



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Arby's Fayetteville
Address: 170 N Glynn St

City: Fayetteville Time In: 3:40 pm Time Out: 4:40 pm

Inspection Date: 11/23/2009 CFSM: Post for public viewing by 01-2010

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-11287

Table with 3 columns: Last Score, Grade, Date. Last Score: 92, Grade: A, Date: 7/28/09. Prior Score: 90, Grade: A, Date: 3/4/09.

CURRENT SCORE: 95, 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. Categories include Supervision, Employee Health, Approved Source, Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Categories include Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, 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. Categories include Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act.

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

Person in Charge (Signature): (Print) Date: 11/23/2009 3:40:00 PM
Inspector (Signature): Follow-up: Yes [X] No [] 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 Arby's Fayetteville	Permit 1-11287	Date InspectionDate2
Address 170 N Glynn St	City/State Fayetteville, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
makeline cooler/ham	43				
makeline cooler/turkey	44				
makeline cooler/apple salad	44				
oven/roast beef	150				
walkin cooler/cheese	41				
walkin cooler/turkey	41				
cooler drawer/milk	40				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2b 1) Food equipment must be properly cleaned of all debris before storage and stored on clean equipment. 2) Ice chute of beverage machine and choppers need detail cleaning.
S15	A5A Cutting board was noted very worn. (Replace or sand surface to make easily cleanable).

Person in Charge (Signature)	Date
Inspector (Signature)	Date 11/23/2009 3:40:00 PM

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Person in Charge (Signature)	Date
Inspector (Signature)	Date 11/23/2009 3:40:00 PM