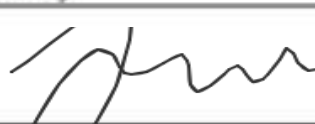


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: Tubby Tom's Address: 9148 HIGHWAY 278 City: Covington Time In: 01:50 PM Time Out: 04:00 PM Inspection Date: 03/13/2024 CFSM: Chris Witcher 24811260 11/09/2028 Purpose of Inspection: <input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: FSP-107-000292						76	C
Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.						81	B
						100	A
						SCORING AND GRADING: A = 90-100 B = 80-89 C = 70-79 U < 70	
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).							
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							
1 IN OUT NA NO				Supervision		4 points	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>
2 IN OUT NA NO				Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction and exclusion	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>
						4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>
3 IN OUT NA NO				Approved Source		9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1D Required records, shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>
4 IN OUT NA NO				Protection From Contamination		9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>
						4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces; cleaned & sanitized	<input type="radio"/>	<input type="radio"/>
5 IN OUT NA NO				Cooking and Reheating of TCS Foods, Consumer Advisory		9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperature	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
						4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>
6 IN OUT NA NO				Holding of TCS Foods, Date Marking of TCS Foods		9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control; procedures and records	<input checked="" type="radio"/>	<input checked="" type="radio"/>
						4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>
7 IN OUT NA NO				Highly Susceptible Populations		9 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used; Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
8 IN OUT NA NO				Chemicals		4 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>
9 IN OUT NA NO				Conformance with Approved Procedures		4 points	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan	<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) Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.							
10 OUT				Safe Food and Water, Food Identification		3 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>
11 OUT				Food Temperature Control		3 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input checked="" type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>
12 OUT				Prevention of Food Contamination		3 points	
	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12C. Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>
13 OUT				Postings and Compliance with Clean Air Act		1 point	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input checked="" type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>
14 OUT				Proper Use of Utensils		1 point	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>
15 OUT				Utensils, Equipment and Vending		1 point	
	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood contact surfaces clean	<input type="radio"/>	<input type="radio"/>
16 OUT				Water, Plumbing and Waste		2 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>
17 OUT				Physical Facilities		1 point	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>
18 OUT				Pest and Animal Control		3 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>
Person in Charge (Signature) _____ (Print) Chris						Date: 03/13/2024	
Inspector (Signature)						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 03/13/2024	

Food Service Establishment Inspection Report Addendum				Page 2 of 3	
Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).					
Establishment Tubby Tom's			Permit # FSP-107-000292		Date 03/13/2024
Address 9148 HIGHWAY 278			City/State Covington GA		Zip Code 30014
TEMPERATURE OBSERVATIONS					
Item/Location		Temp	Item/Location		Temp
Sliced Chicken (Cook) / Grill		189	French Fries (cook) / Fryer		202
Chicken Tender (cook) / Fryer		201	Chicken Philly (cook) / Grill		206
/			/		
/			/		
/			/		
/			/		
/			/		
/			/		
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(o) NCOS Correct By: 03/23/2024 When asked about key drop deliveries, facility is now participating in key drop deliveries but Person in Charge (PIC) could not provide the key drop delivery or invoices with temperatures marked. NCOS The food service establishment shall maintain records of the written agreement as specified in subsection (3)(m)3 of this Rule as well as records that show the delivery condition and temperature of the products upon receipt of delivery. Records shall be made available upon request by the Health Authority. (Pf)</p> <p>4-2B: .05(6)(n) COS Observed that the sanitizer being used to actively sanitize dishes did not meet the minimum ppm required. PIC added more sanitizer to the solution. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (</p> <p>6-1D: .04(6)(i) (Repeat) COS Observed that the written procedures for Time as a Public Health Control did not have the items listed that were under time control. Also observed that chicken that PIC stated was on time control had a prep date and discard date. PIC filled out Time as a Public Health Control with all items in the facility that will be held on time control and EH educated PIC on proper time control methods. The label on the chicken was pulled off so item could be on time control. it was also below 41 degrees. When using Time Control (TPHC) for a maximum of 4 hours:</p> <p>1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P)</p> <p>2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf)</p> <p>3) foods not consumed before the discard time shall be discarded; (P)</p> <p>4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; {P}</p> <p>5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P)</p> <p>6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)</p> <p>11C: .04(6)(c) (Repeat) COS Observed bags of chili thawing on a serving cart.</p> <p>****2ND REPEAT**** PIC moved the chili into the refrigerator Time/temperature control for safety food shall be thawed: 1) under refrigeration that keeps the food at 41°F or below; 2) completely submerged in running water with the temperature of the water at 70°F or below, and the no part of the food exceeding 41°F; 3) as a part of the cooking process. (C)</p> <p>13A: .02(1)(d) COS Observed that facility did not have the most recent inspection posted. This inspection will be posted before EH leaves. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)</p>					
Person in Charge (Signature)				Date 03/13/2024	
Inspector (Signature) 				Date 03/13/2024	

Food Service Establishment Inspection Report Addendum			Page <u>3</u> of <u>3</u>
Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).			
Establishment Tubby Tom's		Permit # FSP-107-000292	Date 03/13/2024
Address 9148 HIGHWAY 278		City/State Covington GA	Zip Code 30014
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
<p>Comments:</p> <p>All cold and hot holding in compliance. All food in freezer frozen solid.</p> <p>Note: A 3rd Repeat in the same code provision may result in permit suspension.</p> <p>A follow up will be completed within 10 days. A new score will be provided at the follow up. Failure to correct violations may result in permit suspension.</p> <p>Permit has been suspended for repeat violation of the following: -Violation Code: .04(6)(i) - Time as a Public Health Control</p> <p>Facility closed and on site training was completed. Permit has been reinstated.</p> <p>Questions? 770-784-2121 www.gnrhealth.com</p>			
Person in Charge (Signature)			Date 03/13/2024
Inspector (Signature) 			Date 03/13/2024