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

DHR GEORGIA DEPARTMENT OF HUMAN RESOURCES

Establishment Name: Sequoia Golf Club Atlanta
Address: 5750 Old Atlanta Hwy
City: Suwanee Time In: 10:35 AM/PM Time Out: 11:00 AM/PM
Inspection Date: 7/31/09 CFSM: Richard Sandle
Purpose of Inspection: Routine ● Follow-up ○ Complaint ○
Preliminary ○ Other ○
Risk Type: 1 ○ 2 ● 3 ○ Permit#: _____

| Last Score | Grade | Date |
|---|---|---|
| 91 | A | |
| **Prior Score** | **Grade** | **Date** |
| | | |

**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 |
|---|---|
| 96 | 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=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 |
|---|---|---|---|---|---|---|---|
| 1 | IN | OUT | NA | NO | **Supervision** - Subcategory 2 | 4 points | |
| | ● | ○ | | | 1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff | ○ | ○ |
| 2 | IN | OUT | NA | NO | **Employee Health, Good Hygenic Practices, Preventing Contamination by Hands** - Subcategory 1 | 9 points | |
| | ● | ○ | | | 2-1A. Proper use of restriction & exclusion | ○ | ○ |
| | ● | ○ | | ○ | 2-1B. Hands clean and properly washed | ○ | ○ |
| | ● | ○ | ○ | ○ | 2-1C. No bare hand contact with ready-to-eat foods | ○ | ○ |
| | | | | | **Employee Health, Good Hygenic Practices** - Subcategory 2 | 4 points | |
| | ● | ○ | | | 2-2A. Management awareness; policy present; reporting | ○ | ○ |
| | ○ | ● | | ○ | 2-2B. Proper eating, tasting, drinking, or tobacco use | ○ | ○ |
| | ● | ○ | | ○ | 2-2C. No discharge from eyes, nose, and mouth | ○ | ○ |
| | ● | ○ | | | 2-2D. Adequate handwashing facilities supplied & accessible | ○ | ○ |
| 3 | IN | OUT | NA | NO | **Approved Source** - Subcategory 1 | 9 points | |
| | ● | ○ | | | 3-1A. Food obtained from approved source; parasite destruction | ○ | ○ |
| | ○ | ○ | ○ | ● | 3-1B. Food received at proper temperature | ○ | ○ |
| | ● | ○ | | | 3-1C. Food in good condition, safe, and unadulterated | ○ | ○ |
| 4 | IN | OUT | NA | NO | **Protection from Contamination** - Subcategory 1 | 9 points | |
| | ● | ○ | ○ | | 4-1A. Food separated and protected | ○ | ○ |
| | ● | ○ | | | 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served | ○ | ○ |
| | | | | | **Protection from Contamination** - Subcategory 2 | 4 points | |
| | ● | ○ | ○ | | 4-2A. Food stored covered | ○ | ○ |
| | ● | ○ | ○ | | 4-2B. Food-contact surfaces: cleaned & sanitized | ○ | ○ |

