



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Burger King #4027
Address: 655 N Glynn St

City: Fayetteville **Time In:** 10:40 am **Time Out:** 12:05 pm

Inspection Date: 1/8/2010 **CFSM:** Post in public view

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:
Risk Type: 1 2 3 **Permit#:** 1-1342

'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: **93** Grade: **A** Date: 10/26/09

Prior Score: **93** Grade: **A** Date: 7/9/09

CURRENT SCORE	CURRENT GRADE
<h1>95</h1>	<h1>A</h1>
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
1	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				
Supervision					4 points	
1-2. Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>
2	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1					9 points	
2-1A. Proper use of restriction & exclusion					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1B. Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
Employee Health, Good Hygienic Practices-Subcategory 2					4 points	
2-2A. Management awareness; policy present; reporting					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
3	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				
Approved Source					9 points	
3-1A. Food obtained from approved source; parasite destruction					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1B. Food received at proper temperature					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
4	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				
Protection from Contamination-Subcategory 1					9 points	
4-1A. Food separated and protected					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
Protection from Contamination-Subcategory 2					4 points	
4-2A. Food stored covered					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces: cleaned & sanitized					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>				

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

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

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

Person in Charge (Signature):	(Print)	Date: 1/8/2010 10:40:00 AM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	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 Burger King #4027	Permit 1-1342	Date InspectionDate2
Address 655 N Glynn St	City/State Fayetteville, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk in cooler	36-39				
Walk in freezer	<18				
Delivery cooler	<38				
3 comp sink chlorine	100ppm				
Sanitizer solution wipe rags chlorine	150-200ppm				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S13	13-A Need to post CFSM certification in public view.
S15	15-A Need to secure loose/frayed insulation on piping. Need to trim foam around utility lines so as to be smooth and easily cleanable. 15-C Need to clean walk in cooler condenser unit and fan grills.
S16	16-C Need to remove rubber boot from 3 compartment sink air gap/break on drain.
S17	17-B Need to clean spilled grease on and around grease dumpster. 17-C Need to repair/replace damaged weather stripping around back door. Need to smoothly fill/seal gap around lines through wall behind bulk CO2 tank. Need to clean floor at front counter and dry storage area. 17-D Need to clean ceiling vent over fry station.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/8/2010 10:40:00 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 Burger King #4027	Permit 1-1342	Date InspectionDate3
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Address 655 N Glynn St	City/State Fayetteville, GA 30214	Zip Code 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/8/2010 10:40:00 AM