



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: The Bridge- First Baptist Church PTC
Address: 225 Willowbend Rd

City: Peachtree City **Time In:** 12:45 pm **Time Out:** 1:15 pm

Inspection Date: 8/4/2011 **CFSM:** Jon Windham (7/25/13)

Purpose of Inspection: Routine: ● Follow-Up: ○ Complaint: ○ Last Score: 95 Grade: A Date: 4/4/11
 Preliminary: ○ Other: ○

Risk Type: 1 ● 2 ○ 3 ○ **Permit#:** 2-85973

'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: 100 Grade: A Date: 12/6/10

CURRENT SCORE	CURRENT GRADE
96	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	4 points	
Supervision						
	●	○			1-2. Person in charge present, demonstrates knowledge, and performs duties	○ ○
2	IN	OUT	NA	NO	9 points	
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1						
	●	○			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	9 points	
Approved Source						
	●	○			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	9 points	
Protection from Contamination-Subcategory 1						
	●	○	○		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	9 points	
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1						
	○	○	●	○	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	9 points	
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1						
	●	○	○		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	9 points	
Highly Susceptible Populations						
	○	○	●		7-1. Pasteurized foods used; profibited foods not offered	○ ○
8	IN	OUT	NA	NO	4 points	
Chemicals						
	○	○	●		8-2A. Food additives: approved and properly used	○ ○
	●	○			8-2B. Toxic substances properly identified, stored, used	○ ○
9	IN	OUT	NA	NO	4 points	
Conformance with Approved Procedures						
	○	○	●		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				3 points	
Safe Food and Water, Food Identification						
	○				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				3 points	
Food Temperature Control						
	○				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				3 points	
Prevention of Food Contamination						
	○				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				3 points	
Postings and Compliance with Clean Air Act						
	○				13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○ ○
	○				13B. Compliance with Georgia Smoke Free Air Act	○ ○

Compliance Status					COS	R
14	OUT				1 point	
Proper Use of Utensils						
	○				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				1 point	
Utensils, Equipment and Vending						
	○				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				2 points	
Water, Plumbing and Waste						
	○				16A. Hot and cold water available; adequate pressure	○ ○
	○				16B. Plumbing installed; proper backflow devices	○ ○
	○				16C. Sewage and waste water properly disposed	○ ○
17	OUT				1 point	
Physical Facilities						
	○				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				3 points	
Pest and Animal Control						
	○				18. Insects, rodents, and animals not present	○ ○

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 8/4/2011 12:45:00 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 The Bridge- First Baptist Church PTC	Permit 2-85973	Date InspectionDate2
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Address 225 Willowbend Rd	City/State Peachtree City, GA 30269	Zip Code 30269
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Frozen lemonade (small freezer)	-1				
Cookie dough (upright freezer)	20				
OJ (upright cooler)	38				
Cream cheese (upright cooler)	36				
Half & half (upright cooler)	35				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S2	2-2B All employee drinks must be in a single service cup with a lid and a straw. Observed re-usable plastic cup and water bottle in food/ equipment area.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/4/2011 12:45:00 PM

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

Inspector (Signature) _____ **Date** 8/4/2011 12:45:00 PM