



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Bugaboo Creek Steak House
Address: 1380 GA Hwy 85

City: Fayetteville Time In: 2:30 pm Time Out: 4:00 pm

Inspection Date: 1/13/2010 CFSM: Tes Solomon

Purpose of Inspection: Routine: [ ] Follow-Up: [x] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [x] 3 [ ] Permit#: 1-10212

'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: 72 Grade: C Date: 12/29/09
Prior Score: 97 Grade: A Date: 10/14/09

CURRENT SCORE: 95
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 main sections: 1. Supervision (4 points), 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands (9 points), 3. Approved Source (9 points), 4. Protection from Contamination (9 points), 5. Good Retail Practices (3 points).

Table with 5 main sections: 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory (9 points), 6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food (9 points), 7. Highly Susceptible Populations (9 points), 8. Chemicals (4 points), 9. Conformance with Approved Procedures (4 points).

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 sections: 10. Safe Food and Water, Food Identification (3 points), 11. Food Temperature Control (3 points), 12. Prevention of Food Contamination (3 points), 13. Postings and Compliance with Clean Air Act (3 points).

Table with 4 main sections: 14. Proper Use of Utensils (1 point), 15. Utensils, Equipment and Vending (1 point), 16. Water, Plumbing and Waste (2 points), 17. Physical Facilities (1 point), 18. Pest and Animal Control (3 points).

Person in Charge (Signature): (Print) Date: 1/13/2010 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)*

<b>Establishment</b> Bugaboo Creek Steak House	<b>Permit</b> 1-10212	<b>Date</b> InspectionDate2
<b>Address</b> 1380 GA Hwy 85	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
juice/milk (bar cooler)	35/34	sliced cheese/shredded cheese (prep top)	33/34	cheesecake/chocolate cake(upright cooler)	33/39
whipped topping(bar cooler)	32	eggs/diced tomatoes (prep top)	35/30	sour cream/salsa/tartar (prep top)	39/37/41
mixers(bar cooler)	38/39	onions/dressings (under counter cooler)	38/39	chicken wings(upright freezer)	-2
cheeses/chicken (drawer)	38/36/38	chicken wings/shrimp(drawer)	34/30	sour cream/shredded cheese/butter(prepare top)	30/31/32
ribs (drawer)	33/35	sliced cheese/steaks(upright cooler)	40/41/41	ribs/milk/chicken (walk in cooler)	39/39/37
steaks (drawer)	41/40/35	vegetable soup/gravy(warmer)	149/180	sliced cheeses (walk in cooler)	40/39/39
fish/shrimp(drawer)	36/35/37	butter/whipped topping(upright cooler)	42/40	steak/ribs (walk in cooler)	38/36/37
dressings(Prep top)	30/33/31	dressings/butter/sour cream(under counter)	27/35/36	onion rings/chicken (ice bath)	32/38/43

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S14	14A Store tongs in an area where they will not be contaminated. Tongs hanging on hook at bread warmer. 14B 1. Store all dinnerware inverted or covered so they are protected from contamination. Plates on top of pass thru upright. 2. Ensure all dinnerware are clean when stored. Two dirty plates at clean dish shelf. Dishes removed & washed while on site.
S15	15A Do not use foil to cover grill because it can peel/chip off into food. Use material that is smooth and easily cleanable.
S17	17D Do not store personal items with food and food service items. A purse was stored on shelf at bar with stirrers and toothpicks.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 1/13/2010 2:30:00 PM

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<b>Address</b> 1380 GA Hwy 85	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 1/13/2010 2:30:00 PM