



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Flat Creek Golf Club
Address: 100 Flat Creek Tra

City: Peachtree City Time In: 3:15 pm Time Out: 4:20 pm

Inspection Date: 12/14/2010 CFSM: Jeffery Hooper

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 1-10279

'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: 95 Grade: A Date: 7/19/10

Prior Score: 82 Grade: B Date: 4/6/10

CURRENT SCORE: 87 CURRENT GRADE: B
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 with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, 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 with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for 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: 12/14/2010 3:15:00 PM
Inspector (Signature): Follow-up: Yes [ ] No [X] 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> Flat Creek Golf Club	<b>Permit</b> 1-10279	<b>Date</b> InspectionDate2
<b>Address</b> 100 Flat Creek Tra	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Right make line top	38-40				
Interior	37-39				
HH stock	158				
Grits	141				
Left make line top	39-40				
Interior	37-39				
WIF	11				
WIC	38-40				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2A Ensure all food items in coolers are properly covered. Containers of chicken and beef observed in lower level of right make line cooler without covers. Corrected.
S5	On menus
S6	6-2 Need to monitor and follow use by dates and do not hold product past use by or expiration dates. Products observed past use by dates included 1000 dressing-12/10, sweet and sour mix 12/13, Sliced olives 12/8. Past use by date products disposed.
S12	12-C wet wipe cloths must be stored in a proper sanitizer solution. Ensure solution is at proper concentration and is changed. Bar cloth container tested and found at 0ppm. Solution changed and set up as 200ppm quat.
S14	14-B Ensure plates/dishes in storage are covered or stored inverted. Rolling rack dishes observed stored upright. Dishes being inverted.
S17	17-B Keep dumpster closed. Dumpster lid closed. 17-C Repair damaged cove base tile. Complete VCT install under drink rack. Complete by 12/24/10.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 12/14/2010 3:15:00 PM

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<b>Person in Charge (Signature)</b>	<b>Date</b>
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