



GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

CURRENT SCORE	CURRENT GRADE
98	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

Establishment Name: Check-It-A  
 Address: 505 Bullsboro Dr.  
 City: Aurora Time In: \_\_\_\_\_ AM / PM Time Out: \_\_\_\_\_ AM / PM  
 Inspection Date: 05/11/10 CFSM: \_\_\_\_\_

Purpose of Inspection: Routine  Follow-up  Complaint   
 Preliminary  Other   
 Risk Type: 1  2  3  Permit#: 038-04-RSVC-002821  
 Last Score: 94 Grade: A Date: 1/27/10  
 Prior Score: 89 Grade: B Date: 6/23/09

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.

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

**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					
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	OUT					15	OUT				
Food Temperature Control 3 points						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					
Prevention of Food Contamination 3 points						Water, Plumbing and Waste 2 points					
12A. Contamination prevented during food preparation, storage & display						16A. Hot and cold water available; adequate pressure					
12B. Personal cleanliness						16B. Plumbing installed; proper backflow devices					
12C. Wiping cloths: properly used and stored						16C. Sewage and waste water properly disposed					
12D. Washing fruits and vegetables						17					
13						OUT Physical Facilities 1 point					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17A. Toilet facilities: properly constructed, supplied, cleaned					
13B. Compliance with Georgia Smoke Free Air Act						17B. Garbage/refuse properly disposed; facilities maintained					
						17C. Physical facilities installed, maintained, and clean					
						17D. Adequate ventilation and lighting; designated areas used					
						18					
						OUT Pest and Animal Control 3 points					
						18. Insects, rodents, and animals not present					

Person in Charge (Signature) Sharon Mangham (Print) Sharon Mangham Date: 08/11/10  
 Inspector (Signature) Patricia Summers Follow-up: YES  NO  Follow-up Date: \_\_\_\_\_  
 Form: Inspection 1A-2007

# 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 Chick-It-A Permit # 038-04-FSVC-002821 Date 8/11/10  
 Address 505 Bullsboro Dr. City/State Newnan Ga Zip Code 30265

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken salad	40°	tomato	39°	Grilled Chicken strips	45°
Chicken raw	39°	Cheese	41°	Spicy Chicken	36°
Dalton	41°	Chicken noodle soup	189°	Cooked Chicken breast	39°
Chicken	53°	Chicken noodle soup	136°		
Grilled Chicken	160°	Orzo slaw	39°		
tomato	43°	Chicken salad	35°		
Collards	156°	Chicken pot pie	39°		
mac & cheese	145°	Chicken breast	36°		

## OBSERVATIONS AND CORRECTIVE ACTIONS

- 15C Build up under mixer needs to be cleaned.
- 17C Replace any split gaskets, clean gaskets and doors, replace any damaged ceiling tiles.

Person in Charge (Signature) Sharon Mangham Date 8/11/10  
 Inspector (Signature) Patricia Gammons Date 8/11/10