



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**

**Food Service Establishment Inspection Report**

Establishment Name: STARBUCKS

Address: 435 Peachtree Pkwy

City: Cumming Time In: 12:00 AM / PM Time Out: 12:30 AM / PM

Inspection Date: 4/11/10 CFSSM: Keith Holland

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other

Risk Type: 1  2  3  Permit#: \_\_\_\_\_

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 preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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.)

Compliance Status				COS	R	Compliance Status				COS	R		
1	IN	OUT	NA	NO			2	IN	OUT	NA	NO		
<b>Supervision - Subcategory 2</b> 4 points						<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 9 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" 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							
2						5-1B. Proper reheating procedures for hot holding							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 9 points						<b>Consumer Advisory - Subcategory 2</b> 4 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion						5-2. Consumer advisory provided for raw and undercooked foods							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed						6							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" 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						<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b> 9 points							
3						6-1A. Proper cold holding temperatures							
<input checked="" type="radio"/>	<input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> 4 points						6-1B. Proper hot holding temperatures							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting						6-1C. Proper cooling time and temperature							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" 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						6-1D. Time as a public health control: procedures and records							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" 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						7							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible						<b>Date Marking - Subcategory 2</b> 4 points							
4						6-2. Proper date marking and disposition							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Approved Source - Subcategory 1</b> 9 points						<b>Highly Susceptible Populations - Subcategory 1</b> 9 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" 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						7-1. Pasteurized foods used; prohibited foods not offered							
<input type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature						8							
<input type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" 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						<b>Chemicals - Subcategory 2</b> 4 points							
4						8-2A. Food additives: approved and properly used							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Protection from Contamination - Subcategory 1</b> 9 points						8-2B. Toxic substances properly identified, stored, used							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected						9							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" 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						<b>Conformance with Approved Procedures - Subcategory 2</b> 4 points							
5						9-2. Compliance with variance, specialized process and HACCP plan process and HACCP							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Protection from Contamination - Subcategory 2</b> 4 points													
<input checked="" type="radio"/>	<input type="radio"/>												
4-2A. Food stored covered													
<input checked="" type="radio"/>	<input type="radio"/>												
4-2B. Food-contact surfaces: cleaned & sanitized													

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

Person in Charge (Signature) \_\_\_\_\_ (Print)

Date: 4/11/10

Inspector (Signature) \_\_\_\_\_

Follow-up: YES  NO

Follow-up Date: 1/1