



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

Establishment Name: STEAK N SHAKE #687@ PEACHTREE PKWY
Address: 2611 PEACHTREE PKWY

City: SUWANEE **Time In:** 01 : 25 **PM** **Time Out:** 02 : 10 **PM**
Inspection Date: 01/10/2012 **CFSM:** Ashley Fisher

Purpose of Inspection: Routine Follow Up
Complaint **Preliminary** **Other**
Risk Type: 1 2 3 **Permit#:** F-058-2007-00047

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.

Last Score	Grade	Date
97	A	07/20/11
Prior Score	Grade	Date
98	A	02/09/11

CURRENT SCORE	CURRENT GRADE
<h1>98</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
1. Supervision			
1-2	IN	Person in charge present, demonstrates knowledge, and performs duties	4 points
2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands			
2-1A	IN	Proper use of restriction & exclusion	9 points
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	
Employee Health, Good Hygienic Practices - Subcategory 2			
2-2A	IN	Management awareness; policy present; reporting	4 points
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	
3. Approved Source			
3-1A	IN	Food obtained from approval source, parasite destruction	9 points
3-1B	N/O	Food received at proper temperature	
3-1C	IN	Food in good condition, safe, and unadulterated	
4. Protection from Contamination			
4-1A	IN	Food separated and protected	9 points
4-1B	IN	Proper disposition of returned, previously served, reconditional, and unsafe food	
Protection from Contamination - Subcategory 2			
4-2A	IN	Food stored covered	4 points
4-2B	IN	Food-contact surfaces; cleaned & sanitized	

Compliance Status		COS	R
5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory			
5-1A	IN	Proper cooking time and temperatures	9 points
5-1B	IN	Proper reheating procedures for hot holding	
Consumer Advisory - Subcategory 2			
5-2	N/A	Consumer advisory provided for raw and undercooked foods	4 points
6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods			
6-1A	IN	Proper cold holding temperature	9 points
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	
Date Marking - Subcategory 2			
6-2	IN	Proper date marking and disposition	4 points
7. Highly Susceptible Populations			
7-1	N/A	Pasteurized foods used; Prohibited foods not offered	9 points
8. Chemicals			
8-2a	N/A	Food additives; approved and properly used	4 points
8-2a	IN	Toxic substances properly identified, stored, used	
9. Conformance with Approved Procedures			
9-2	N/A	Compliance with variance, specialized process and HACCP plan	4 points


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
10. Safe Food and Water, Food Identification			
10A	IN	Pasteurized eggs used where required	3 points
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	
11. Food Temperature Control			
11A	IN	Proper cooling methods used; adequate equipment for temperature control	3 points
11B	IN	Plant food properly cooked for hot holding	
11C	IN	Approved thawing methods used	
11D	IN	Thermometers provided and accurate	
12. Prevention of Food Contamination			
12A	IN	Contamination prevented during food preparation, storage display	3 points
12B	IN	Personal cleanliness	
12C	IN	Wiping cloths; properly used and stored	
12D	IN	Washing fruits and vegetables	
13. Postings and Compliance with Clean Air Act			
13A	IN	Posted: Permit/Inspection/Choking Poster/Handwashing	1 points
13B	IN	Compliance with Georgia Smoke Free Air Act	

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

Person in Charge (Signature)  **(Print)** _____ **Date:** 01/10/2012

Inspector (Signature)  Ann Converse	Follow-up YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 07/08/2012 Discussed With: David Craig Title: PIC
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