



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Canongate Golf Club
Address: 924 Shaw Road

City: Sharpsburg Time In: _____ AM / PM Time Out: _____ AM / PM

Inspection Date: 04/06/10 CFM: Sean Craig

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

038-09-FSVC
Permit#: 006707

Prior Score: 94 Grade: A Date: 08/11/09

Prior Score: 93 Grade: A Date: 01/29/09

CURRENT SCORE

CURRENT GRADE

99

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	Compliance Status					COS	R
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
Supervision - Subcategory 2					4	points	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1					9	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties. CFM on staff							5-1A. Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>
2	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					9	points	Consumer Advisory - Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion							5-1B. Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1B. Hands clean and properly washed							Consumer Advisory - Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1C. No bare hand contact with ready-to-eat foods							5-2. Consumer advisory provided for raw and undercooked foods					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Employee Health, Good Hygienic Practices - Subcategory 2					4	points	6	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting							Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1					9	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1A. Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2C. No discharge from eyes, nose, and mouth							6-1B. Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible							6-1C. Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>
3	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Approved Source - Subcategory 1					9	points	Date Marking - Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approved source; parasite destruction							6-2. Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1B. Food received at proper temperature							Highly Susceptible Populations - Subcategory 1					9	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3-1C. Food in good condition, safe, and unadulterated							7-1. Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>
4	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Protection from Contamination - Subcategory 1					9	points	8	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected							Chemicals - Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<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							8-2A. Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Protection from Contamination - Subcategory 2					4	points	8-2B. Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2A. Food stored covered							Conformance with Approved Procedures - Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4-2B. Food-contact surfaces: cleaned & sanitized							9-2. Compliance with variance, specialized process and HACCP plan process and HACCP					<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 per category)

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
Safe Food and Water, Food Identification					3	points	Proper Use and Handling of Utensils					1	point
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10A. Pasteurized eggs used where required							14A. In-use utensils: properly stored					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10B. Water and ice from approved source							14B. Utensils, equipment and linens: properly stored, dried, handled					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles: properly stored, used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food							14D. Gloves used properly					<input type="radio"/>	<input type="radio"/>
11	OUT						15	OUT					
Food Temperature Control					3	points	Utensils, Equipment and Vending					1	point
	<input type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11A. Proper cooling methods used; adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities: installed, maintained, used; test strips					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11D. Thermometers provided and accurate							Water, Plumbing and Waste					2	points
12	OUT							<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Prevention of Food Contamination					3	points	16A. Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12A. Contamination prevented during food preparation, storage & display							16B. Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12B. Personal cleanliness							16C. Sewage and waste water properly disposed					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12C. Wiping cloths: properly used and stored							Physical Facilities					1	point
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12D. Washing fruits and vegetables							17A. Toilet facilities: properly constructed, supplied, cleaned					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Postings and Compliance with Clean Air Act					1	point	17B. Garbage/refuse properly disposed; facilities maintained					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13B. Compliance with Georgia Smoke Free Air Act							17D. Adequate ventilation and lighting; designated areas used					<input type="radio"/>	<input type="radio"/>
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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 subsections (2)(i) and (j).

Establishment <u>Canongate Golf Club</u>	Permit # <u>038-09-FSVC-006707</u>	Date <u>04/06/10</u>
Address <u>924 Shaw Road</u>	City/State <u>Sharpsburg, GA</u>	Zip Code <u>30277</u>

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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	Cooler 40°F	Chicken salad 40°F	ham 38°F - walkin cooler
	Grits 171.5°F	turkey 37°F	grilled chicken 37°F
	tomatoes 41.5°F	boiled eggs 40°F	chili 37.5°F
	ham 41°F	roast beef 41°F - cooler drawer	chicken marsala 38°F
	Sliced ham 38.5°F	hamburger 42°F " "	Chicken salad 43°F
	tuna salad 38.5°F	turkey 39°F - walkin cooler	

Violations

15A Residue on back drop area of ice machine, particles on gaskets of cooler

Person in Charge (Signature) <u>[Signature]</u>	Date <u>04/06/10</u>
Inspector (Signature) <u>Sherry Beasley</u>	Date <u>04/06/10</u>