



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BB'S BAGELS
Address: 770 MCFARLAND RD

City: ALPHARETTA Time In: 10 : 00 AM Time Out: 11 : 50 AM
Inspection Date: 12/06/2011 CFSM: Robert Stepowski

CURRENT SCORE	CURRENT GRADE
92	A

Purpose of Inspection: Routine Follow Up
Complaint Preliminary Other
Risk Type: 1 2 3 Permit#: F-058-2007-00054

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
97	A	07/15/11
Prior Score	Grade	Date
68	U	07/05/11

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	0
1-2	IN	Person in charge present, demonstrates knowledge, and performs duties		
2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands			9	0
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		
Employee Health, Good Hygienic Practices - Subcategory 2			4	0
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	OUT	Adequate handwashing facilities supplied & accessible	X	
3. Approved Source			9	0
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	0
4-1A	IN	Food separated and protected		
4-1B	IN	Proper disposition of returned, previously served, reconditional, and unsafe food		
Protection from Contamination - Subcategory 2			4	0
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	0
5-1A	IN	Proper cooking time and temperatures		
5-1B	IN	Proper reheating procedures for hot holding		
Consumer Advisory - Subcategory 2			4	0
5-2	N/A	Consumer advisory provided for raw and undercooked foods		
6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods			9	0
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		
Date Marking - Subcategory 2			4	0
6-2	IN	Proper date marking and disposition		
7. Highly Susceptible Populations			9	0
7-1	N/A	Pasteurized foods used; Prohibited foods not offered		
8. Chemicals			4	0
8-2a	N/A	Food additives; approved and properly used		
8-2a	IN	Toxic substances properly identified, stored, used		
9. Conformance with Approved Procedures			4	0
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	0
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	0
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	0
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	0
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	0
14A	IN	In-use utensils; properly stored		
14B	OUT	Utensils, equipment and linens; properly stored, dried, handled	X	
14C	IN	Single-use/single-service articles; properly stored, used		
14D	IN	Gloves used properly		
15. Utensils, Equipment and Vending			1	0
15A	OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
15B	IN	Warewashing facilities; installed, maintained, used; test strips		
15C	OUT	Nonfood-contact surfaces clean		
16. Water, Plumbing and Waste			2	0
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	0
17A	IN	Toilet facilities; properly constructed, supplied, cleaned		
17B	IN	Garbage/refuse properly disposed; facilities maintained		
17C	OUT	Physical facilities installed, maintained, and clean		
17D	OUT	Adequate ventilation and lighting; designated areas used		X
18. Pest and Animal Control			3	0
18	IN	Insects, rodents, and animals not present		

Person in Charge (Signature)  (Print) Date: 12/06/2011

Inspector (Signature)  Ann Converse	Follow-up YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 06/04/2012 Discussed With: Stephen Mitchell Title: Mgr
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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 BB'S BAGELS	Permit # F-058-2007-00054	Date 12/06/2011
Address 770 MCFARLAND RD	City/State ALPHARETTA GA	Zipcode 30004

TEMPERATURE OBSERVATIONS

Item/Location	Item/Location Description	Temp	Item/Location	Item/Location Description	Temp
Egg salad / Refrigerator		38 ° F	Chicken salad / Refrigerator		40 ° F
Tuna salad / Refrigerator		38 ° F	Lox / Refrigerator		39 ° F
Cream Cheese / Refrigerator		39 ° F	Cream Cheese / Refrigerator		39 ° F
Hamburgers / Refrigerator		40 ° F	Sausage / Refrigerator		39 ° F
Chicken / Refrigerator		39 ° F	Eggs / Refrigerator		41 ° F
Eggs / Prep Area	Cook	178 ° F	Chicken / Prep Area	Cook	175 ° F
Eggs / Prep Area	Cook	152 ° F	Eggs / Prep Area	Cook	172 ° F
Grits / Hot-Hold Unit		165 ° F	Chicken / Walk-In Cooler		38 ° F
Deli Meat / Walk-In Cooler		38 ° F	Deli Meat / Walk-In Cooler		38 ° F
Chicken / Walk-In Cooler		38 ° F	Sausage / Prep Area	Reheat	172 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
2-2D	No paper towels at either hand sink. Corrected On-Site. New Violation.
14B	Glasses stacked wet. Corrected On-Site. New Violation.
15A	Kitchen reach-in - under surface of lid disrepaired. New Violation.
15C	Raw meat frig - gaskets and inside dirty. Below flat tops and above tables have grease/food debris. Ice maker baffle has mildew. New Violation.
17C	Ceiling panels dusty and dirty throughout kitchen. Light shields dirty. Wall splattered at hot hold units. Grease buildup on floor at fryers. Floor tiles broken in kitchen. New Violation.
17D	Dumpster and grease barrel not on hard cleanable surfaces. Grease barrel lid open. Repeat Violation.
Remarks	

Person in Charge (Signature) 	Date: 12/06/2011
Inspector (Signature) Ann Converse 	Date: 12/06/2011