



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Polo Fields Sandwich Bar

Address: 7000 Lancaster Circle

City: Chamblee Time In: 12:45 AM / PM Time Out: 1:00 AM / PM

Inspection Date: 3/9/10 CFSSM: Jeff Pugh

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: _____

Last Score	Grade	Date
100	A	
Prior Score	Grade	Date

CURRENT SCORE	CURRENT GRADE
100	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.)

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

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

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

Person in Charge (Signature) _____ (Print) _____ Date: 3/9/10

Inspector (Signature) _____ (Follow-up: YES NO Follow-up Date: 1/1