



Food Service Establishment Inspection Report

Establishment Name: Books-A-Million Coffee Shop
Address: 1280 City Cir

City: Peachtree City Time In: 9:30 am Time Out: 10:30 am

85

B

Inspection Date: 2/3/2010 CFSM: must post in public view

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [X] 2 [] 3 [] Permit#: 1-3963

Last Score: 96 Grade: A Date: 11/3/09

Prior Score: 92 Grade: A Date: 8/13/09

'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.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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 main categories: 1. Compliance Status (Supervision, Employee Health, Approved Source), 2. Protection from Contamination, 3. Approved Source, 4. Protection from Contamination. Includes compliance status (IN, OUT, NA, NO) and scores.

Table with 5 main categories: 5. Cooking and Reheating of Potentially Hazardous Foods, 6. Holding of Potentially Hazardous Foods, 7. Highly Susceptible Populations, 8. Chemicals, 9. Conformance with Approved Procedures. Includes compliance status (IN, OUT, NA, NO) and scores.

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 4 main categories: 10. Safe Food and Water, Food Identification; 11. Food Temperature Control; 12. Prevention of Food Contamination; 13. Postings and Compliance with Clean Air Act. Includes compliance status (OUT) and scores.

Table with 4 main categories: 14. Proper Use of Utensils; 15. Utensils, Equipment and Vending; 16. Water, Plumbing and Waste; 17. Physical Facilities; 18. Pest and Animal Control. Includes compliance status (OUT) and scores.

Person in Charge (Signature):

(Print)

Date: 2/3/2010 9:30:00 AM

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 Books-A-Million Coffee Shop	Permit 1-3963	Date InspectionDate2
Address 1280 City Cir	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
milk (under counter)	31/32/32	half and half(upright cooler)	43		
cheesecake/cupcakes (display)	41/40	cookie dough (upright freezer)	13		
chili(soup warmer)	145	lemon cren bar (upright freezer)	6		
sodas(self-service)	38/40				
skim milk/2% milk (carafes)	37/39				
half and half(carafe)	47*				
milk (upright cooler)	42				
soy milk(upright cooler)	44				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S1	1-2 A certified food safety manager is required to be on staff. No one on staff is certified.
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. Half and Half in carafe on self-service counter at 47F.
S13	13A 1. A copy of the food service permit must be posted in public view. 2. A copy of the CFSM (certified food safety manager) certificate must be posted in public view.
S17	17C Additional cleaning is needed of the air return vent and ceiling above three compartment sink to remove dust build up.

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)

Date