not use tape as repair as it is not durable nor easily cleanable. Repair breadng lid, fryer dolly and slicer.

Person in Charge (Signature)

Date

Inspector (Signature)

Date 8/9/2011 3:20:00 PM

