



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Cafe Pig
Address: 118 Huddleston Rd

City: Peachtree City **Time In:** 10:45 am **Time Out:** 11:40 am

Inspection Date: 7/22/2011 **CFSM:** Dale Kratchen

Purpose of Inspection: Routine: ● Follow-Up: ○ Complaint: ○
Preliminary: ○ Other: ○

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-1222

'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: **98** Grade: **A** Date: **2/1/11**

Prior Score: **99** Grade: **A** Date: **10/21/10**

CURRENT SCORE

CURRENT GRADE

90

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

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

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

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	Safe Food and Water, Food Identification			3 points	
○		○			○	○
10A. Pasteurized eggs used where required						
○		○			○	○
10B. Water and ice from approved source						
○		○			○	○
10C. Variance obtained for specialized processing methods						
○		○			○	○
10D. Food properly labeled; original container; required records available; shellstock tags						
11	OUT	Food Temperature Control			3 points	
○		○			○	○
11A. Proper cooling methods used; adequate equipment for temperature control						
○		○			○	○
11B. Plant food properly cooked for hot holding						
○		○			○	○
11C. Approved thawing methods used						
○		○			○	○
11D. Thermometers provided and accurate						
12	OUT	Prevention of Food Contamination			3 points	
○		○			○	○
12A. Contamination prevented during food preparation, storage, display						
○		○			○	○
12B. Personal cleanliness						
○		○			○	○
12C. Wiping cloths: properly used and stored						
○		○			○	○
12D. Washing fruits and vegetables						
13	OUT	Postings and Compliance with Clean Air Act			3 points	
○		○			○	○
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
○		○			○	○
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
14	OUT	Proper Use of Utensils			1 point	
○		○			○	○
14A. In-use utensils: Properly stored						
○		○			○	○
14B. Utensils, equipment and linens: properly stored, dried, handled						
○		○			○	○
14C. Single-use/single-service articles: properly stored, used						
○		○			○	○
14D. Gloves used properly						
15	OUT	Utensils, Equipment and Vending			1 point	
○		○			○	○
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
○		○			○	○
15B. Warewashing facilities: installed, maintained, used; test strips						
○		○			○	○
15C. Nonfood-contact surfaces clean.						
16	OUT	Water, Plumbing and Waste			2 points	
○		○			○	○
16A. Hot and cold water available; adequate pressure						
○		○			○	○
16B. Plumbing installed; proper backflow devices						
○		○			○	○
16C. Sewage and waste water properly disposed						
17	OUT	Physical Facilities			1 point	
○		○			○	○
17A. Toilet facilities: properly constructed, supplied, cleaned						
○		○			○	○
17B. Garbage/refuse properly disposed; facilities maintained						
●		○			○	○
17C. Physical facilities installed, maintained, and clean						
○		○			○	○
17D. Adequate ventilation and lighting; designated areas used						
18	OUT	Pest and Animal Control			3 points	
○		○			○	○
18. Insects, rodents, and animals not present						

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 7/22/2011 10:45:00 AM

Inspector (Signature): _____ **Follow-up:** Yes ● No ○ **Follow-up Date:** 8/2/2011

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 Cafe Pig	Permit 1-1222	Date InspectionDate2
Address 118 Huddleston Rd	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chest freezer	0	Pulled pork	158		
over under freezer					
cooler	39	WIC beef	30		
HH line beans	150	Pork	39		
greens	148	HH prep line beef	171		
sauce	141	Pork	172		
stew	145				
mac & cheese	152	3 comp sink quat	300ppm		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-1A Need to ensure all manufacture labels and directions are followed, especially with temperature and storage controls. Observed bottle of worcestire opened and 1/2 full on storage shelf with label indicating to refrigerate after opening. Sauce at 78F. Bottle disposed.
S17	17-C Need to clean spilled grease around smoker. Smoker enclosure damaged by falling tree recently during storm. Enclosure reported to be replaced next week. Staff need to keep meats/foods being placed on, or removed from, smoker covered. Will recheck in 10 days. Need to clean splash area of front hot line.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/22/2011 10:45:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
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Inspector (Signature)	Date 7/22/2011 10:45:00 AM
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