



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Waffle House #1478 Peachtree Promenade
Address: 2100 Highway 54, Suite 100 E

City: Peachtree City **Time In:** 10:15 am **Time Out:** 11:15 am

Inspection Date: 12/22/2010 **CFSM:** Vikash Patel

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

Risk Type: 1 2 3 **Permit#:** 1-4627

'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: **91** Grade: **A** Date: 9/14/10

Prior Score: **80** Grade: **B** Date: 6/7/10

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		
	<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 checked="" 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"/>				
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1					9 points	
5-1A. Proper cooking time and temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>				
5-1B. Proper reheating procedures for hot holding						
	<input checked="" type="radio"/>	<input type="radio"/>				
Consumer Advisory-Subcategory 2					4 points	
5-2. Consumer advisory provided for raw and undercooked foods						
	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>				
6-1C. Proper cooling time and temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
6-1D. Time as a public health control: procedures and records						
	<input checked="" type="radio"/>	<input type="radio"/>				
Date Marking-Subcategory 2					4 points	
6-2. Proper date marking and disposition						
	<input checked="" type="radio"/>	<input type="radio"/>				
7	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				
Highly Susceptible Populations					9 points	
7-1. Pasteurized foods used; profibited foods not offered						
	<input checked="" type="radio"/>	<input type="radio"/>				
8	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				
Chemicals					4 points	
8-2A. Food additives: approved and properly used						
	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>				
Conformance with Approved Procedures					4 points	
9-2. Compliance with variance, specialized process and HACCP plan						
	<input checked="" 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					
Safe Food and Water, Food Identification					3 points	
10A. Pasteurized eggs used where required						
	<input type="radio"/>	<input checked="" type="radio"/>				
10B. Water and ice from approved source						
	<input type="radio"/>	<input checked="" type="radio"/>				
10C. Variance obtained for specialized processing methods						
	<input type="radio"/>	<input checked="" type="radio"/>				
10D. Food properly labeled; original container; required records available; shellstock tags						
	<input type="radio"/>	<input checked="" type="radio"/>				
11	OUT					
Food Temperature Control					3 points	
11A. Proper cooling methods used; adequate equipment for temperature control						
	<input type="radio"/>	<input checked="" type="radio"/>				
11B. Plant food properly cooked for hot holding						
	<input type="radio"/>	<input checked="" type="radio"/>				
11C. Approved thawing methods used						
	<input type="radio"/>	<input checked="" type="radio"/>				
11D. Thermometers provided and accurate						
	<input type="radio"/>	<input checked="" type="radio"/>				
12	OUT					
Prevention of Food Contamination					3 points	
12A. Contamination prevented during food preparation, storage, display						
	<input type="radio"/>	<input checked="" type="radio"/>				
12B. Personal cleanliness						
	<input type="radio"/>	<input checked="" type="radio"/>				
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>	<input checked="" type="radio"/>				
12D. Washing fruits and vegetables						
	<input type="radio"/>	<input checked="" type="radio"/>				
13	OUT					
Postings and Compliance with Clean Air Act					3 points	
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>	<input checked="" type="radio"/>				
13B. Compliance with Georgia Smoke Free Air Act						
	<input type="radio"/>	<input checked="" type="radio"/>				

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

Person in Charge (Signature): _____ **(Print)** _____ **Date:** 12/22/2010 10:15:00 AM

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 Waffle House #1478 Peachtree Promenade	Permit 1-4627	Date InspectionDate2
Address 2100 Highway 54, Suite 100 E	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
3 door cooler/cut lemon	40	warmer/gravy	167		
3 door cooler/apple pie	43	cook temp/egg	150		
3 door cooler/creamer	40	cooler drawer/sliced ham	42		
preline cooler/diced ham	40	cooler drawer/sliced cheese	42		
preline cooler/hash brown	40				
preline cooler/sliced tomato	40				
upright cooler/apple pie	41				
warmer/grits	144				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-1D Found improper record keeping when using time as a public health control. Ex: Basket of eggs are not marked with discard date.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/22/2010 10:15:00 AM

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Address 2100 Highway 54, Suite 100 E	City/State Peachtree City, GA 30269	Zip Code 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/22/2010 10:15:00 AM