

**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
Food Service Establishment Inspection Report

Establishment Name: Catsfish Hollow  
Address: 2826 Highway 154  
City: Newnan Time In: \_\_\_\_\_ AM / PM Time Out: \_\_\_\_\_ AM / PM

Inspection Date: 2/26/10 CFMSM: Math Owsley  
Purpose of Inspection: Routine  Follow-up  Complaint   
Preliminary  Other  038-out-rsv-5/14/09  
Risk Type: 1  2  3  Permit#: 602891

Last Score	Grade	Date
<u>99</u>	<u>A</u>	<u>10/15/08</u>

Current Score	Current Grade
<u>96</u>	<u>A</u>

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=C9

**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
<b>1 IN OUT NA NO</b> <b>Supervision - Subcategory 2</b> 4 points			<b>5 IN OUT NA NO</b> <b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1</b> 9 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMSM on staff	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
<b>2 IN OUT NA NO</b> <b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b> 9 points			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 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"/> 2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	<b>Consumer Advisory-Subcategory 2</b> 4 points		
<input checked="" type="radio"/> <input type="radio"/> <input 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"/> <input type="radio"/> <input type="radio"/> 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"/> 2-1C. No bare hand contact with ready-to-eat foods	<input type="radio"/>	<input type="radio"/>	<b>6 IN OUT NA NO</b> <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b> 9 points		
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b> 4 points			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures	<input 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	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 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"/> 2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1C. Proper cooling time and temperature	<input 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	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input 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"/> <input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	<b>Date Marking-Subcategory 2</b> 4 points		
<b>3 IN OUT NA NO</b> <b>Approved Source - Subcategory 1</b> 9 points			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-2. Proper date marking and disposition	<input 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	<input type="radio"/>	<input type="radio"/>	<b>7 IN OUT NA NO</b> <b>Highly Susceptible Populations - Subcategory 1</b> 9 points		
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used; prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	<b>8 IN OUT NA NO</b> <b>Chemicals - Subcategory 2</b> 4 points		
<b>4 IN OUT NA NO</b> <b>Protection from Contamination-Subcategory 1</b> 9 points			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 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"/> 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/>	<input type="radio"/>	<b>9 IN OUT NA NO</b> <b>Conformance with Approved Procedures - Subcategory 2</b> 4 points		
<b>Protection from Contamination-Subcategory 2</b> 4 points			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered	<input checked="" type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces: cleaned & sanitized	<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
<b>10 OUT</b> <b>Safe Food and Water, Food Identification</b> 3 points			<b>14 OUT</b> <b>Proper Use and Handling of Utensils</b> 1 point		
<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. Properly labeled; original container, required records; shellstock tags; segregated distressed food	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>
<b>11 OUT</b> <b>Food Temperature Control</b> 3 points			<b>15 OUT</b> <b>Utensils, Equipment and Vending</b> 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 type="radio"/> 11C. Approved thawing methods used	<input 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"/>	<b>16 OUT</b> <b>Water, Plumbing and Waste</b> 2 points		
<b>12 OUT</b> <b>Prevention of Food Contamination</b> 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 type="radio"/> 12B. Personal cleanliness	<input 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"/>	<b>17 OUT</b> <b>Physical Facilities</b> 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"/>
<b>13 OUT</b> <b>Postings and Compliance with Clean Air Act</b> 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"/>
			<b>18 OUT</b> <b>Pest and Animal Control</b> 3 points		
			<input type="radio"/> 18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature) Math Owsley (Print) MATT Owsley Date: 2/26/10  
Inspector (Signature) Patricia Gamman Follow-up: YES  NO  Follow-up Date: \_\_\_/\_\_\_/\_\_\_  
Form: Inspection 1A-2007

