



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: 3:45 pm Time Out: 4:30 pm

Inspection Date: 11/6/2009 CFSM: must post in public view by 12/01/09

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [X] 2 [ ] 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. 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: 90 Grade: A Date: 5/13/2009

Prior Score: Grade: Date:

CURRENT SCORE: 90 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: 11/6/2009 3:45:00 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> Bruster's Old Fashion Ice Cream Store-PTC	<b>Permit</b> 1-5666	<b>Date</b> InspectionDate2
<b>Address</b> 103 Lexington Cir	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cake (upright freezer)	-12	ice cream (chest freezer)	7		
milk (under counter cooler)	41	ice cream (chest freezer)	6		
whipped topping (under counter cooler)	44	icing (Coke cooler)	41		
ice cream (freezer)	9				
ice cream (freezer)					
whipped cream (walk in cooler)	43				
milk (walk in cooler)	41				
yogurt mix (WIC)	42				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S2	2-2B Employees are not allowed to eat at food prep areas. Eat at an office/designated break area. Food plate on prep table, opened with fork in it. 2-2D Use handwash sinks for handwashing only. Scrubber brush in sink and food deris in drain.
S4	4-2B Additional cleaning needed of mixers for brinks at back counter. Clean mixers between uses.
S17	17C Additional cleaning needed of floor in walk in freezer and of floor areas that are hard to reach (in corners and under shelves). *Repeat violation*

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 11/6/2009 3:45:00 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).*

<b>Establishment</b> Bruster's Old Fashion Ice Cream Store-PTC	<b>Permit</b> 1-5666	<b>Date</b> InspectionDate3
---	-------------------------	--------------------------------

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

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

--	--

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 11/6/2009 3:45:00 PM