



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Professional Touch Catering
Address: 700 Ardenlee Pky

City: Peachtree City Time In: 9:30 am Time Out: 10:30 am

Inspection Date: 8/11/2011 CFSM: Matthew Preble/Don Clemens

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 2-99397

'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.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score: 100 Grade: A Date: 8/11/11

Prior Score: 94 Grade: A Date: 2/14/11

CURRENT SCORE

CURRENT GRADE

95

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 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, 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: 8/11/2011 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)

Establishment Professional Touch Catering	Permit 2-99397	Date InspectionDate2
Address 700 Ardenlee Pky	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
corn/chicken tenders(upright freezer)	4/12	cut fruit and melons(glass reach in)	40		
tilapia(just pulled from oven)	213	milk/cranberry juice(reach in)	35-38/36		
chicken/beef(upright cooler)	39/32	butter/shell eggs(reach in)	41/34		
stew(cooking on stove)	156	mushrooms/shrimp(upright cooler)	41/38		
chicken(just off grill)	167	sliced cheese/dressings(upright cooler)	41/37-40		
chicken/biscuits(chest freezer)	11/10	cut veggies(upright cooler)	40		
green beans(chest freezer)					
milk/orange juice(glass reach in)	28/25	crab meat(upright cooler)	38		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food contact surfaces must be cleaned and sanitized properly after they become contaminated and prior to use. Scraper dropped on floor, placed on top of stove/tongs, rinsed off, and brought back to cook area.
S14	14C All single service items must be stored covered or inverted to protect from overhead contamination. Red bowls stored upright on top shelf in dry storage room.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/11/2011 9:30:00 AM

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 Professional Touch Catering	Permit 2-99397	Date InspectionDate3
---	--------------------------	--------------------------------

Address 700 Ardenlee Pky	City/State Peachtree City, GA 30269	Zip Code 30269
------------------------------------	---	--------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/11/2011 9:30:00 AM