



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Heritage Peachtree Manor Retirement Home
Address: 1967 Hwy 54

City: Fayetteville, Time In: 9:30 am Time Out: 10:30 am

Inspection Date: 1/26/2011 CFSM: Mary Bass

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 1-2031

'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: 93 Grade: A Date: 10/19/10
Prior Score: 88 Grade: B Date: 7/8/10

CURRENT SCORE: 94
CURRENT GRADE: 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

Table with 5 main sections: 1. Supervision (4 points), 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands (9 points), 3. Approved Source (9 points), 4. Protection from Contamination (9 points), 5. Good Retail Practices (9 points).

Table with 5 main sections: 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory (9 points), 6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food (9 points), 7. Highly Susceptible Populations (9 points), 8. Chemicals (4 points), 9. Conformance with Approved Procedures (4 points).

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 main sections: 10. Safe Food and Water, Food Identification (3 points), 11. Food Temperature Control (3 points), 12. Prevention of Food Contamination (3 points), 13. Postings and Compliance with Clean Air Act (3 points), 14. Proper Use of Utensils (1 point), 15. Utensils, Equipment and Vending (1 point), 16. Water, Plumbing and Waste (2 points), 17. Physical Facilities (1 point), 18. Pest and Animal Control (3 points).

Table with 5 main sections: 14. Proper Use of Utensils (1 point), 15. Utensils, Equipment and Vending (1 point), 16. Water, Plumbing and Waste (2 points), 17. Physical Facilities (1 point), 18. Pest and Animal Control (3 points).

Person in Charge (Signature): (Print) Date: 1/26/2011 9:30:00 AM
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> Heritage Peachtree Manor Retirement Home	<b>Permit</b> 1-2031	<b>Date</b> InspectionDate2
<b>Address</b> 1967 Hwy 54	<b>City/State</b> Fayetteville,, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ice cream(ice cream freezer)	7	soup/green beans/beets(on stove)	192/155/153		
lima beans(walk in freezer)	4	fruit cups/applesauce(upright cooler)	38/39		
pastrami(WIF)	-2	shell eggs/bacon/ham(walk in cooler)	33/35/34		
cheesecake(WIF)					
ground beef(WIF)	11	cottage cheese/cheese spread(WIC)	35/35		
sausage links/grits(hot held)	143/135	turkey breast/yogurt(WIC)	34/34		
eggs(hot held)	150	chicken wings(WIC)	33		
cut fruit/applesauce(ice bath)	42/38	half & half/milk(mini-frig)	41/40		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S12	12C All sanitizer in buckets must be of the proper concentration. Bucket of sanitizer found at 0 ppm.
S15	15C Additional cleaning is needed of the caulk behind the drain table/sprayer area to remove build up.
S17	17C 1. Additional cleaning is needed of the ceiling in thekitchen to remove dust build up. 2. Replace damage tile at attic entrance to fill in the opening completely.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 1/26/2011 9:30:00 AM

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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> 1/26/2011 9:30:00 AM