



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Bruster's Old Fashion Ice Cream Store-PTC
Address: 103 Lexington Cir

City: Peachtree City Time In: 2:30 pm Time Out: 3:30 pm

Inspection Date: 9/20/2010 CFSM: Chris Patel

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

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-5666

'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: 98 Grade: A Date: 2/18/10

Prior Score: 0 Grade: U Date: 2/9/10

CURRENT SCORE: 85 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 main categories: Compliance Status, Supervision, Employee Health, Approved Source, Protection from Contamination. Includes subcategories and itemized questions with response columns.

Table with 5 main categories: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures. Includes subcategories and itemized questions with response columns.

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 categories: Safe Food and Water, Food Identification; Food Temperature Control; Prevention of Food Contamination; Postings and Compliance with Clean Air Act. Includes itemized questions with response columns.

Table with 4 main categories: Proper Use of Utensils; Utensils, Equipment and Vending; Water, Plumbing and Waste; Physical Facilities; Pest and Animal Control. Includes itemized questions with response columns.

Person in Charge (Signature): (Print) Date: 9/20/2010 2:30:00 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)

Establishment Bruster's Old Fashion Ice Cream Store-PTC	Permit 1-5666	Date InspectionDate2
Address 103 Lexington Cir	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
soda/icing(small reach in)	36/35	milk(walk in cooler)	41		
cakes(large reach in)	-12/-10	bases(walk in cooler)	40/41		
ice cream(chest freezer)	9/8/10/8	syrup(WIC)	40		
ice cream(chest freezer)	11/10/8	cone mix(WIC)	41		
ice cream(chest freezer)	10/11/12	icing(walk in freezer)	-6		
whipped cream/milk(under counter)	40/41	strawberries(WIF)	-5		
cherries/strawberries(prepare top)	41/41	frozen yogurt mix(WIF)	-3		
pineapple(prepare top)	41	sherbet (ice cream chest freezer)	-5		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S2	2-2D All handwash sinks must be supplied with soap and paper towels. No paper towels at rear handwash sink.
S4	4-2B Additional cleaning is needed of the can opener punch to remove debris build up.
S13	13A A copy of the most current inspection must be posted in public view, where customers can get within 1 foot of the report(at or in window).
S14	14B All single service utensils must have handles facing in the same direction in order to protect from contamination. Spoons at front counter with handles facing in both directions.
S15	15C 1. Additional cleaning needed of reusable flavoring and strawberry containers to remove mold growth on exterior. 2. Additional cleaning needed of ice cream freezer in rear prep area to remove debris build up. 3. Additional cleaning needed of prep table & prep cooler top in front prep area to remove sprinkles & other debris build up.
S17	17C 1. Additional cleaning needed of floor in rear prep area. 2. Additional cleaning needed of fan covers in walk in cooler. 17D 1. Replace light bulb in walk in walk in freezer. 2. Place personal food (pizza) in an area away from food used in facility.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 9/20/2010 2:30:00 PM

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 Bruster's Old Fashion Ice Cream Store-PTC	Permit 1-5666	Date InspectionDate3
---	-------------------------	--------------------------------

Address 103 Lexington Cir	City/State Peachtree City, GA 30269	Zip Code 30269
-------------------------------------	---	--------------------------

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

--	--

Person in Charge (Signature)	Date
-------------------------------------	-------------

Inspector (Signature)	Date 9/20/2010 2:30:00 PM
------------------------------	----------------------------------