



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Outback Steakhouse
Address: 995 Peachtree Pky N

City: Peachtree City **Time In:** 3:15 pm **Time Out:** 4:30 pm

Inspection Date: 8/22/2011 **CFSM:** Anthony Bailey (8/6/13)

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

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-1227

'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
96	A	2/15/11

Prior Score	Grade	Date
85	B	11/23/10

CURRENT SCORE	CURRENT GRADE
91	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	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: 8/22/2011 3:15:00 PM
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 Outback Steakhouse	Permit 1-1227	Date InspectionDate2
Address 995 Peachtree Pky N	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Olives/ lemonade mix/ juice (bar coolers)	34/37/32	Goat cheese/ liquid egg/ steak (WIC)	33/26/25	Shredded cheese (prep top)	42
Cherries/ smoothie mix/ milk (bar coolers)	38/28/35	Bacon/ lobster tails (WIC)	26/30	Dressing (prep top)	43
Cherries/ olives (container at bar)	41/42	Sliced cheese (upright cooler)	42	Chicken (upright cooler)	41
Cut potatoes/ soups/ tenders (walk-in freezer)	-10--13/-26/-31	Steak (upright cooler)	41	Fries (upright freezer)	17
Saku block/ lobster tail/ OJ (WIF)	-18/18/-28	Sliced tomatoes (prep top)	44	Apple juice (beer WIC)	41
Chicken wings/ pizza/ milk (WIC)	27/31/23	Dressing (prep top)	44		
Dressing/ cheese/ roast (WIC)	28-31/23/30	Shredded cheese (prep top)	44		
Salmon/ mahi/ pico/ bacon (WIC)	27/32/26/25	Pasta (cooked- prep top)	43		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2A All food items must be kept stored covered at all times when not actively in use. Cut fruit and cherries uncovered in container at bar. 4-2B 1. Additional cleaning is needed of inside ice maker surfaces to remove mold build-up. 2. Additional cleaning is needed of inside top microwave surfaces to remove splatter/ debris build-up. 3. Ensure that knives are properly/ completely cleaned prior to placement in clean knife storage containers. Unclean knives observed in clean storage containers.
S14	14B Ensure that all dinnerware is stored inverted or covered to protect from possible contamination. Appetizer plates stored upright at bar.
S15	15A Discard any equipment as needed if it becomes cracked/ damaged. Some damaged plastic bins, lids and a spatula found in kitchen. 15C 1. Additional cleaning is needed of some inside under-counter cooler units to remove debris build-up, and of inside of ice cream chest freezer also. 2. Additional cleaning is needed of some shelves in dry storage area to remove build-up.
S17	17C 1. Some additional cleaning is needed of hood to remove dripping grease as needed. 2. Replace/ repair tiles as needed at mop sink where damaged. 17D Replace cracked light shield in walk-in cooler to protect items in cooler from broken glass if bulbs break.

Person in Charge (Signature)

Date

Inspector (Signature)

Date 8/22/2011 3:15:00 PM

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Address 995 Peachtree Pky N	City/State Peachtree City, GA 30269	Zip Code 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/22/2011 3:15:00 PM