

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Caribou Coffee
 Address: 3630 Peachtree Pk
 City: Suwanee Time In: _____ AM / PM Time Out: _____ AM / PM

Inspection Date: 1/4/10 CFSM: _____

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: _____

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 preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

CURRENT SCORE	CURRENT GRADE
91	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.)

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

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

Person in Charge (Signature) [Signature] (Print) Stephanie Edwards Date: 1/4/10

Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1/10

Form: Inspection 1A-2007