



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

Establishment Name: CASTLEBERRY ALE HOUSE
Address: 5446 BETHELVIEW RD

CURRENT SCORE	CURRENT GRADE
97	A

City: CUMMING Time In: 03 : 10 PM Time Out: 04 : 15 AM
Inspection Date: 05/08/2012 CFSM: Aaron Hyder

Purpose of Inspection: Construction/Preoperational Initial
Routine Follow-up Temporary
Risk Type: 1 2 3 Permit#: 058-FS-2010-05052

Last Score	Grade	Date
98	A	10/11/11
Prior Score	Grade	Date
96	A	04/06/11

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

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 preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R
1. Supervision	4	points
1-2 IN Person in charge present, demonstrates knowledge, and performs duties		
2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9	points
2-1A IN Proper use of restriction & exclusion		
2-1B IN Hands clean and properly washed		
2-1C IN No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
Employee Health, Good Hygienic Practices - Subcategory 2	4	points
2-2A IN Management awareness; policy present; reporting		
2-2B IN Proper eating, tasting, drinking, or tobacco use		
2-2C IN No discharge from eyes, nose, and mouth		
2-2D IN Adequate handwashing facilities supplied & accessible		
3. Approved Source	9	points
3-1A IN Food obtained from approval source, parasite destruction		
3-1B N/O Food received at proper temperature		
3-1C IN Food in good condition, safe, and unadulterated		
4. Protection from Contamination	9	points
4-1A IN Food separated and protected		
4-1B IN Proper disposition of returned, previously served, reconditional, and unsafe food		
Protection from Contamination - Subcategory 2	4	points
4-2A IN Food stored covered		
4-2B IN Food-contact surfaces; cleaned & sanitized		

Compliance Status	COS	R
5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory	9	points
5-1A N/O Proper cooking time and temperatures		
5-1B N/O Proper reheating procedures for hot holding		
Consumer Advisory - Subcategory 2	4	points
5-2 IN Consumer advisory provided for raw and undercooked foods		
6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods	9	points
6-1A IN Proper cold holding temperature		
6-1B IN Proper hot holding temperature		
6-1C N/O Proper cooling time and temperature		
6-1D IN Time as a public health control; procedures and records		
Date Marking - Subcategory 2	4	points
6-2 IN Proper date marking and disposition		
7. Highly Susceptible Populations	9	points
7-1 N/A Pasteurized foods used; Prohibited foods not offered		
8. Chemicals	4	points
8-2a N/A Food additives; approved and properly used		
8-2a IN Toxic substances properly identified, stored, used		
9. Conformance with Approved Procedures	4	points
9-2 N/A Compliance with variance, specialized process and HACCP plan		


GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status	COS	R
10. Safe Food and Water, Food Identification	3	points
10A IN Pasteurized eggs used where required		
10B IN Water and ice from approved source		
10C IN Variance obtained for specialized processing methods		
10D IN Food properly labeled; original container; required records available; shellstock tags		
11. Food Temperature Control	3	points
11A IN Proper cooling methods used; adequate equipment for temperature control		
11B IN Plant food properly cooked for hot holding		
11C IN Approved thawing methods used		
11D IN Thermometers provided and accurate		
12. Prevention of Food Contamination	3	points
12A IN Contamination prevented during food preparation, storage display		
12B IN Personal cleanliness		
12C IN Wiping cloths; properly used and stored		
12D IN Washing fruits and vegetables		
13. Postings and Compliance with Clean Air Act	1	points
13A IN Posted: Permit/Inspection/Choking Poster/Handwashing		
13B IN Compliance with Georgia Smoke Free Air Act		

Compliance Status	COS	R
14. Proper Use of Utensils	1	points
14A IN In-use utensils; properly stored		
14B OUT Utensils, equipment and linens; properly stored, dried, handled		
14C IN Single-use/single-service articles; properly stored, used		
14D IN Gloves used properly		
15. Utensils, Equipment and Vending	1	points
15A IN Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
15B IN Warewashing facilities; installed, maintained, used; test strips		
15C OUT Nonfood-contact surfaces clean		
16. Water, Plumbing and Waste	2	points
16A IN Hot and cold water available; adequate pressure		
16B IN Plumbing installed; proper backflow devices		
16C IN Sewage and waste water properly disposed		
17. Physical Facilities	1	points
17A OUT Toilet facilities; properly constructed, supplied, cleaned		
17B IN Garbage/refuse properly disposed; facilities maintained		
17C OUT Physical facilities installed, maintained, and clean		
17D IN Adequate ventilation and lighting; designated areas used		
18. Pest and Animal Control	3	points
18 IN Insects, rodents, and animals not present		

Person in Charge (Signature)  (Print) Date: 05/08/2012

Inspector (Signature)  Ann Converse	Follow-up YES <input type="radio"/> NO <input type="radio"/> Follow-up Date: 11/05/2012 Discussed With: Aaron Hyder Title: CFSM
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