



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Broadway Diner
Address: 535 S Glynn St S, Suite 1009

City: Fayetteville, Time In: 1:55 pm Time Out: 3:25 pm

Inspection Date: 5/31/2011 CFSM: Andreas Theodorakis

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 2-76406

'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: 95 Grade: A Date: 12/29/10
Prior Score: 94 Grade: A Date: 9/22/10

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 main sections: Compliance Status, Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, and Protection from Contamination. Includes compliance status (IN, OUT, NA, NO) and scores (COS, R).

Table with 9 main sections: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures, and Date Marking. Includes compliance status (IN, OUT, NA, NO) and scores (COS, R).

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 sections: Compliance Status, Safe Food and Water, Food Identification, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act. Includes compliance status (IN, OUT, NA, NO) and scores (COS, R).

Table with 5 main sections: Compliance Status, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control. Includes compliance status (IN, OUT, NA, NO) and scores (COS, R).

Person in Charge (Signature): (Print) Date: 5/31/2011 1:55:00 PM
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 Broadway Diner	Permit 2-76406	Date InspectionDate2
Address 535 S Glynn St S, Suite 1009	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF	15	rice cooling 1.5 hrs	58	makeline fish	39
WIC chicken	39	bacon cooling 15 min	149	chicken	41
beef	39	Bacon cooling 30 min	102	pasta	41
pork	40	sausage cooling 2 hrs	51	drawers beef	42
1/2 + 1/2	40	salad line cheese	41		
bacon	39	eggs	42	3 comp sink quat	300ppm
stuffing cooling 2.5 hrs	48	slaw	42	dw chlorine	100ppm
pasta cooling 3 hours	46	sausces	41-42		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S5	On menus
S12	12-A Do not allow containers of food to be n direct contat with other food. Pasturized egg carton observed in diced tomatoes. Removed. Tomatoes disposed.
S14	14-A Do not use 1/4 pan as scoop. Sue scoop with proper handle. 14-B Ensure teaspoons in basket at waitress station are stored with food ends in one direction. Corrected.
S15	15-C Need to c lean carbon/grease build up at stove top and side of oven. Staf assigned.
S17	17-C Need to repair damaged cove base tile to right of rear door. Need to repair bottom of door to hot water heater. 17-D Need to c lean walk in cooler (kitchen) fan grills.

Person in Charge (Signature)

Date

Inspector (Signature)

Date 5/31/2011 1:55:00 PM

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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 5/31/2011 1:55:00 PM