



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Atlanta Bread Company-Peachtree City
Address: 401 City Cir

City: Peachtree City **Time In:** 9:45 am **Time Out:** 11:00 am

Inspection Date: 1/19/2010 **CFSM:** Joanne Tomlinson

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:

Last Score	Grade	Date
76	C	1/13/10

Risk Type: 1 2 3 **Permit#:** 1-1284

'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.

Prior Score	Grade	Date
85	B	10/19/09

CURRENT SCORE	CURRENT GRADE
89	B
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

Compliance Status					COS	R
1	IN	OUT	NA	NO		
Supervision					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1A. Proper use of restriction & exclusion						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1B. Hands clean and properly washed						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
	<input checked="" type="radio"/>	<input type="radio"/>				
Employee Health, Good Hygienic Practices-Subcategory 2					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible						
3	IN	OUT	NA	NO		
Approved Source					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>				
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated						
4	IN	OUT	NA	NO		
Protection from Contamination-Subcategory 1					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1A. Food separated and protected						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
	<input checked="" type="radio"/>	<input type="radio"/>				
Protection from Contamination-Subcategory 2					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
5	IN	OUT	NA	NO		
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1					9 points	
	<input type="radio"/>	<input type="radio"/>				
5-1A. Proper cooking time and temperatures						
	<input type="radio"/>	<input type="radio"/>				
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>				
Consumer Advisory-Subcategory 2					4 points	
	<input type="radio"/>	<input type="radio"/>				
5-2. Consumer advisory provided for raw and undercooked foods						
6	IN	OUT	NA	NO		
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1					9 points	
	<input type="radio"/>	<input checked="" type="radio"/>				
6-1A. Proper cold holding temperatures						
	<input type="radio"/>	<input type="radio"/>				
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<input type="radio"/>				
6-1C. Proper cooling time and temperature						
	<input type="radio"/>	<input type="radio"/>				
6-1D. Time as a public health control: procedures and records						
	<input type="radio"/>	<input type="radio"/>				
Date Marking-Subcategory 2					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO		
Highly Susceptible Populations					9 points	
	<input type="radio"/>	<input type="radio"/>				
7-1. Pasteurized foods used; profibited foods not offered						
8	IN	OUT	NA	NO		
Chemicals					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>				
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO		
Conformance with Approved Procedures					4 points	
	<input type="radio"/>	<input type="radio"/>				
9-2. Compliance with variance, specialized process and HACCP plan						

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

Compliance Status					COS	R
10	OUT					
Safe Food and Water, Food Identification					3 points	
	<input type="radio"/>					
10A. Pasteurized eggs used where required						
	<input type="radio"/>					
10B. Water and ice from approved source						
	<input type="radio"/>					
10C. Variance obtained for specialized processing methods						
	<input type="radio"/>					
10D. Food properly labeled; original container; required records available; shellstock tags						
11	OUT					
Food Temperature Control					3 points	
	<input type="radio"/>					
11A. Proper cooling methods used; adequate equipment for temperature control						
	<input type="radio"/>					
11B. Plant food properly cooked for hot holding						
	<input type="radio"/>					
11C. Approved thawing methods used						
	<input type="radio"/>					
11D. Thermometers provided and accurate						
12	OUT					
Prevention of Food Contamination					3 points	
	<input type="radio"/>					
12A. Contamination prevented during food preparation, storage, display						
	<input type="radio"/>					
12B. Personal cleanliness						
	<input type="radio"/>					
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>					
12D. Washing fruits and vegetables						
13	OUT					
Postings and Compliance with Clean Air Act					3 points	
	<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act						

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

Person in Charge (Signature):	(Print)	Date: 1/19/2010 9:45:00 AM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	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-Peachtree City	Permit 1-1284	Date InspectionDate2
Address 401 City Cir	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cheesecake/yogurt parfait(display cooler)	37/42	sliced cheeses (prep top)	38/37/40	milk/dressings(WIC)	30/33/34
cream cheeses (prep top)	40/41/38	dressings(prepare top)	38/37/41	sliced cheese/ham/pork (WIC)	37/33/31
sliced cheeses (prep top)	42/43	sliced tomatoes/eggs(prepare top)	36/41	chicken salad/tuna salad(WIC)	36/37
sliced ham (prep top)	43	shredded cheese/dressings(prepare top)	40/39/41	chicken soup/french onion soup(Walk in freezer)	6/9
milk/whipped cream (under counter cooler)	40/42	prepped sandwiches (under counter)	38/41	butter (in black bin at self service counter)	53*
muffins (under counter) freezer					
chicken salad/tuna salad (pre top)	42/43	whipped cream/butter(walk in cooler)	33/31	milk in carafe on counter	50*
sliced ham/roast beef(prepare top)	42/43	chicken breast/shell eggs(Walk in cooler)	37/35		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-1A All cold held potentially hazardous food must be kept at 41F or below. Individual butter packets on self service counter at 53F, milk in carafes on counter at 45F and 50F. Corrected while on site.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 1/19/2010 9:45:00 AM

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Inspector (Signature)	Date 1/19/2010 9:45:00 AM