



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Peachtree City Tennis Center
Address: 10 Planterra Way

City: Peachtree City **Time In:** 10:00 am **Time Out:** 10:45 am

Inspection Date: 7/27/2011 **CFSM:** Brian Houlihan

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

Last Score	Grade	Date
97	A	2/10/11

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 2-89797

'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.	Prior Score	Grade	Date
		81	B	11/4/10

CURRENT SCORE	CURRENT GRADE
<h1>81</h1>	<h1>B</h1>
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; profibited 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: 7/27/2011 10:00:00 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 Peachtree City Tennis Center	Permit 2-89797	Date InspectionDate2
Address 10 Planterra Way	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
half & half/dressing.butter(undercounter cooler)	29/35/30	steak/ham/cheese(drawer)	41/42/41	dressing/piccate(under counter cooler)	76*/75*
peaches/oranges/silk(prepare top)	38/41/38	tenders/strips/cheese sticks(undercounter freezer)	8/10/2	thermometer(under counter cooler)	78*
strawberries/pineapple(prepare top)	39/40	shredded cheese/sauces(under counter cooler)	33/31-33	shreddedd cheese/beef(prepare top)	81*/79*
turkey breast/bacon/cheese(walk in cooler)	33/34/27	sliced cheese/turkey/tomatoes(prepare top)	32/30/31	sliced tomatoes/pineapple(prepare top)	80*/80*
butter/dressing/yogurt(WIC)	27/25-26/27	pickles(prepare top)	33	hard boiled eggs/cheese(prepare top)	75*/81*
chicken/mozarella/whipped cream(WIC)	32/29/26	cheese dip/salsa(undercounter cooler)	37/39	dressing(prepare top)	81*
ravioli/steak/turkey(walk in freezer)	-18/-4/-8	shredded cheese(under counter cooler)	39		
strawberries/half & half(WIF)	-9/-3	shredded cheese/mayo(under counter cooler)	75*/77*		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2B Additional cleaning needed of the baffle inside the ice maker to remove debris that is starting to build up.
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. Food in prep top of cooler across from fryer found at 75-81F, food underneath cooler found at 75-78F, thermometer under cooler reading 78F. Discard food and have cooler repaired.
S12	12C All sanitizer stored in buckets with wiping cloths stored in them must be at the proper concentration. Sanitizer in bucket at bar reading 0 ppm. Replace with new sanitizer.
S14	14C All single service items must be stored covered or inverted to protect from contamination. Paper trays stored upright on microwave and prep table, black to go trays stored upright on shelf over prep line.
S15	15A All food service items must be smooth, easily cleanable, and free from chips/cracks. Cracked plastic lids and melted plastic bins noted on clean dish shelf. Discard damaged items.

Person in Charge (Signature)

Date

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
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Inspector (Signature)	Date 7/27/2011 10:00:00 AM
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