



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

Establishment Name: STARBUCKS #13994

Address: 435 PEACHTREE PKWY, SUITE 400

City: CUMMING Time In: 11 : 55 AM Time Out: 12 : 15 AM  
 Inspection Date: 12/02/2011 CFSM: Kim Lee

CURRENT SCORE	CURRENT GRADE
<b>99</b>	<b>A</b>

Purpose of Inspection: Construction/Preoperational  Initial   
 Routine  Follow-up  Temporary   
 Risk Type: 1  2  3  Permit#: F-058-2007-00057

Last Score	Grade	Date
100	A	06/20/11
Prior Score	Grade	Date
99	A	01/25/11

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

Compliance Status		COS	R
<b>5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b>			
5-1A	N/O		
5-1B	N/O		
<b>Consumer Advisory - Subcategory 2</b>			
5-2	N/A		
<b>6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b>			
6-1A	IN		
6-1B	N/O		
6-1C	N/O		
6-1D	IN		
<b>Date Marking - Subcategory 2</b>			
6-2	IN		
<b>7. Highly Susceptible Populations</b>			
7-1	N/A		
<b>8. Chemicals</b>			
8-2a	N/A		
8-2a	IN		
<b>9. Conformance with Approved Procedures</b>			
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
<b>10. Safe Food and Water, Food Identification</b>			
10A	IN		
10B	IN		
10C	IN		
10D	IN		
<b>11. Food Temperature Control</b>			
11A	IN		
11B	IN		
11C	IN		
11D	IN		
<b>12. Prevention of Food Contamination</b>			
12A	IN		
12B	IN		
12C	IN		
12D	IN		
<b>13. Postings and Compliance with Clean Air Act</b>			
13A	IN		
13B	IN		

Compliance Status		COS	R
<b>14. Proper Use of Utensils</b>			
14A	IN		
14B	IN		
14C	IN		
14D	IN		
<b>15. Utensils, Equipment and Vending</b>			
15A	IN		
15B	IN		
15C	IN		
<b>16. Water, Plumbing and Waste</b>			
16A	IN		
16B	IN		
16C	IN		
<b>17. Physical Facilities</b>			
17A	IN		
17B	IN		
17C	OUT		
17D	IN		
<b>18. Pest and Animal Control</b>			
18	IN		

Person in Charge (Signature)  (Print) Date: 12/02/2011

Inspector (Signature)  
Stavropoulos



Angelo

Follow-up YES  NO  Follow-up Date: 05/30/2012  
Discussed With: Title:

