



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Big Chic
Address: 7280 Highway 16 East Suite A
City: Senoia Time In: _____ AM / PM Time Out: _____ AM / PM

Inspection Date: 08/06/10 CFMSM: Michael Parker

Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 038-07-FSVC 004748

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.

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	OUT	NA	NO	COS	R	Compliance Status	Points
Compliance Status							
<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	4 points
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods	0 points
Employee Health, Good Hygienic Practices - Subcategory 2							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	0 points
Approved Source - Subcategory 1							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1B. Food received at proper temperature	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	0 points
Protection from Contamination - Subcategory 1							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected	0 points
<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	0 points
Protection from Contamination - Subcategory 2							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces: cleaned & sanitized	0 points
Compliance Status							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding	0 points
Consumer Advisory - Subcategory 2							
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods	0 points
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperatures	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperatures	0 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			6-1C. Proper cooling time and temperature	0 points
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control: procedures and records	0 points
Date Marking - Subcategory 2							
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			6-2. Proper date marking and disposition	0 points
Highly Susceptible Populations - Subcategory 1							
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			7-1. Pasteurized foods used; prohibited foods not offered	0 points
Chemicals - Subcategory 2							
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			8-2A. Food additives: approved and properly used	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	0 points
Conformance with Approved Procedures - Subcategory 2							
<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	0 points

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.)

IN	OUT	NA	NO	COS	R	Compliance Status	Points
Safe Food and Water, Food Identification							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10A. Pasteurized eggs used where required	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10B. Water and ice from approved source	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10C. Variance obtained for specialized processing methods	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food	0 points
Food Temperature Control							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11A. Proper cooling methods used; adequate equipment for temperature control	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11B. Plant food properly cooked for hot holding	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11C. Approved thawing methods used	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			11D. Thermometers provided and accurate	0 points
Prevention of Food Contamination							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12A. Contamination prevented during food preparation, storage & display	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12B. Personal cleanliness	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12C. Wiping cloths: properly used and stored	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12D. Washing fruits and vegetables	0 points
Postings and Compliance with Clean Air Act							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13B. Compliance with Georgia Smoke Free Air Act	0 points
Compliance Status							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14A. In-use utensils: properly stored	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14B. Utensils, equipment and linens: properly stored, dried, handled	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14C. Single-use/single-service articles: properly stored, used	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14D. Gloves used properly	0 points
Utensils, Equipment and Vending							
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15B. Warewashing facilities: installed, maintained, used; test strips	0 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15C. Nonfood-contact surfaces clean	0 points
Water, Plumbing and Waste							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16A. Hot and cold water available; adequate pressure	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16B. Plumbing installed; proper backflow devices	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16C. Sewage and waste water properly disposed	0 points
Physical Facilities							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17A. Toilet facilities: properly constructed, supplied, cleaned	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17B. Garbage/refuse properly disposed; facilities maintained	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17C. Physical facilities installed, maintained, and clean	0 points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17D. Adequate ventilation and lighting; designated areas used	0 points
Pest and Animal Control							
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present	0 points

Person In Charge (Signature) Celie C. Parker (Print) _____ Date: 8/06/10
Inspector (Signature) Sherry Beasley Follow-up: YES NO Follow-up Date: 1/1

