



DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH  
Food Service Establishment Inspection Report

Establishment Name: BULL CREEK GOLF COURSE

Address: 7333 LYNCH RD

City: MIDLAND Time In: 01 : 25 PM Time Out: 02 : 15 PM

Inspection Date: 09/16/2011 CFSM: Geraldine Murray (exp 11/13)

Purpose of Inspection: Routine  Followup  Complaint   
Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-1482

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.

Last Score	Grade	Date
90	A	03/07/11
Prior Score	Grade	Date
86	B	09/30/10

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

**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		3 points	14 OUT		1 point
Safe Food and Water, Food Identification			Proper Use of Utensils		
10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>
10B. Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>
10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>
10D. Food properly labeled; original container; required records available; shellstock tags	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>
11 OUT		3 points	15 OUT		1 point
Food Temperature Control			Utensils, Equipment and Vending		
11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>
11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>
11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>
11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	16 OUT		2 points
12 OUT		3 points	Water, Plumbing and Waste		
Prevention of Food Contamination			16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
12A. Contamination prevented during food preparation, storage display	<input checked="" type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>
12C. Wiping cloths; properly used and stored	<input type="radio"/>	<input type="radio"/>	17 OUT		1 point
12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	Physical Facilities		
13 OUT		1 point	17A. Toilet facilities; properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
Postings and Compliance with Clean Air Act			17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>
13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>
13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>
			18 OUT		3 points
			Pest and Animal Control		
			18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature) Geraldine Murray (Print) Geraldine Murray Date: 09/16/2010

Inspector (Signature) Ashley Basset Follow-up: YES  NO

Follow-up Date:

## Food 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**  
BULL CREEK GOLF COURSE

**Permit #**  
106-1482

**Date**  
09/16/2011

**Address**  
7333 LYNCH RD

**City/State**  
MIDLAND GA

**Zipcode**  
31820

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken salad / Refrigerator	39.0 ° F	turkey-cooling / Refrigerator	49.0 ° F	sliced tomatoes-cooling / Refrigerator	54.0 ° F
raw shelled eggs / Refrigerator	41.0 ° F	frank furter / Refrigerator	39.0 ° F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	12A	Observed bulk food items (grits, flour) not sealed properly after opening to prevent contamination. Corrected On-Site. New Violation.
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Remarks Limited amount of PHF thawed during time of inspection.

Person in Charge (Signature)

Geraldine Murray

Date: 09/16/2010

Inspector (Signature) Ashley Basset

Ashley Basset EHSI

Date: 09/16/2011