



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Shamrock Kitchen
Address: 677 Old Senoia Rd

City: Tyrone

Time In: 9:00 am

Time Out: 10:10 am

Inspection Date: 8/18/2011

CFSM: Tracey Sutton

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

Risk Type: 1 2 3

Permit#: 1-2046

Last Score	Grade	Date
91	A	3/23/11

Prior Score	Grade	Date
91	A	12/28/10

CURRENT SCORE

CURRENT GRADE

92

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		
<input checked="" type="radio"/>	<input type="radio"/>					
Supervision					4 points	
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1					9 points	
2-1A. Proper use of restriction & exclusion						
<input checked="" type="radio"/>	<input type="radio"/>					
2-1B. Hands clean and properly washed						
<input checked="" type="radio"/>	<input type="radio"/>					
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
<input checked="" type="radio"/>	<input type="radio"/>					
Employee Health, Good Hygienic Practices-Subcategory 2					4 points	
2-2A. Management awareness; policy present; reporting						
<input checked="" type="radio"/>	<input type="radio"/>					
2-2B. Proper eating, tasting, drinking, or tobacco use						
<input checked="" type="radio"/>	<input type="radio"/>					
2-2C. No discharge from eyes, nose, and mouth						
<input checked="" type="radio"/>	<input type="radio"/>					
2-2D. Adequate handwashing facilities supplied & accessible						
<input checked="" type="radio"/>	<input type="radio"/>					
3	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Approved Source					9 points	
3-1A. Food obtained from approved source; parasite destruction						
<input type="radio"/>	<input type="radio"/>					
3-1B. Food received at proper temperature						
<input checked="" type="radio"/>	<input type="radio"/>					
3-1C. Food in good condition, safe, and unadulterated						
<input checked="" type="radio"/>	<input type="radio"/>					
4	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Protection from Contamination-Subcategory 1					9 points	
4-1A. Food separated and protected						
<input checked="" type="radio"/>	<input type="radio"/>					
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
<input checked="" type="radio"/>	<input type="radio"/>					
Protection from Contamination-Subcategory 2					4 points	
4-2A. Food stored covered						
<input checked="" type="radio"/>	<input type="radio"/>					
4-2B. Food-contact surfaces: cleaned & sanitized						
<input checked="" type="radio"/>	<input type="radio"/>					

Compliance Status					COS	R
5	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1					9 points	
5-1A. Proper cooking time and temperatures						
<input type="radio"/>	<input type="radio"/>					
5-1B. Proper reheating procedures for hot holding						
<input type="radio"/>	<input type="radio"/>					
Consumer Advisory-Subcategory 2					4 points	
<input type="radio"/>	<input type="radio"/>					
5-2. Consumer advisory provided for raw and undercooked foods						
<input type="radio"/>	<input type="radio"/>					
6	IN	OUT	NA	NO		
<input checked="" type="radio"/>	<input type="radio"/>					
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1					9 points	
6-1A. Proper cold holding temperatures						
<input checked="" type="radio"/>	<input type="radio"/>					
6-1B. Proper hot holding temperatures						
<input type="radio"/>	<input type="radio"/>					
6-1C. Proper cooling time and temperature						
<input type="radio"/>	<input type="radio"/>					
6-1D. Time as a public health control: procedures and records						
<input type="radio"/>	<input type="radio"/>					
Date Marking-Subcategory 2					4 points	
<input checked="" type="radio"/>	<input type="radio"/>					
6-2. Proper date marking and disposition						
<input type="radio"/>	<input type="radio"/>					
7	IN	OUT	NA	NO		
<input type="radio"/>	<input type="radio"/>					
Highly Susceptible Populations					9 points	
7-1. Pasteurized foods used; profibited foods not offered						
<input type="radio"/>	<input type="radio"/>					
8	IN	OUT	NA	NO		
<input type="radio"/>	<input type="radio"/>					
Chemicals					4 points	
8-2A. Food additives: approved and properly used						
<input type="radio"/>	<input type="radio"/>					
8-2B. Toxic substances properly identified, stored, used						
<input checked="" type="radio"/>	<input type="radio"/>					
9	IN	OUT	NA	NO		
<input type="radio"/>	<input type="radio"/>					
Conformance with Approved Procedures					4 points	
9-2. Compliance with variance, specialized process and HACCP plan						
<input type="radio"/>	<input type="radio"/>					

