



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** Cafe Pig  
**Address:** 118 Huddleston Rd

**City:** Peachtree City      **Time In:** 10:35 am      **Time Out:** 11:50 am

**Inspection Date:** 10/2/2009      **CFSM:** Dale Kratchen

**Purpose of Inspection:** Routine:  Follow-Up:  Complaint:   
Preliminary:  Other:       Last Score: **99**      Grade: **A**      Date: 11/20/2008

**Risk Type:** 1  2  3       **Permit#:** 1-1222      Prior Score:      Grade:      Date:

'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.

CURRENT SCORE	CURRENT GRADE
<h1>95</h1>	<h1>A</h1>
<b>SCORING AND GRADING:</b> 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
<b>1</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input checked="" type="radio"/>	<input type="radio"/>				
<b>Supervision</b>					<b>4 points</b>	
1-2. Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>
<b>2</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input checked="" type="radio"/>	<input type="radio"/>				
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b>					<b>9 points</b>	
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"/>				
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b>					<b>4 points</b>	
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"/>				
<b>3</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input checked="" type="radio"/>	<input type="radio"/>				
<b>Approved Source</b>					<b>9 points</b>	
3-1A. Food obtained from approved source; parasite destruction					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>		<input checked="" 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"/>				
<b>4</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input checked="" type="radio"/>	<input type="radio"/>				
<b>Protection from Contamination-Subcategory 1</b>					<b>9 points</b>	
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"/>				
<b>Protection from Contamination-Subcategory 2</b>					<b>4 points</b>	
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
<b>5</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b>					<b>9 points</b>	
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"/>		
<b>Consumer Advisory-Subcategory 2</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
5-2. Consumer advisory provided for raw and undercooked foods					<input type="radio"/>	<input type="radio"/>
<b>6</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b>					<b>9 points</b>	
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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-1C. Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input checked="" type="radio"/>		
<b>Date Marking-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-2. Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>
<b>7</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
<b>Highly Susceptible Populations</b>					<b>9 points</b>	
7-1. Pasteurized foods used; profibited foods not offered					<input type="radio"/>	<input type="radio"/>
<b>8</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
<b>Chemicals</b>					<b>4 points</b>	
8-2A. Food additives: approved and properly used					<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"/>				
<b>9</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>		
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
<b>Conformance with Approved Procedures</b>					<b>4 points</b>	
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"/>			

**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
<b>10</b>	<b>OUT</b>	<b>Safe Food and Water, Food Identification</b>			<b>3 points</b>	
	<input type="radio"/>	10A. Pasteurized eggs used where required			<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"/>	10C. Variance obtained for specialized processing methods			<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"/>
<b>11</b>	<b>OUT</b>	<b>Food Temperature Control</b>			<b>3 points</b>	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<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"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>
<b>12</b>	<b>OUT</b>	<b>Prevention of Food Contamination</b>			<b>3 points</b>	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<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"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>
<b>13</b>	<b>OUT</b>	<b>Postings and Compliance with Clean Air Act</b>			<b>3 points</b>	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>

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

**Person in Charge (Signature):** \_\_\_\_\_ **(Print)** \_\_\_\_\_ **Date:** 10/2/2009 10:35:00 AM

**Inspector (Signature):** \_\_\_\_\_ **Follow-up:** Yes  No  **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> Cafe Pig	<b>Permit</b> 1-1222	<b>Date</b> InspectionDate2
<b>Address</b> 118 Huddleston Rd	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
reach in	40	pulled pork rear steamer	178		
hot line stew	159	catering tray pork	160 reheating 45 min		
" sauce	160	dessert	37		
" pork	155	reach in slaw	40		
" greens	148	pulled pork cooling 3 hrs	62		
WIC raw roast	40				
WIC green beans	38 with ice paddle	3 comp sink quat	200ppm		
chopped pork rear steamer	170				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S11	11-D Ensure all thermometers are accurate (walk in rearing 12-15 high) and easily accessible (unable to locate in storage area reach in cooler). Correct by 10/12/09
S15	15-C Need some additional cleaning on top of oven and external surfaces of mixer. Correct by 10/12/09
S17	17-C Some additional cleaning needed on ceiling of walk in cooler, floor of rear storage area and vent duct along back edge of hot line.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 10/2/2009 10:35:00 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).*

<b>Establishment</b> Cafe Pig	<b>Permit</b> 1-1222	<b>Date</b> InspectionDate3
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<b>Address</b> 118 Huddleston Rd	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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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> 10/2/2009 10:35:00 AM