

GEORGIA DEPARTMENT OF HUMAN RESOURCES Food Service Establishment Inspection Report		CURRENT SCORE 100	CURRENT GRADE A
Establishment Name: <u>Starbucks @ Kroger</u>			
Address: <u>2325 Bethelview Rd</u>			
City: <u>Cumming</u>	Time In: <u>9:30</u> AM / PM	Time Out: <u>9:45</u> AM / PM	
Inspection Date: <u>6/16/10</u> CFSM: <u>Leticia Deleora</u>			
Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Complaint <input type="radio"/>		Last Score: <u>98</u>	Grade: <u>A</u>
Preliminary <input type="radio"/> Other <input type="radio"/>			
Risk Type: 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> 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.	
		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	
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Compliance Status				COS	R	Compliance Status				COS	R
Supervision - Subcategory 2 4 points						Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1 9 points					
1	IN	OUT	NA	NO		5	IN	OUT	NA	NO	
	<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff						5-1A. Proper cooking time and temperatures					
						5-1B. Proper reheating procedures for hot holding					
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points						Consumer Advisory-Subcategory 2 4 points					
2	IN	OUT	NA	NO			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-1A. Proper use of restriction & exclusion						5-2. Consumer advisory provided for raw and undercooked foods					
2-1B. Hands clean and properly washed						Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points					
2-1C. No bare hand contact with ready-to-eat foods						6	IN	OUT	NA	NO	
Employee Health, Good Hygienic Practices-Subcategory 2 4 points							<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting						6-1A. Proper cold holding temperatures <u>40°</u>					
2-2B. Proper eating, tasting, drinking, or tobacco use						6-1B. Proper hot holding temperatures					
2-2C. No discharge from eyes, nose, and mouth						6-1C. Proper cooling time and temperature					
2-2D. Adequate handwashing facilities supplied & accessible						6-1D. Time as a public health control: procedures and records					
Approved Source - Subcategory 1 9 points						Date Marking-Subcategory 2 4 points					
3	IN	OUT	NA	NO			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
3-1A. Food obtained from approved source; parasite destruction						6-2. Proper date marking and disposition					
3-1B. Food received at proper temperature						Highly Susceptible Populations - Subcategory 1 9 points					
3-1C. Food in good condition, safe, and unadulterated						7	IN	OUT	NA	NO	
Protection from Contamination-Subcategory 1 9 points							<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
4-1A. Food separated and protected						7-1. Pasteurized foods used; prohibited foods not offered					
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						Chemicals - Subcategory 2 4 points					
Protection from Contamination-Subcategory 2 4 points						8	IN	OUT	NA	NO	
4-2A. Food stored covered							<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
4-2B. Food-contact surfaces: cleaned & sanitized						8-2A. Food additives: approved and properly used					
						8-2B. Toxic substances properly identified, stored, used					
						Conformance with Approved Procedures - Subcategory 2 4 points					
						9	IN	OUT	NA	NO	
							<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
						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				COS	R	Compliance Status				COS	R
Safe Food and Water, Food Identification 3 points						Proper Use and Handling of Utensils 1 point					
10	OUT					14	OUT				
10A. Pasteurized eggs used where required						14A. In-use utensils: properly stored					
10B. Water and ice from approved source						14B. Utensils, equipment and linens: properly stored, dried, handled					
10C. Variance obtained for specialized processing methods						14C. Single-use/single-service articles: properly stored, used					
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food						14D. Gloves used properly					
Food Temperature Control 3 points						Utensils, Equipment and Vending 1 point					
11	OUT						<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					
11B. Plant food properly cooked for hot holding						15B. Warewashing facilities: installed, maintained, used; test strips					
11C. Approved thawing methods used						15C. Nonfood-contact surfaces clean					
11D. Thermometers provided and accurate						Water, Plumbing and Waste 2 points					
Prevention of Food Contamination 3 points						16	OUT				
12A. Contamination prevented during food preparation, storage & display							<input type="radio"/>				
12B. Personal cleanliness						16A. Hot and cold water available; adequate pressure					
12C. Wiping cloths: properly used and stored						16B. Plumbing installed; proper backflow devices					
12D. Washing fruits and vegetables						16C. Sewage and waste water properly disposed					
Postings and Compliance with Clean Air Act 1 point						Physical Facilities 1 point					
13	OUT						<input type="radio"/>				
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17A. Toilet facilities: properly constructed, supplied, cleaned					
13B. Compliance with Georgia Smoke Free Air Act						17B. Garbage/refuse properly disposed; facilities maintained					
						17C. Physical facilities installed, maintained, and clean					
						17D. Adequate ventilation and lighting; designated areas used					
						Pest and Animal Control 3 points					
						18	OUT				
							<input type="radio"/>				
						18. Insects, rodents, and animals not present					

Person in Charge (Signature) <u>Brenda Gray</u> (Print)		Date: <u>6/16/10</u>	
Inspector (Signature) <u>Paul Steyer</u>		Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>	
		Follow-up Date: <u>1/1</u>	