



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** Shane's Rib Shack  
**Address:** 1261 Peachtree Pky N, Bldg 800

**City:** Peachtree City      **Time In:** 2:00 pm      **Time Out:** 3:00 pm

**Inspection Date:** 1/5/2011      **CFSM:** Benjamin J. Eidson (4/25/11)

**Purpose of Inspection:** Routine:  Follow-Up:  Complaint:   
Preliminary:  Other:   
**Risk Type:** 1  2  3       **Permit#:** 2-69073

'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
		92	A	9/29/10

CURRENT SCORE	CURRENT GRADE
<b>94</b>	<b>A</b>
<b>SCORING AND GRADING:</b>	
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
<b>1</b>	IN	OUT	NA	NO		
<b>Supervision</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties						
<b>2</b>	IN	OUT	NA	NO		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
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"/>	<input 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"/>				
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>	<input 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						
<b>3</b>	IN	OUT	NA	NO		
<b>Approved Source</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" 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						
<b>4</b>	IN	OUT	NA	NO		
<b>Protection from Contamination-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
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"/>	<input type="radio"/>	<input type="radio"/>		
<b>Protection from Contamination-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
<b>5</b>	IN	OUT	NA	NO		
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
5-1A. Proper cooking time and temperatures						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
<b>Consumer Advisory-Subcategory 2</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
5-2. Consumer advisory provided for raw and undercooked foods						
<b>6</b>	IN	OUT	NA	NO		
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-1A. Proper cold holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
6-1C. Proper cooling time and temperature						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
6-1D. Time as a public health control: procedures and records						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
<b>Date Marking-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-2. Proper date marking and disposition						
<b>7</b>	IN	OUT	NA	NO		
<b>Highly Susceptible Populations</b>					<b>9 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
7-1. Pasteurized foods used; prohibited foods not offered						
<b>8</b>	IN	OUT	NA	NO		
<b>Chemicals</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>				
8-2B. Toxic substances properly identified, stored, used						
<b>9</b>	IN	OUT	NA	NO		
<b>Conformance with Approved Procedures</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
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
<b>10</b>	OUT					
<b>Safe Food and Water, Food Identification</b>					<b>3 points</b>	
	<input type="radio"/>					
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						
<b>11</b>	OUT					
<b>Food Temperature Control</b>					<b>3 points</b>	
	<input type="radio"/>					
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						
<b>12</b>	OUT					
<b>Prevention of Food Contamination</b>					<b>3 points</b>	
	<input type="radio"/>					
12A. Contamination prevented during food preparation, storage, display						
	<input type="radio"/>					
12B. Personal cleanliness						
	<input checked="" type="radio"/>					
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>					
12D. Washing fruits and vegetables						
<b>13</b>	OUT					
<b>Postings and Compliance with Clean Air Act</b>					<b>3 points</b>	
	<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act						

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

<b>Person in Charge (Signature):</b>	<b>(Print)</b>	<b>Date:</b> 1/5/2011 2:00:00 PM
<b>Inspector (Signature):</b>	<b>Follow-up:</b> Yes <input type="radio"/> No <input checked="" type="radio"/>	<b>Follow-up Date:</b>

# 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> Shane's Rib Shack	<b>Permit</b> 2-69073	<b>Date</b> InspectionDate2
<b>Address</b> 1261 Peachtree Pky N, Bldg 800	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Liquid egg/ prepped salads (walk-in cooler)	40/40	Chicken/ fries (upright freezer)	12/12	Chicken tenders (uc cooler)	42
Macaroni & cheese/ wings (WIC)	38/41	Sauce/ macaroni & cheese (cooking on stove)	139/155	Sauces, dressings (uc cooler)	42-43
Pork tenderloin/ whole chickens (WIC)	41/40	Sauces, dressings (mini cooler)	38/39/41	Sliced tomatoes (cold hold unit)	37
Sauces/ shredded cheese (WIC)	40/41/39	Stew/ pork (hot held)	154/169	Cobbler (cambro)	134
Slaw/ dressings (WIC)	39/39/40	Mac & cheese (hot held)	162	Mac & cheese (cooking)	128
Chicken/ pork (WIC)	38/40	Chopped chicken (hot held)	141		
Grilled tenders/ cut veggies (WIC)	41/40	Potato salad (uc cooler)	44		
Fried zuchini/ corn on cob (upright freezer)	18/10	Cole slaw (uc cooler)	42		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S12	12C All sanitizer buckets must be stored up off of the floor. Sanitizer bucket stored on floor at front counter area.
S15	15A 1. Replace/ discard any equipment as needed when it becomes damaged/ is no longer smooth, non-absorbant, and easily cleanable. Chipped/ damaged mop noted in sauce at stove (no longer properly sealed), cracked bin lid observed covering chopped chicken, damaged cutting board surface observed at hot line area, damaged gasket and crack in bottom of under-counter cooler unit at line. 2. Repair upright freezer at top of unit so that tape is not needed to hold it together, since the tape makes it not easily cleanable. 15C Additional cleaning is needed of exterior surfaces of upright freezer unit, under-counter cooler at line, and cambro unit due to some build-up.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 1/5/2011 2:00:00 PM

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<b>Establishment</b> Shane's Rib Shack	<b>Permit</b> 2-69073	<b>Date</b> InspectionDate3
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<b>Address</b> 1261 Peachtree Pky N, Bldg 800	<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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<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 1/5/2011 2:00:00 PM