



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: American Deli
Address: 162 Banks Crossing

City: Fayetteville Time In: 9:30 am Time Out: 10:45 am

Inspection Date: 12/18/2009 CFSM: Seongu Kim

Purpose of Inspection: Routine: O Follow-Up: X Complaint: O
Preliminary: O Other: O
Risk Type: 1 X 2 O 3 O Permit#: 2-58693

'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.

CURRENT SCORE: 90
CURRENT GRADE: 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.)

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

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 12/18/2009 9:30:00 AM
Inspector (Signature): Follow-up: Yes O No X Follow-up Date:

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)

Establishment American Deli	Permit 2-58693	Date InspectionDate2
Address 162 Banks Crossing	City/State Fayetteville, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/ground beef	40	makeline cooler/honey mustard	40		
walkin cooler/wings	40				
walkin cooler/deli turkey	40				
saute cooler/chicken strips	38				
saute cooler/cheese	40				
saute cooler/ground pattie	39				
saute cooler/gyro meat	40				
makeline cooler/diced & sliced tomato	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S2	2-2B Employees' beverages must be stored in single serve cup with a lid and a straw. 2-2D Hand washing sink may not be used for any other purpose. (No filling or rinsing of equipment. No storing of objects inside the handwashing sink.) Do not block sink with trash can.
S12	12A. Food must be stored at least 6 inches above the floor inside walkin cooler and dry storage.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/18/2009 9:30:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/18/2009 9:30:00 AM