



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

Establishment Name: BUCKHEAD BAR & GRILL

Address: 5010 ARMOUR RD

City: COLUMBUS Time In: 03 : 45 PM Time Out: 05 : 00 PM

Inspection Date: 12/01/2011 CFSM: Nadine Djukich (exp 12/13)

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-1667

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 into foods.

Last Score	Grade	Date
93	A	06/23/11
Prior Score	Grade	Date
82	B	12/16/10

CURRENT SCORE	CURRENT GRADE
92	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 <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Supervision - Subcategory 2 4 points			5 IN <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points		
<input checked="" type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
2 IN <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			<input type="radio"/> 5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	Consumer Advisory-Subcategory 2 4 points		
<input checked="" type="radio"/> 2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/>	<input type="radio"/>	6 IN <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points		
Employee Health, Good Hygienic Practices-Subcategory 2 4 points			<input checked="" type="radio"/> 6-1A. Proper cold holding temperature	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2A. Management awareness; policy present; reporting	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 6-1B. Proper hot holding temperature	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> 6-1C. Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 6-1D. Time as a public health control; procedures and records	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	Date Marking-Subcategory 2 4 points		
3 IN <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Approved Source - Subcategory 1 9 points			<input checked="" type="radio"/> 6-2. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 3-1A. Food obtained from approval source, parasite destruction	<input type="radio"/>	<input type="radio"/>	7 IN <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Highly Susceptible Populations - Subcategory 1 9 points		
<input type="radio"/> 3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 7-1. Pasteurized foods used; Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	8 IN <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Chemicals - Subcategory 2 4 points		
4 IN <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Protection from Contamination - Subcategory 1 9 points			<input type="radio"/> 8-2A. Food additives; approved and properly used	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> 8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>
<input checked="" 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 <input checked="" 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			<input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 4-2B. Food-contact surfaces; cleaned & sanitized	<input checked="" 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 <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Safe Food and Water, Food Identification 3 points			14 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Proper Use of Utensils 1 point		
<input type="radio"/> 10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 14A. In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10B. Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 14B. Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 14C. Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10D. Food properly labeled; original container, required records available; shellstock tags	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>
11 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Food Temperature Control 3 points			15 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Utensils, Equipment and Vending 1 point		
<input type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 15B. Warewashing facilities; installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 11C. Approved thawing methods used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/> 15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 11D. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>	16 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Water, Plumbing and Waste 2 points		
12 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Prevention of Food Contamination 3 points			<input type="radio"/> 16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12A. Contamination prevented during food preparation, storage display	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12C. Wiping cloths; properly used and stored	<input type="radio"/>	<input type="radio"/>	17 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Physical Facilities 1 point		
<input type="radio"/> 12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 17A. Toilet facilities; properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
13 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Postings and Compliance with Clean Air Act 1 point			<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> 17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> 17D. Adequate ventilation and lighting; designated areas used	<input checked="" type="radio"/>	<input type="radio"/>
			18 OUT <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> Pest and Animal Control 3 points		
			<input type="radio"/> 18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature) *[Signature]* (Print) Darren Odendaal Date: 12/01/2011
Inspector (Signature) *[Signature]* Ashley Bassett Follow-up: YES NO Follow-up Date:

Kristie Ludy

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 BUCKHEAD BAR & GRILL	Permit # 106-1667	Date 12/01/2011
Address 5010 ARMOUR RD	City/State COLUMBUS GA	Zipcode 31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
tuna / Walk-In Cooler	38.0 ° F	chicken / Walk-In Cooler	41.0 ° F	tuna / Cold-Hold Unit	41.0 ° F
fish / Walk-In Cooler	38.0 ° F	spinach dip / Cold-Hold Unit	41.0 ° F	salmon / Cold-Hold Unit	39.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
4-2B	Observed food debris on tongs and spoons after cleaning. Corrected On-Site. New Violation.
11C	Observed potentially hazardous food (raw shrimp) thawing at room temperature. Corrected On-Site. New Violation.
11D	No thermometer located in one-door refrigerator under prep table. Corrected On-Site. New Violation.
17D	Observed personal items (baby bottle, bottle nipple, and baby spoon) located in dishwashing area. Must store personal items in designated area. Corrected On-Site. New Violation.

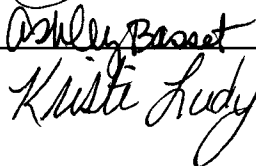
Remarks

Person in Charge (Signature)



Date: 12/01/2011

Inspector (Signature) Ashley Basset



Date: 12/01/2011