



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Thai Isan
Address: 1009 Peachtree Pky N

City: Peachtree City **Time In:** 1:20 pm **Time Out:** 2:40 pm

Inspection Date: 8/18/2011 **CFSM:** Ta Crocker

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

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-47855

'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.

Last Score: **93** Grade: **A** Date: **2/7/11**

Prior Score: **84** Grade: **B** Date: **11/15/10**

CURRENT SCORE

CURRENT GRADE

91

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	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:** 8/18/2011 1:20:00 PM

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 Thai Isan	Permit 1-47855	Date InspectionDate2
Address 1009 Peachtree Pky N	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice large steamer	148	makeline beef	41		
rice small steamer	153	chicken	40		
WIC beef thaw	28	interior	38-41		
shrimp	39				
chicken	36	DW chlorine	100ppm		
sauces	38-39	utensil water	143		
squid	37				
WIF	2				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-2 Ensure date labels on products prepared and held for at least 24 hours are marked with a use by/discard date not to exceed 7 days with day 1 being date of prep. Items observed in WIC with a prep date of 8/16 and a use by date of 8/23 which is an 8 day hold time. As products within 7 days of prep, labels allowed to be corrected.
S10	10-D Ensure food items removed from original containers are placed into properly labeled containers. 2 squeeze bottles need to be labeled.
S14	14-A Do not use bowl as scoop as observed in rice in WIC. Switched for scoop with a handle with handle stored upright.
S17	17-C Some additional cleaning of floors needed under cookline. Need to finish (paint/seal/caulk) raw sheetrock over walkin units. Caulk/seal edges and joints and paint with a light color paint.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/18/2011 1:20:00 PM

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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 1:20:00 PM