



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Atlanta Bread Company Fayetteville
Address: 120-C Pavilion Pky

City: Fayetteville, Time In: 10:46 am Time Out: 12:00 pm

Inspection Date: 1/19/2011 CFSM: John Capabianco

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-6787

'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.

Last Score: 84 Grade: B Date: 10/27/10

Prior Score: 89 Grade: B Date: 7/8/10

CURRENT SCORE: 94 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: 1/19/2011 10:46:00 AM
Inspector (Signature): Follow-up: Yes [] 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 Atlanta Bread Company Fayetteville	Permit 1-6787	Date InspectionDate2
Address 120-C Pavilion Pky	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooler/diced tomatos	38	hot holding/onion soup	148		
cooler/cut tomato	38	cooler/cut tomato	36		
cooler/blue cheese	38	chargilled breast/cooler	36		
cooler/salmon filet	38				
chicken salad/cooler	37				
cooler/cut tomato	39				
chicken breast/cooler	38				
hot holding/potato soup	152				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2A Cover or close all food when not actively in use. (cheeses in walkin cooler and fresh breads in rear prep area)
S15	15A small cutting board was very worn (discarded)
S17	Garbage dumpster storage area must be kept free of grease and debris.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/19/2011 10:46:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Inspector (Signature)	Date 1/19/2011 10:46:00 AM
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