

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report



Establishment Name: Little Azules
Address: 410 Peachtree Pkwy
City: Cumming Time In: 1:40 AM / PM Time Out: 2:30 AM / PM

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

Inspection Date: 3/23/10 CFMS: Michael Boot
Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 08-30
Last Score: 78 Grade: C Date: 3/19/10
Prior Score: 98 Grade: A Date: 9/09

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.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat (violation of the same code provision)=2 points per subcategory																																																																																																																																																																																																																																																																																									
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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)

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Person in Charge (Signature) Boyd Kearney (Print) Date: 3/23/10
Inspector (Signature) Anne Converse Follow-up: YES NO Follow-up Date: 1/1

Walk-in - packages of meatballs, sliced ham, roast beef, salami, not date labeled - OK, used within 24 hrs. 08-30

4-2A COS employee clothing on shelf above open container of sugar. (Set aside a shelf or hangars for personal stuff)

12C No recorded level of sanitizer in 3 of 4 containers

15A ceramic bowl as scoop in front flour bin

the QAC will dissipate with use. They will need to check containers or at least remember to dump + set up fresh after busy periods