



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Braelinn Golf Club
Address: 500 Clubview Dr

City: Peachtree City Time In: 10:45 am Time Out: 12:00 pm

Inspection Date: 12/28/2009 CFSM: Paul P. Sullivan (6/29/2014)

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

Risk Type: 1 [] 2 [X] 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: 97 Grade: A Date: 9/10/09

Prior Score: 94 Grade: A Date: 6/25/09

CURRENT SCORE: 89 CURRENT GRADE: 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 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: 12/28/2009 10:45:00 AM
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 Braelinn Golf Club	Permit 1-4131	Date InspectionDate2
Address 500 Clubview Dr	City/State Peachtree City, GA 30296	Zip Code 30296

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shredded cheese (prep top)	40	Bacon/ french fries (freezer)	5/10	Turkey/ ham/ cream (walk-in cooler)	41/40/38
Diced tomatoes/ ham (prep top)	42/38	Crisp bacon (warmer)	88	Milk/ blue cheese (WIC)	36/36
Sausage (prep top)	39	Diced tomatoes (prep top)	40	Sausages (upright freezer)	-12
Sliced mushrooms/ tomatoes (prep top)	40/40	Shredded cheese (prep top)	43	Shrimp (upright freezer)	1
Sliced ham/ chicken (prep top)	43/42	Bacon bits (prep top)	41	Chicken tenders (upright freezer)	-2
Sliced ham/ dressing (under-counter cooler)	43/44	Dressing/ salad (under-counter cooler)	42/41	Soup (hot holding unit)	138
Shell eggs/ sour cream (under-counter cooler)	42/43	Dressing (display cooler)	40/41	Hot dogs (warmer)	134
Chicken patties/ burgers (under-counter freezer)	8/2	Milk (display cooler)	38	Cranberry juice/ oj (bar coolers)	44/40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food items must be kept/ stored covered at all times when not actively in use. Bag of confectioners sugar stored open on shelf in dry storage room and containers of salt and spice mixture stored open/ uncovered on prep table next to microwave. 4-2B 1. Additional cleaning is needed of meat slicer due to debris build-up. 2. Cleaning is needed of inside ice maker baffle surface due to mold build-up.
S10	10D Use or discard any food items by the printed use by/ expiration date. Bags of single service chips found dated Dec 1 and Dec 15.
S13	13A 1. Post current foodservice permit in public view. 2. Post choking poster in public view.
S14	14B Invert or store covered all pans, plates, etc...on clean equipment storage shelf. Some items stored inverted but some not. If shelving has holes in it or items hang out/ over beyond shelves, items must be inverted or covered.
S17	17C Cleaning is needed of dusty ceiling vent above hot holding unit and microwave on prep table. 17D 1. Replace light bulbs in dry storage room in order to ensure sufficient lighting in dry storage room. 2. Cleaning is needed of hood vent filters due to some grease build-up.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/28/2009 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).

Establishment Braelinn Golf Club	Permit 1-4131	Date InspectionDate3
--	-------------------------	--------------------------------

Address 500 Clubview Dr	City/State Peachtree City, GA 30296	Zip Code 30296
-----------------------------------	---	--------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

--	--

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/28/2009 10:45:00 AM