



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Breakers Ice Cream & Yogurt
Address: 139 Newman Station Drive
City: Newman Time In: _____ AM / PM Time Out: _____ AM / PM

Inspection Date: 06/21/10 CFSM:

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3

Permit#: 038-08-FSIC-006339

Last Score: 99 Grade: A Date: 06/16/09

Prior Score: 98 Grade: A Date: 07/02/09

CURRENT SCORE	CURRENT GRADE
82	B

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.)

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

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					Compliance Status				
IN	OUT	NA	NO	COS R	IN	OUT	NA	NO	COS R
10 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Safe Food and Water, Food Identification 3 points					14 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Proper Use and Handling of Utensils 1 point				
10A. Pasteurized eggs used where required					14A. In-use utensils: properly stored				
10B. Water and ice from approved source					14B. Utensils, equipment and linens: properly stored, dried, handled				
10C. Variance obtained for specialized processing methods					14C. Single-use/single-service articles: properly stored, used				
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food					14D. Gloves used properly				
11 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Food Temperature Control 3 points					15 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Utensils, Equipment and Vending 1 point				
11A. Proper cooling methods used; adequate equipment for temperature control					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
11B. Plant food properly cooked for hot holding					15B. Warewashing facilities: installed, maintained, used; test strips				
11C. Approved thawing methods used					15C. Nonfood-contact surfaces clean				
11D. Thermometers provided and accurate					16 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Water, Plumbing and Waste 2 points				
12 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Prevention of Food Contamination 3 points					16A. Hot and cold water available; adequate pressure				
12A. Contamination prevented during food preparation, storage & display					16B. Plumbing installed; proper backflow devices				
12B. Personal cleanliness					16C. Sewage and waste water properly disposed				
12C. Wiping cloths: properly used and stored					17 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Physical Facilities 1 point				
12D. Washing fruits and vegetables					17A. Toilet facilities: properly constructed, supplied, cleaned				
13 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Postings and Compliance with Clean Air Act 1 point					17B. Garbage/refuse properly disposed; facilities maintained				
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					17C. Physical facilities installed, maintained, and clean				
13B. Compliance with Georgia Smoke Free Air Act					17D. Adequate ventilation and lighting; designated areas used				
					18 <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> Pest and Animal Control 3 points				
					18. Insects, rodents, and animals not present				

Person in Charge (Signature) Trista Howard

(Print) Trista Howard

Date: 06/21/10

Inspector (Signature) Adria Jannone

Follow-up: YES NO

Follow-up Date: 1/1

Food Service Establishment Inspection Report Addendum

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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 Crusties Ice Cream & Yogurt Permit # 038-08-FSIC-006339 Date 06/21/10
 Address 138 Dunwoody Station Dr. City/State Atlanta Ga Zip Code 30265

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
hot dog	38.8°				
slaw	38.0°				
chili	163°				
hot dog	150°				
strawberry topping	58°				
pineapple topping	39.8°				

OBSERVATIONS AND CORRECTIVE ACTIONS

- 14C Keep single serve bowl & cup sleeves up to protect from contamination
- 2-1C Use gloves in handling ready to eat foods, wash hands before putting gloves on and between glove changes. No bare hand contact.
- 17B Keep dumpster doors closed.
- 6-2 Properly date all containers, especially when opened if there is a use by time after opening.

Person in Charge (Signature) Trisha Howard Date 06/21/2010
 Inspector (Signature) Patricia Gammon Date 06/21/10