



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

**Establishment Name:** CHEESEBURGER BOBBY'S - JOHNS CREEK  
**Address:** 3630 PEACHTREE PKWY, STE 500

**City:** SUWANEE **Time In:** 10 : 20 **AM** **Time Out:** 11 : 00 **AM**  
**Inspection Date:** 12/27/2011 **CFSM:** Eric Herdt

CURRENT SCORE	CURRENT GRADE
<b>92</b>	<b>A</b>

**Purpose of Inspection:** Routine  Follow Up   
**Complaint**  **Preliminary**  **Other**   
**Risk Type:** 1  2  3  **Permit#:** F-058-2010-00001

Last Score	Grade	Date
95	A	07/11/11
Prior Score	Grade	Date
96	A	02/08/11

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

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Compliance Status		COS	R	Compliance Status		COS	R
<b>1. Supervision</b>		<b>4 points</b>		<b>5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b>		<b>9 points</b>	
1-2	IN			5-1A	N/O		
Person in charge present, demonstrates knowledge, and performs duties				5-1B	N/O		
				<b>Consumer Advisory - Subcategory 2</b>			
<b>2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>		<b>9 points</b>		5-2	N/A		
2-1A	IN			Consumer advisory provided for raw and undercooked foods			
2-1B	IN			<b>6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b>		<b>9 points</b>	
2-1C	IN			6-1A	IN		
Proper use of restriction & exclusion				6-1B	IN		
2-2A	IN			6-1C	N/O		
2-2B	OUT			6-1D	N/A		
2-2C	IN			Time as a public health control; procedures and records			
2-2D	IN			<b>Date Marking - Subcategory 2</b>		<b>4 points</b>	
Hands clean and properly washed				6-2	IN		
No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>7. Highly Susceptible Populations</b>			
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b>		<b>4 points</b>		7-1	N/A		
2-2A	IN			Pasteurized foods used; Prohibited foods not offered			
2-2B	OUT			<b>8. Chemicals</b>		<b>4 points</b>	
2-2C	IN			8-2a	N/A		
2-2D	IN			8-2a	IN		
Management awareness; policy present; reporting				Food additives; approved and properly used			
Proper eating, tasting, drinking, or tobacco use				Toxic substances properly identified, stored, used			
No discharge from eyes, nose, and mouth				<b>9. Conformance with Approved Procedures</b>		<b>4 points</b>	
Adequate handwashing facilities supplied & accessible				9-2	N/A		
				Compliance with variance, specialized process and HACCP plan			
<b>3. Approved Source</b>		<b>9 points</b>					
3-1A	IN						
3-1B	N/O						
3-1C	IN						
Food obtained from approval source, parasite destruction							
Food received at proper temperature							
Food in good condition, safe, and unadulterated							
<b>4. Protection from Contamination</b>		<b>9 points</b>					
4-1A	IN						
4-1B	IN						
Food separated and protected							
Proper disposition of returned, previously served, reconditional, and unsafe food							
<b>Protection from Contamination - Subcategory 2</b>		<b>4 points</b>					
4-2A	IN						
4-2B	IN						
Food stored covered							
Food-contact surfaces; cleaned & sanitized							

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

**Person in Charge (Signature)**  **(Print)** \_\_\_\_\_ **Date:** 12/27/2011

Inspector (Signature)  
Stavropoulos



Angelo

Follow-up YES  NO  Follow-up Date: 06/24/2012  
Discussed With: Title:

# 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).*



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<b>Address</b> 3630 PEACHTREE PKWY, STE 500	<b>City/State</b> SUWANEE GA	<b>Zipcode</b> 30024

### TEMPERATURE OBSERVATIONS

Item/Location	Item/Location Description	Temp	Item/Location	Item/Location Description	Temp
chili / Hot-Hold Unit		145 ° F	mushrooms / Hot-Hold Unit		148 ° F
tomatoes / Cold-Hold Unit		38 ° F	Beef / Cold-Hold Unit		40 ° F
Chicken / Cold-Hold Unit		40 ° F			

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
2-2B	no lid for employee coffee in kitchen New Violation.
12C	no sanitizer buckets for wiping cloths New Violation.
14B	wet nesting of pans New Violation.
Remarks	

<b>Person in Charge (Signature)</b> 	<b>Date:</b> 12/27/2011
<b>Inspector (Signature)</b> Angelo Stavropoulos 	<b>Date:</b> 12/27/2011