



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

Establishment Name: ARBY'S #1850 @ TRI-COUNTY PLA
Address: 403 TRI-COUNTY PLAZA

City: CUMMING Time In: 01 : 45 PM Time Out: 02 : 25 PM
Inspection Date: 08/30/2010 CFSM:

Purpose of Inspection: Routine Follow Up

Complaint Preliminary Other

Risk Type: 1 2 3 Permit#: 30580102

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.

Last Score	Grade	Date
95	A	02/19/10
Prior Score	Grade	Date

CURRENT SCORE	CURRENT GRADE
<h1>100</h1>	<h1>A</h1>

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

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			
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			
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			
5-2	N/A		
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	N/A		
Time as a public health control; procedures and records			
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			
8-1A	N/A		
Food additives; approved and properly used			
8-1B	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	IN		
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	IN		
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	IN		
Toilet facilities; properly constructed, supplied, cleaned			
17B	IN		
Garbage/refuse properly disposed; facilities maintained			
17C	IN		
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: 08/30/2010

Inspector (Signature)
Stavropoulos



Angelo

Follow-up YES NO Follow-up Date: 02/26/2011
Discussed With: Title:

