



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Charlie's Home Cooking
Address: 115 Marquis Dr

City: Fayetteville **Time In:** 2:00 pm **Time Out:** 3:20 pm

Inspection Date: 10/28/2009 **CFSM:** Jue Yushin

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:
Risk Type: 1 2 3 **Permit#:** 2-75176

'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	Grade	Date
88	B	2/24/2009

Prior Score	Grade	Date

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		
	<input checked="" type="radio"/>	<input type="radio"/>				
Supervision					4 points	
1-2. Person in charge present, demonstrates knowledge, and performs duties						
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 checked="" type="radio"/>	<input type="radio"/>				
2-1B. Hands clean and properly washed						
	<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 checked="" type="radio"/>	<input type="radio"/>				
Employee Health, Good Hygienic Practices-Subcategory 2					4 points	
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible						
	<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"/>		
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated						
	<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 checked="" type="radio"/>	<input type="radio"/>				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
	<input checked="" type="radio"/>	<input type="radio"/>				
Protection from Contamination-Subcategory 2					4 points	
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces: cleaned & sanitized						
	<input checked="" type="radio"/>	<input type="radio"/>				

Compliance Status					COS	R
5	IN	OUT	NA	NO		
	<input checked="" 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"/>		
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>		
Consumer Advisory-Subcategory 2					4 points	
	<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"/>		<input type="radio"/>		
6	IN	OUT	NA	NO		
	<input type="radio"/>	<input checked="" type="radio"/>				
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1					9 points	
6-1A. Proper cold holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>				
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
6-1C. Proper cooling time and temperature						
	<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"/>		
Date Marking-Subcategory 2					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
6-2. Proper date marking and disposition						
	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>		
7	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				
Highly Susceptible Populations					9 points	
7-1. Pasteurized foods used; profibited foods not offered						
	<input checked="" type="radio"/>	<input type="radio"/>				
8	IN	OUT	NA	NO		
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
Chemicals					4 points	
8-2A. Food additives: approved and properly used						
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
8-2B. Toxic substances properly identified, stored, used						
	<input checked="" type="radio"/>	<input type="radio"/>				
9	IN	OUT	NA	NO		
	<input type="radio"/>	<input type="radio"/>		<input checked="" 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"/>		

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

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

Person in Charge (Signature):	(Print)	Date: 10/28/2009 2:00:00 PM
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 Charlie's Home Cooking	Permit 2-75176	Date InspectionDate2
Address 115 Marquis Dr	City/State Fayetteville, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/marconi	40	warmer/corn	146	hot bar/turkey	140
walkin cooler/raw chicken	40	warmer/turkey	136	hot bar/roast beef	155
walkin cooler/pudding	40	warmer/vegetables	141		
cold bar/salads	51-53	cook temp/rice	209		
cold bar/salad dressings	47-51	2 dr cooler/potato salads	38		
fry station/batter dip	48	2 dr cooler/cheese	35		
domestic refrigerator/mushroom soup	36	hot bar/chicken	140		
domestic refrigerator/greens	42	hot bar/apple pie	136		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-1A Cold holding temperatures were not properly maintained at 41 degrees or below. Potentially hazardous foods on cold buffet.(Increased ice under pans).
S17	17C Mop room ceiling tiles were in poor repair. 17D Employees' personal items must be separated and not stored above products for consumer use.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 10/28/2009 2:00:00 PM

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Establishment Charlie's Home Cooking	Permit 2-75176	Date InspectionDate3
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Address 115 Marquis Dr	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 10/28/2009 2:00:00 PM