



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** Braelinn Golf Club  
**Address:** 500 Clubview Dr

**City:** Peachtree City **Time In:** 10:30 am **Time Out:** 11:30 am

**Inspection Date:** 8/11/2011 **CFSM:** Paul P. Sullivan (6/29/14)

**Purpose of Inspection:** Routine:  Follow-Up:  Complaint:   
Preliminary:  Other:

**Risk Type:** 1  2  3  **Permit#:** 1-4131

'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: **81** Grade: **B** Date: **3/7/11**

Prior Score: **85** Grade: **B** Date: **12/28/10**

**CURRENT SCORE**

**CURRENT GRADE**

**95**

**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

Compliance Status					COS	R
<b>1</b>	IN	OUT	NA	NO	<b>Supervision</b> 4 points	
<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	
<b>2</b>	IN	OUT	NA	NO	<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b> 9 points	
<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	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>Employee Health, Good Hygienic Practices-Subcategory 2</b> 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	
<b>3</b>	IN	OUT	NA	NO	<b>Approved Source</b> 9 points	
<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	
<b>4</b>	IN	OUT	NA	NO	<b>Protection from Contamination-Subcategory 1</b> 9 points	
<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	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>Protection from Contamination-Subcategory 2</b> 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	

Compliance Status					COS	R
<b>5</b>	IN	OUT	NA	NO	<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b> 9 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A. Proper cooking time and temperatures	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>Consumer Advisory-Subcategory 2</b> 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods	
<b>6</b>	IN	OUT	NA	NO	<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b> 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperatures	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>Date Marking-Subcategory 2</b> 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition	
<b>7</b>	IN	OUT	NA	NO	<b>Highly Susceptible Populations</b> 9 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used; profibited foods not offered	
<b>8</b>	IN	OUT	NA	NO	<b>Chemicals</b> 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A. Food additives: approved and properly used	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used	
<b>9</b>	IN	OUT	NA	NO	<b>Conformance with Approved Procedures</b> 4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan	

**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

Compliance Status					COS	R
<b>10</b>	OUT	<b>Safe Food and Water, Food Identification</b>			3 points	
<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>
<b>11</b>	OUT	<b>Food Temperature Control</b>			3 points	
<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
<b>12</b>	OUT	<b>Prevention of Food Contamination</b>			3 points	
<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	12B. Personal cleanliness			<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
<b>13</b>	OUT	<b>Postings and Compliance with Clean Air Act</b>			3 points	
<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

Compliance Status					COS	R
<b>14</b>	OUT	<b>Proper Use of Utensils</b>			1 point	
<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: Properly stored			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>
<b>15</b>	OUT	<b>Utensils, Equipment and Vending</b>			1 point	
<input checked="" type="radio"/>	<input type="radio"/>	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean.			<input type="radio"/>	<input type="radio"/>
<b>16</b>	OUT	<b>Water, Plumbing and Waste</b>			2 points	
<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>
<b>17</b>	OUT	<b>Physical Facilities</b>			1 point	
<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>
<b>18</b>	OUT	<b>Pest and Animal Control</b>			3 points	
<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>

**Person in Charge (Signature):** \_\_\_\_\_ **(Print)** \_\_\_\_\_ **Date:** 8/11/2011 10:30:00 AM

**Inspector (Signature):** \_\_\_\_\_ **Follow-up:** Yes  No  **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> Braelinn Golf Club	<b>Permit</b> 1-4131	<b>Date</b> InspectionDate2
<b>Address</b> 500 Clubview Dr	<b>City/State</b> Peachtree City, GA 30296	<b>Zip Code</b> 30296

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beer/ limes (chest cooler)	27-30/35	Tomatoes/ turkey (prep top)	38-39/40	Tilapia (upright freezer)	
Cranberry juice/ margarita mix (keg cooler)	40/39	Sliced cheese/ ham (prep top)	42/42	Shredded cheese (prep top)	
Sodas/ powerade (reach-in)	28/30	Shredded cheese (prep top)	41	Feta cheese (prep top)	
Butter/ dressings (reach-in)	41/40-41	Dressing (uc cooler)	40	Shredded cheese (uc cooler)	
Pineapple juice (reach-in)	41	Batter/ chicken (uc cooler)	41/40	Chicken tenders (upright freezer)	6
Grapefruit juice (reach-in)	40	Caesar dressing (uc cooler)	41	Cheese/ milk (WIC)	40/41
Chicken tenders/ fries (under-counter freezer)	27/25	Grits (hot held)	160	Ground beef (WIC)	39
Steak/ tilapia (under-counter freezer)	15/15	Fries (upright freezer)			

Item Number	Description
S12	12B Ensure that all food service workers have hair properly restrained. worker in kitchen area with hair unrestrained. *Corrected onsite* 12C Sanitizer cloths must be stored submerged in sanitizer solution of the proper concentration. Sanitizer in bucket on shelf under prep table in kitchen tested 0 ppm.
S15	15A Discard/ replace any cracked/chipped/damaged equipment as needed. Cracked plastic container noted on clean dish shelf, chipped plates and mugs observed in kitchen and bar areas.
S17	17B Keep all dumpster doors and lids closed when not actively in use. Side door open.

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<b>Establishment</b> Braelinn Golf Club	<b>Permit</b> 1-4131	<b>Date</b> InspectionDate3
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<b>Address</b> 500 Clubview Dr	<b>City/State</b> Peachtree City, GA 30296	<b>Zip Code</b> 30296
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

**Person in Charge (Signature)** \_\_\_\_\_ **Date** \_\_\_\_\_

**Inspector (Signature)** \_\_\_\_\_ **Date** 8/11/2011 10:30:00 AM