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					
<input type="radio"/>						
Safe Food and Water, Food Identification					3 points	
10A. Pasteurized eggs used where required						
<input type="radio"/>						
10B. Water and ice from approved source						
<input type="radio"/>						
10C. Variance obtained for specialized processing methods						
<input type="radio"/>						
10D. Food properly labeled; original container; required records available; shellstock tags						
<input type="radio"/>						
11	OUT					
<input type="radio"/>						
Food Temperature Control					3 points	
11A. Proper cooling methods used; adequate equipment for temperature control						
<input type="radio"/>						
11B. Plant food properly cooked for hot holding						
<input type="radio"/>						
11C. Approved thawing methods used						
<input type="radio"/>						
11D. Thermometers provided and accurate						
<input type="radio"/>						
12	OUT					
<input type="radio"/>						
Prevention of Food Contamination					3 points	
12A. Contamination prevented during food preparation, storage, display						
<input type="radio"/>						
12B. Personal cleanliness						
<input type="radio"/>						
12C. Wiping cloths: properly used and stored						
<input type="radio"/>						
12D. Washing fruits and vegetables						
<input type="radio"/>						
13	OUT					
<input type="radio"/>						
Postings and Compliance with Clean Air Act					3 points	
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
<input type="radio"/>						
13B. Compliance with Georgia Smoke Free Air Act						
<input type="radio"/>						

Compliance Status					COS	R
14	OUT					
<input type="radio"/>						
Proper Use of Utensils					1 point	
14A. In-use utensils: Properly stored						
<input checked="" type="radio"/>						
14B. Utensils, equipment and linens: properly stored, dried, handled						
<input type="radio"/>						
14C. Single-use/single-service articles: properly stored, used						
<input type="radio"/>						
14D. Gloves used properly						
<input type="radio"/>						
15	OUT					
<input type="radio"/>						
Utensils, Equipment and Vending					1 point	
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
<input type="radio"/>						
15B. Warewashing facilities: installed, maintained, used; test strips						
<input type="radio"/>						
15C. Nonfood-contact surfaces clean.						
<input type="radio"/>						
16	OUT					
<input type="radio"/>						
Water, Plumbing and Waste					2 points	
16A. Hot and cold water available; adequate pressure						
<input type="radio"/>						
16B. Plumbing installed; proper backflow devices						
<input checked="" type="radio"/>						
16C. Sewage and waste water properly disposed						
<input type="radio"/>						
17	OUT					
<input type="radio"/>						
Physical Facilities					1 point	
17A. Toilet facilities: properly constructed, supplied, cleaned						
<input type="radio"/>						
17B. Garbage/refuse properly disposed; facilities maintained						
<input type="radio"/>						
17C. Physical facilities installed, maintained, and clean						
<input checked="" type="radio"/>						
17D. Adequate ventilation and lighting; designated areas used						
<input type="radio"/>						
18	OUT					
<input type="radio"/>						
Pest and Animal Control					3 points	
18. Insects, rodents, and animals not present						
<input type="radio"/>						

Person in Charge (Signature):	(Print)	Date: 8/18/2011 9:00:00 AM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	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 Shamrock Kitchen	Permit 1-2046	Date InspectionDate2
Address 677 Old Senoia Rd	City/State Tyrone, GA 30290	Zip Code 30290

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Bacon cook	183	grits	136		
sausage cook	185	sausage	137	DW chlorine	100ppm
eggs immediate service	137	bacon crisp	110		
hot dogs	40	gravy	138		
butter	39	butter milk	40		
sauces	38	tomatoes	39		
meat drawers	38-39	ham	39		
pinto beans cook	168	vegs	38-39		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S8	8-2BPesticides used or stored in facility must be labeled for aproved use in kitchens. 2 spray cans of unapproved pesticide removed. Fly strips are not approved for use in kitchen or storage areas. Strip in sotre room removed.
S14	14-B Dishes must be allowed to air dry (no cloth wipe down) prior to storage. Corrected.
S16	16-C Donot dispose of mop water by pouring on ground out backdoor. Will use mop sink.
S17	17-C Need to clean stand and utility lines by AC unit in storage area.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/18/2011 9:00:00 AM

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Establishment Shamrock Kitchen	Permit 1-2046	Date InspectionDate3
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Address 677 Old Senoia Rd	City/State Tyrone, GA 30290	Zip Code 30290
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/18/2011 9:00:00 AM