



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Rancho Bar And Grill-Westpark
Address: 380 Commerce Dr

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

Inspection Date: 5/25/2011 CFSM: Lucio Gallegos

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

Risk Type: 1 [ ] 2 [ ] 3 [X] Permit#: 1-2044

'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: 82 Grade: B Date: 12/27/10

Prior Score: 81 Grade: B Date: 9/7/10

CURRENT SCORE: 86 CURRENT GRADE: B
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: 5/25/2011 3:30:00 PM
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> Ranchero Bar And Grill-Westpark	<b>Permit</b> 1-2044	<b>Date</b> InspectionDate2
<b>Address</b> 380 Commerce Dr	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
salsa(on ice bath)	43-44	milk/American cheese/chicken(walk in cooler)	28/27/29	cheese sauce (hot held)	138
milk/juice/whipped topping/butter(reach in)	30/41/27/40	butter/steak/cheesesauce/whipped topping(WIC)	27/30/26/27	sour cream/guacomole(prepare top)	44/44
mixers(bar cooler)	27-29	cut veggies(WIC)	24-26	diced tomatoes/shredded cheese(prepare top)	41/43
chicken/salsa/shrimp(upright cooler)	42/34-40/34	butter/sauces/cut veggies(upright cooler)	41/43-44/43-44	shrimp/beef(under counter cooler)	44/42
cut veggies/cheese sauce(upright cooler)	30-32/36	beef/chicken(cooking on grill)	282/293		
diced tomatoes/whipped topping(upright cooler)	31/32	beans(cooking on stove)	182		
pork/steak/shrimp/strawberries(upright freezer)	-4/-7/-10/-7	rice/shredded chicken(hot held)	134/136		
chicken/cheese sauce(cooling on ice bath)	102/75	beef/refried beans(hot held)	145/137		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S2	2-2D Handwash sinks are for handwashing only. Ice dumped into handwash sink at entrance to kitchen while on site.
S8	8-2B 1. all toxic chemicals must be labeled. Blue liquid in spray bottle on shelf in dry storage room. 2. All toxic chemicals must be stored away from or below food. Blue liquid in spray bottle on shelf with soda boxes.
S15	15A 1.All dinnerware must be smooth, easily cleanable and free from chips/cracks. Chipped plated noted in clean dish area, chipped clear bowls in dry storage ara (near sauces), torn bulk chip container on shelf at wait station. 2. All wood must be sealed/painted to make it nonabsorbant. Raw wood braces holding up pass thru shelf. Paint/seal braces.
S17	17C 1. Repair cove base where it has fallen off wall (at entrance to wait station, at handwash sink). 2. Repair stripping/gasket on door to walk in cooler door will seal tightly.
S18	18. All doors to the outside must be kept closed when not actively in use. Both sets of doors leading into the restaurant were propped open upon arrival.

**Person in Charge (Signature)**

**Date**



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<b>Establishment</b> Rancho Bar And Grill-Westpark	<b>Permit</b> 1-2044	<b>Date</b> InspectionDate3
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<b>Address</b> 380 Commerce Dr	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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**Person in Charge (Signature)** \_\_\_\_\_ **Date** \_\_\_\_\_

**Inspector (Signature)** \_\_\_\_\_ **Date** 5/25/2011 3:30:00 PM