



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

**Establishment Name:** SODEXHO @ SOLVAY ADVANCE POLYMERS  
**Address:** 4500 MCGINNIS FERRY RD

**City:** ALPHARETTA **Time In:** 10 : 50 AM **Time Out:** 11 : 35 AM  
**Inspection Date:** 01/12/2012 **CFSM:** Joseph Celestin

**Purpose of Inspection:** Routine  Follow Up   
**Complaint**  **Preliminary**  **Other**   
**Risk Type:** 1  2  3  **Permit#:** F-058-2003-00027

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.

Last Score	Grade	Date
100	A	07/15/11
Prior Score	Grade	Date
99	A	02/07/11

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
<h1>100</h1>	<h1>A</h1>

**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
<b>1. Supervision</b>			
1-2	IN		4 points
Person in charge present, demonstrates knowledge, and performs duties			
<b>2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>			
9 points			
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			
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b>			
4 points			
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			
<b>3. Approved Source</b>			
9 points			
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			
<b>4. Protection from Contamination</b>			
9 points			
4-1A	IN		
Food separated and protected			
4-1B	IN		
Proper disposition of returned, previously served, reconditional, and unsafe food			
<b>Protection from Contamination - Subcategory 2</b>			
4 points			
4-2A	IN		
Food stored covered			
4-2B	IN		
Food-contact surfaces; cleaned & sanitized			

Compliance Status		COS	R
<b>5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b>			
9 points			
5-1A	N/O		
Proper cooking time and temperatures			
5-1B	N/O		
Proper reheating procedures for hot holding			
<b>Consumer Advisory - Subcategory 2</b>			
4 points			
5-2	N/A		
Consumer advisory provided for raw and undercooked foods			
<b>6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b>			
9 points			
6-1A	IN		
Proper cold holding temperature			
6-1B	IN		
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			
<b>Date Marking - Subcategory 2</b>			
4 points			
6-2	IN		
Proper date marking and disposition			
<b>7. Highly Susceptible Populations</b>			
9 points			
7-1	N/A		
Pasteurized foods used; Prohibited foods not offered			
<b>8. Chemicals</b>			
4 points			
8-2a	N/A		
Food additives; approved and properly used			
8-2a	IN		
Toxic substances properly identified, stored, used			
<b>9. Conformance with Approved Procedures</b>			
4 points			
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
<b>10. Safe Food and Water, Food Identification</b>			
3 points			
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			
<b>11. Food Temperature Control</b>			
3 points			
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			
<b>12. Prevention of Food Contamination</b>			
3 points			
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			
<b>13. Postings and Compliance with Clean Air Act</b>			
1 points			
13A	IN		
Posted: Permit/Inspection/Choking Poster/Handwashing			
13B	IN		
Compliance with Georgia Smoke Free Air Act			

Compliance Status		COS	R
<b>14. Proper Use of Utensils</b>			
1 points			
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			
<b>15. Utensils, Equipment and Vending</b>			
1 points			
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			
<b>16. Water, Plumbing and Waste</b>			
2 points			
16A	IN		
Hot and cold water available; adequate pressure			
16B	IN		
Plumbing installed; proper backflow devices			
16C	IN		
Sewage and waste water properly disposed			
<b>17. Physical Facilities</b>			
1 points			
17A	IN		
Toilet facilities; properly constructed, supplied, cleaned			
17B	IN		
Garbage/refuse properly disposed; facilities maintained			
17C	IN		
Physical facilities installed, maintained, and clean			
17D	IN		
Adequate ventilation and lighting; designated areas used			
<b>18. Pest and Animal Control</b>			
3 points			
18	IN		
Insects, rodents, and animals not present			

**Person in Charge (Signature)**  **(Print)** \_\_\_\_\_ **Date:** 01/12/2012

Inspector (Signature)  
Stavropoulos



Angelo

Follow-up YES  NO  Follow-up Date: 07/10/2012  
Discussed With: Title:

