



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

Establishment Name: LENNY'S SUB SHOP
Address: 1040 MARKET PLACE BOULEVARD BLVD

City: CUMMING Time In: 09 : 30 AM Time Out: 10 : 10 AM
Inspection Date: 08/10/2011 CFSM: Kris Dressel

| CURRENT SCORE | CURRENT GRADE |
|---------------|---------------|
| 94 | A |

Purpose of Inspection: Routine Follow Up
Complaint Preliminary Other
Risk Type: 1 2 3 Permit#: 058-FS-2010-05011

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 | 03/09/11 |
| Prior Score | Grade | Date |
| 98 | A | 10/21/10 |

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 IN Adequate handwashing facilities supplied & accessible | | |
| 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 OUT Food-contact surfaces; cleaned & sanitized | | |

| Compliance Status | COS | R |
|--|----------|----------|
| 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory | 9 | 0 |
| 5-1A N/O Proper cooking time and temperatures | | |
| 5-1B N/O 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 N/O 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 OUT 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 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 | 0 |
| 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 | 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 IN Adequate ventilation and lighting; designated areas used | | |
| 18. Pest and Animal Control | 3 | 0 |
| 18 IN Insects, rodents, and animals not present | | |

Person in Charge (Signature)  (Print) Date: 08/10/2011

Inspector (Signature)
Stavropoulos



Angelo

Follow-up YES NO Follow-up Date: 02/06/2012
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).

| | | |
|--|--------------------------------------|---------------------------|
| Establishment LENNY'S SUB SHOP | Permit # 058-FS-2010-05011 | Date 08/10/2011 |
| Address 1040 MARKET PLACE BOULEVARD BLVD | City/State CUMMING GA | Zipcode 30041 |

TEMPERATURE OBSERVATIONS

| Item/Location | Item/Location Description | Temp | Item/Location | Item/Location Description | Temp |
|--------------------------------|---------------------------|--------|-----------------------------|---------------------------|--------|
| chicken salad / Cold-Hold Unit | | 38 ° F | tuna salad / Cold-Hold Unit | | 38 ° F |
| Cheese / Cold-Hold Unit | | 40 ° F | Ham / Cold-Hold Unit | | 40 ° F |
| Beef / Cold-Hold Unit | | 40 ° F | Turkey / Cold-Hold Unit | | 40 ° F |

OBSERVATIONS AND CORRECTIVE ACTIONS

| Item Number | Description |
|-------------|---|
| 4-2B | meats and cheese not covered or wrapped in deli case New Violation. |
| 13A | inspection report displayed behind counter New Violation. |
| 17C | floor drains with grime build up New Violation. |
| Remarks | |

| | |
|--|-------------------------|
| Person in Charge (Signature)  | Date: 08/10/2011 |
| Inspector (Signature) Angelo Stavropoulos  | Date: 08/10/2011 |