

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE							
						85	B							
Establishment Name: <u>Phibbs Bar</u> Address: <u>96 Fieldstone Village DR</u> City: <u>ROCK SPRING</u> Time In: <u>06</u> : <u>20</u> PM Time Out: <u>07</u> : <u>15</u> PM Inspection Date: <u>08/12/2015</u> CFM#: <u>Kara Newby (exp. 5/9/20)</u>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69								
Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/>														
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000046</u>														
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.			Good Retail Practices are preventive measures to control the introduction of public pathogens, chemicals, and physical objects into foods.											
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.) 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														
Compliance Status				COS	R	Compliance Status		COS	R					
1	IN	OUT	NA	NO	Supervision		4 points							
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties		<input type="radio"/>	<input type="radio"/>						
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points							
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed		<input type="radio"/>	<input type="radio"/>						
	<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 type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>						
3	IN	OUT	NA	NO	Approved Source		9 points							
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source, parasite destruction		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			3-1B. Food received at proper temperature		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>						
4	IN	OUT	NA	NO	Protection from Contamination		9 points							
	<input checked="" type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			4-2A. Food stored covered		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized		<input type="radio"/>	<input type="radio"/>						
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory		9 points							
	<input checked="" type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>						
	<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	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods		9 points							
	<input type="radio"/>	<input checked="" type="radio"/>			6-1A. Proper cold holding temperature		<input checked="" type="radio"/>	<input type="radio"/>						
	<input type="radio"/>	<input checked="" type="radio"/>			6-1B. Proper hot holding temperature		<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 type="radio"/>	<input checked="" type="radio"/>			6-1D. Time as a public health control; procedures and records		<input type="radio"/>	<input type="radio"/>						
	<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	Highly Susceptible Populations		9 points							
	<input type="radio"/>	<input checked="" type="radio"/>			7-1. Pasteurized foods used; Prohibited foods not offered		<input type="radio"/>	<input type="radio"/>						
8	IN	OUT	NA	NO	Chemicals		4 points							
	<input type="radio"/>	<input checked="" type="radio"/>			8-2A. Food additives; approved and properly used		<input type="radio"/>	<input type="radio"/>						
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used		<input type="radio"/>	<input type="radio"/>						
9	IN	OUT	NA	NO	Conformance with Approved Procedures		4 points							
	<input type="radio"/>	<input checked="" type="radio"/>			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)														
Compliance Status				COS	R	Compliance Status				COS	R			
10	OUT	Safe Food and Water, Food Identification			3 points		14	OUT	Proper Use of Utensils			4 points		
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14A. In-use utensils; properly stored			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>	
11	OUT	Food Temperature Control			3 points		15	OUT	Utensils, Equipment and Vending			1 point		
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	11C. Approved thawing methods used			<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>		16	OUT	Water, Plumbing and Waste			2 points	
12	OUT	Prevention of Food Contamination			3 points			<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage display			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	12B. Personal cleanliness			<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	12C. Wiping cloths; properly used and stored			<input type="radio"/>	<input type="radio"/>		17	OUT	Physical Facilities			1 point	
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>	
13	OUT	Postings and Compliance with Clean Air Act			1 point			<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>	
Person in Charge (Signature) _____ (Print) Daniel						Date: 08/12/2015								
Inspector (Signature) Kacy Hurlbert						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>								
						Follow-up Date:								

Food 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 subsections (2)(i) and (j).

Establishment Phibbs Bar	Permit # FSP-146-000046	Date 08/12/2015
Address 96 FIELDSTONE VILLAGE DR	City/State ROCK SPRING GA	Zipcode 30739

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef Ground beef/taco / Hot-Hold Unit,	160.0 ° F	Beef Hamburger / Final Cook Temp.,	195.0 ° F	Other PHF Sour cream / room temp, counter/room temp	64.0 ° F
Other PHF Salsa / room temp, counter/room temp	65.0 ° F	Pork Ham / Prep Area,	36.0 ° F	Other PHF Diced tomatoes / Prep Area,	38.0 ° F
Other PHF Sliced cheese / Refrigerator,	40.0 ° F	Other PHF Tomatoes / Refrigerator,	40.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
6-1A	Violation of Code: [.04(6)(f)] Observed sour cream and salsa left out on the counter at room temperature. Sour cream was at 64 degrees Fahrenheit and salsa was at 65 degrees Fahrenheit. /CA: PIC said he had just opened the salsa from a new container and that the sour cream had been out there for about 15 minutes. PIC put the food in the prep cooler. Corrected On-Site. New Violation.
11C	Violation of Code: [.04(6)(c)] Observed hamburger/ground beef thawing at room temperature. /CA: PIC placed the food in the refrigerator to continue thawing properly. Corrected On-Site. New Violation.
12B	Violation of Code: [.03(5)(i)] Observed food employee preparing food without wearing a hair restraint. /CA: Employee put on hair restraint. Corrected On-Site. New Violation.

Remarks Two new deep fryers were setting out on the counter, currently not in use. Told PIC to make sure they were underneath the hood vent when in use.

Person in Charge (Signature)	Date: 08/12/2015
Inspector (Signature) Kacy Hurlbert	Date: 08/12/2015