



Food Service Establishment Inspection Report

Establishment Name: Checkers
Address: 460 N Glynn St

City: Fayetteville Time In: 4:10 pm Time Out: 4:52 pm

Inspection Date: 2/8/2010 CFSM: Post CFSM certificate by 02-28-10

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 1-2721

'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.

Table with 3 columns: Last Score (90), Grade (A), Date (11/20/09); Prior Score (95), Grade (A), Date (8/26/09)

Large display area showing score 87 and grade B. Includes 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 for Foodborne Illness Risk Factors and Public Health Interventions. Includes sections for Compliance Status, Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table for Foodborne Illness Risk Factors and Public Health Interventions. Includes sections for Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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 for Good Retail Practices. Includes sections for Compliance Status, Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table for Good Retail Practices. Includes sections for Compliance Status, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature):

(Print)

Date: 2/8/2010 4:10:00 PM

# 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> Checkers	<b>Permit</b> 1-2721	<b>Date</b> InspectionDate2
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<b>Address</b> 460 N Glynn St	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214
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## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
warmer/lg burger	156	warmer door/chicken pattie	146		
warmer/small burger	176	warmer/wings	126		
warmer/weiners	160	warmer/fish	137		
walkin cooler/chili/cooling	47	undercounter cooler/weiners	40		
walkin cooler/burgers	43				
sliced cheese/walkin cooler	41				
makeline cooler/chili	146				
makeline cooler/cheese	135				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2B Food equipment were not properly sanitized (chlorine tested at 200ppm). Exceeded range of 50-100ppm.
S6	6-1B Hot holding temperatures were not maintained of 135 degrees F or above. (chicken wings)

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<b>Establishment</b> Checkers	<b>Permit</b> 1-2721	<b>Date</b> InspectionDate3
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<b>Address</b> 460 N Glynn St	<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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Person in Charge (Signature)

Date