| Compliance Status | | | | | | COS | R |
|---|---|---|---|---|---|---|---|
| 5 | IN | OUT | NA | NO | **Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory** - Subcategory 1 | 9 points | |
| | ● | ○ | ○ | ○ | 5-1A. Proper cooking time and temperatures | ○ | ○ |
| | ○ | ○ | ○ | ● | 5-1B. Proper reheating procedures for hot holding | ○ | ○ |
| | | | | | **Consumer Advisory** - Subcategory 2 | 4 points | |
| | ○ | ○ | ● | | 5-2. Consumer advisory provided for raw and undercooked foods | ○ | ○ |
| 6 | IN | OUT | NA | NO | **Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food** - Subcategory 1 | 9 points | |
| | ● | ○ | ○ | | 6-1A. Proper cold holding temperatures | ○ | ○ |
| | ● | ○ | ○ | ○ | 6-1B. Proper hot holding temperatures | ○ | ○ |
| | ○ | ○ | ○ | ● | 6-1C. Proper cooling time and temperature | ○ | ○ |
| | ○ | ○ | ● | ○ | 6-1D. Time as a public health control: procedures and records | ○ | ○ |
| | | | | | **Date Marking** - Subcategory 2 | 4 points | |
| | ● | ○ | ○ | ○ | 6-2. Proper date marking and disposition | ○ | ○ |
| 7 | IN | OUT | NA | NO | **Highly Susceptible Populations** - Subcategory 1 | 9 points | |
| | ○ | ○ | ● | | 7-1. Pasteurized foods used; prohibited foods not offered | ○ | ○ |
| 8 | IN | OUT | NA | NO | **Chemicals** - Subcategory 2 | 4 points | |
| | ○ | ○ | ● | | 8-2A. Food additives: approved and properly used | ○ | ○ |
| | ● | ○ | | | 8-2B. Toxic substances properly identified, stored, used | ○ | ○ |
| 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 |
|---|---|---|---|---|
| 10 | OUT | **Safe Food and Water, Food Identification** | 3 points | |
| | ○ | 10A. Pasteurized eggs used where required | ○ | ○ |
| | ○ | 10B. Water and ice from approved source | ○ | ○ |
| | ○ | 10C. Variance obtained for specialized processing methods | ○ | ○ |
| | ○ | 10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food | ○ | ○ |
| 11 | OUT | **Food Temperature Control** | 3 points | |
| | ○ | 11A. Proper cooling methods used; adequate equipment for temperature control | ○ | ○ |
| | ○ | 11B. Plant food properly cooked for hot holding | ○ | ○ |
| | ○ | 11C. Approved thawing methods used | ○ | ○ |
| | ○ | 11D. Thermometers provided and accurate | ○ | ○ |
| 12 | OUT | **Prevention of Food Contamination** | 3 points | |
| | ○ | 12A. Contamination prevented during food preparation, storage & display | ○ | ○ |
| | ○ | 12B. Personal cleanliness | ○ | ○ |
| | ○ | 12C. Wiping cloths: properly used and stored | ○ | ○ |
| | ○ | 12D. Washing fruits and vegetables | ○ | ○ |
| 13 | OUT | **Postings and Compliance with Clean Air Act** | 1 point | |
| | ○ | 13A. Posted: Permit/Inspection/Choking Poster/Handwashing | ○ | ○ |
| | ○ | 13B. Compliance with Georgia Smoke Free Air Act | ○ | ○ |

| Compliance Status | | | COS | R |
|---|---|---|---|---|
| 14 | OUT | **Proper Use and Handling of Utensils** | 1 point | |
| | ○ | 14A. In-use utensils: properly stored | ○ | ○ |
| | ○ | 14B. Utensils, equipment and linens: properly stored, dried, handled | ○ | ○ |
| | ○ | 14C. Single-use/single-service articles: properly stored, used | ○ | ○ |
| | ○ | 14D. Gloves used properly | ○ | ○ |
| 15 | OUT | **Utensils, Equipment and Vending** | 1 point | |
| | ○ | 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | ○ | ○ |
| | ○ | 15B. Warewashing facilities: installed, maintained, used; test strips | ○ | ○ |
| | ○ | 15C. Nonfood-contact surfaces clean | ○ | ○ |
| 16 | OUT | **Water, Plumbing and Waste** | 2 points | |
| | ○ | 16A. Hot and cold water available; adequate pressure | ○ | ○ |
| | ○ | 16B. Plumbing installed; proper backflow devices | ○ | ○ |
| | ○ | 16C. Sewage and waste water properly disposed | ○ | ○ |
| 17 | OUT | **Physical Facilities** | 1 point | |
| | ○ | 17A. Toilet facilities: properly constructed, supplied, cleaned | ○ | ○ |
| | ○ | 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) RTS Sig (Print) Rick Sandle Date: 7/31/09

Inspector (Signature) [signature] Follow-up: YES ○ NO ● Follow-up Date: ___/___/___

Form: Inspection 1A-2007