GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

DHR Georgia Department of Human Resources

Establishment Name: STARBUCKS @ KROGERS

Address: 5665 Hwy 9

City: Alpharetta Time In: 11:15 AM/PM Time Out: 11:35 AM/PM

Inspection Date: 4/9/10 CFSM: Marvin William

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

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.

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
1	**IN**	**OUT**	**NA**	**NO**	**Supervision** - Subcategory 2	4 points	
	●	○			1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff	○	○
2	**IN**	**OUT**	**NA**	**NO**	**Employee Health, Good Hygenic Practices, Preventing Contamination by Hands**-Subcategory 1	9 points	
	●	○			2-1A. Proper use of restriction & exclusion	○	○
	●	○		○	2-1B. Hands clean and properly washed	○	○
	●	○	○	○	2-1C. No bare hand contact with ready-to-eat foods	○	○
					Employee Health, Good Hygenic Practices-Subcategory 2	4 points	
	●	○			2-2A.Management awareness; policy present; reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
3	**IN**	**OUT**	**NA**	**NO**	**Approved Source** - Subcategory 1	9 points	
	●	○			3-1A. Food obtained from approved source; parasite destruction	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
4	**IN**	**OUT**	**NA**	**NO**	**Protection from Contamination**-Subcategory 1	9 points	
	●	○	○		4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	○	○
					Protection from Contamination-Subcategory 2	4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	**IN**	**OUT**	**NA**	**NO**	**Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory** -Subcategory 1	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
					Consumer Advisory-Subcategory 2	4 points	
	○	○	●		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	**IN**	**OUT**	**NA**	**NO**	**Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food** - Subcategory 1	9 points	
	●	○	○		6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	○	○	○	●	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
					Date Marking-Subcategory 2	4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	**IN**	**OUT**	**NA**	**NO**	**Highly Susceptible Populations** - Subcategory 1	9 points	
	○	○	●		7-1. Pasteurized foods used; prohibited foods not offered	○	○
8	**IN**	**OUT**	**NA**	**NO**	**Chemicals** - Subcategory 2	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	**IN**	**OUT**	**NA**	**NO**	**Conformance with Approved Procedures** - Subcategory 2	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	○	○

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				
10	**OUT**	**Safe Food and Water, Food Identification**	3 points	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food	○	○
11	**OUT**	**Food Temperature Control**	3 points	
	○	11A. Proper cooling methods used; adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	○	11C. Approved thawing methods used	○	○
	○	11D. Thermometers provided and accurate	○	○
12	**OUT**	**Prevention of Food Contamination**	3 points	
	○	12A. Contamination prevented during food preparation, storage & display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	**OUT**	**Postings and Compliance with Clean Air Act**	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status				
14	**OUT**	**Proper Use and Handling of Utensils**	1 point	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	**OUT**	**Utensils, Equipment and Vending**	1 point	
	○	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	○	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	**OUT**	**Water, Plumbing and Waste**	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	**OUT**	**Physical Facilities**	1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	○	17C. Physical facilities installed, maintained, and clean	○	○
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	**OUT**	**Pest and Animal Control**	3 points	
	○	18. Insects, rodents, and animals not present	○	○

Person in Charge (Signature) _____ (Print) _____ Date: 4/9/10

Inspector (Signature) _____ Follow-up: YES ○ NO ● Follow-up Date: ___/___/___

Form: Inspection 1A-2007