



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

Establishment Name: MOE'S SW GRILL
Address: 5620 COMMERCE BLVD SUITE K

| | |
|----------------------|----------------------|
| CURRENT SCORE | CURRENT GRADE |
| <h1>99</h1> | <h1>A</h1> |

City: ALPHARETTA Time In: 10 : 30 AM Time Out: 11 : 15 AM
Inspection Date: 11/03/2011 CFSM: Rusty Umphenour

Purpose of Inspection: Routine Follow Up
Complaint Preliminary Other
Risk Type: 1 2 3 Permit#: 058-FS-2010-05022

| | | |
|-------------|-------|----------|
| Last Score | Grade | Date |
| 100 | A | 06/03/11 |
| Prior Score | Grade | Date |
| 97 | A | 08/10/10 |

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

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.

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 | | | |
| 1-2 | IN | | |
| 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands | | | |
| 9 points | | | |
| 2-1A | IN | | |
| 2-1B | IN | | |
| 2-1C | IN | | |
| Employee Health, Good Hygienic Practices - Subcategory 2 | | | |
| 4 points | | | |
| 2-2A | IN | | |
| 2-2B | IN | | |
| 2-2C | IN | | |
| 2-2D | IN | | |
| 3. Approved Source | | | |
| 9 points | | | |
| 3-1A | IN | | |
| 3-1B | N/O | | |
| 3-1C | IN | | |
| 4. Protection from Contamination | | | |
| 9 points | | | |
| 4-1A | IN | | |
| 4-1B | IN | | |
| Protection from Contamination - Subcategory 2 | | | |
| 4 points | | | |
| 4-2A | IN | | |
| 4-2B | IN | | |

| Compliance Status | | COS | R |
|--|-----|-----|---|
| 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory | | | |
| 9 points | | | |
| 5-1A | N/O | | |
| 5-1B | N/O | | |
| Consumer Advisory - Subcategory 2 | | | |
| 4 points | | | |
| 5-2 | N/A | | |
| 6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods | | | |
| 9 points | | | |
| 6-1A | IN | | |
| 6-1B | IN | | |
| 6-1C | N/O | | |
| 6-1D | N/A | | |
| Date Marking - Subcategory 2 | | | |
| 4 points | | | |
| 6-2 | IN | | |
| 7. Highly Susceptible Populations | | | |
| 9 points | | | |
| 7-1 | N/A | | |
| 8. Chemicals | | | |
| 4 points | | | |
| 8-2a | N/A | | |
| 8-2a | IN | | |
| 9. Conformance with Approved Procedures | | | |
| 4 points | | | |
| 9-2 | N/A | | |

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 points | | | |
| 10A | IN | | |
| 10B | IN | | |
| 10C | IN | | |
| 10D | IN | | |
| 11. Food Temperature Control | | | |
| 3 points | | | |
| 11A | IN | | |
| 11B | IN | | |
| 11C | IN | | |
| 11D | IN | | |
| 12. Prevention of Food Contamination | | | |
| 3 points | | | |
| 12A | IN | | |
| 12B | IN | | |
| 12C | IN | | |
| 12D | IN | | |
| 13. Postings and Compliance with Clean Air Act | | | |
| 1 points | | | |
| 13A | IN | | |
| 13B | IN | | |

| Compliance Status | | COS | R |
|--|-----|-----|---|
| 14. Proper Use of Utensils | | | |
| 1 points | | | |
| 14A | IN | | |
| 14B | OUT | | |
| 14C | IN | | |
| 14D | IN | | |
| 15. Utensils, Equipment and Vending | | | |
| 1 points | | | |
| 15A | IN | | |
| 15B | IN | | |
| 15C | IN | | |
| 16. Water, Plumbing and Waste | | | |
| 2 points | | | |
| 16A | IN | | |
| 16B | IN | | |
| 16C | IN | | |
| 17. Physical Facilities | | | |
| 1 points | | | |
| 17A | IN | | |
| 17B | IN | | |
| 17C | IN | | |
| 17D | IN | | |
| 18. Pest and Animal Control | | | |
| 3 points | | | |
| 18 | IN | | |

Person in Charge (Signature)  (Print) Date: 11/03/2011

Inspector (Signature)
Stavropoulos



Angelo

Follow-up YES NO Follow-up Date: 05/01/2012
Discussed With: Title:

