



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Glendalough Manor, LLC
Address: 200 Glendalough Ct

City: Tyrone **Time In:** 10:15 am **Time Out:** 12:00 pm

CURRENT SCORE	CURRENT GRADE
82	B
SCORING AND GRADING:	
A=90-100 B=80-89 C=70-79 U<69	

Inspection Date: 10/20/2010 **CFSM:** Michael Williams

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

Last Score	Grade	Date
95	A	7/17/10

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-44476

Prior Score	Grade	Date
96	A	2/25/10

'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.

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; prohibited 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: 10/20/2010 10:15:00 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)

Establishment Glendalough Manor, LLC	Permit 1-44476	Date InspectionDate2
Address 200 Glendalough Ct	City/State Tyrone, GA 30290	Zip Code 30290

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
half & half/cherries(walk in cooler)	35/37	butter balls/milk(WIC)	37/37		
creamer/grape juice(WIC)	33/37	heavy cream(WIC)	36		
eggplant parmesean(WIC)	37	wine/half & half(under counter cooler at bar)	38/38		
dressings(WIC)	36/38/37	cherries/yogurt(under counter bar cooler)	39/39		
shredded cheeses/chicken(WIC)	37/38/31	half & half(bar cooler)	40		
cheese blocks(WIC)	37/38	juices(bar cooler)	40/41		
whipped topping/bacon bits(WIC)	38/37				
sliced prosciutto(thawing in WIC)	29				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S2	2-2B All employee drinks must be in a single service cup with a lid and a straw. Employee noted at drink station drinking out of a soda can with a straw. Drinks were stored on top of the microwave.
S4	4-2B 1. Additional cleaning needed of the can opener punch to remove debris. 2. Additional cleaning is needed of the ice maker baffle in the drink station to remove mold build up. 3. Additional cleaning is needed of the ice maker at the bar to remove mold build up.
S12	12A.Do not store food on the floor. Place on shelves at least 6 inches off of the floor. Cans of food on floor next to storage shelf at walk in cooler door and bag in box on floor at front bar.
S13	13A The most current inspection report must be posted in public view. The 96/A from 02/25/10 was posted and the 95/A from 07/17/10 should have been posted.
S14	14B 1. All dinnerware must be stored covered or inverted to protect from contamination. Bowls, plates, pitchers, plate covers, and gravy boats stored upright on multiple storage shelves. 2. All silverware must be stored with the handles facing the same way. Silverware in plastic totes with handles going in different directions.
S15	15A Do not cover kitchen equipment with foil paper. Bottom shelf of prep table(near cookline) covered with foil that is peeling and tearing. Cover with something that is smooth, easily cleanable, and nonabsorbant. 15B Test strips must be placed to where they are easily accessible to the three compartment sink. Test strips moved from office to dish wash area. 15C Additional cleaning needed of the top splash of the tea dispensing machine to remove debris build up.
S17	17C Repair ceiling over dishwash area where it is cracked and around sprinkler heads where the holes are cut too big. 17D 1. Do not store personal items in with food that is being served to customers. Lunch bag stored in cooler at bar. Place in an area away from food for customer service. 2. Additional cleaning needed of air return vents in the dishwash area.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 10/20/2010 10:15:00 AM

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Inspector (Signature)	Date 10/20/2010 10:15:00 AM
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