



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Carrabba's Italian Grill
Address: 500 Commerce Dr

City: Peachtree City Time In: 12:45 pm Time Out: 2:00 pm

Inspection Date: 7/14/2009 CFSM: Must post in public view by 12/1/09

Purpose of Inspection: Routine: [ ] Follow-Up: [x] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [x] 3 [ ] Permit#: 1-47647

'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: 81 Grade: B Date: 2/26/2009

Prior Score: Grade: Date:

CURRENT SCORE: 91 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, Approved Source, Protection from Contamination, and Employee Health. Each section contains numbered items with compliance status (IN, OUT, NA, NO) and scores.

Table with 9 main sections: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures. Each section contains numbered items with compliance status 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 5 main sections: Safe Food and Water, Food Identification; Food Temperature Control; Prevention of Food Contamination; Postings and Compliance with Clean Air Act. Each section contains numbered items with compliance status and scores.

Table with 5 main sections: Proper Use of Utensils; Utensils, Equipment and Vending; Water, Plumbing and Waste; Physical Facilities; Pest and Animal Control. Each section contains numbered items with compliance status and scores.

Person in Charge (Signature): (Print) Date: 7/14/2009 12:45:00 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)*

<b>Establishment</b> Carrabba's Italian Grill	<b>Permit</b> 1-47647	<b>Date</b> InspectionDate2
<b>Address</b> 500 Commerce Dr	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Under-counter cooler	38	Meatballs in walk-in	40		
Under-counter cooler	40	Chicken in walk-in cooler	39		
Under-counter cooler	39	Steak in walk-in cooler	39		
Under-counter cooler	40	Walk-in freezer	8		
Wood bar cooler	41	Upright unit	39		
Display bar cooler	37				
Chest bar cooler	39				
Walk-in cooler	39				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A Ensure that ice bin lids are kept closed when ice is not actively in use. Lid open at wait station. *Corrected while on site* 4-2B Additional cleaning is needed of meat slicer to remove food debris. *Repeat violation**Corrected on site*
S14	14B Store all utensils in a way that prevents possible contamination. Do not store tongs hanging off of equipment so that they can be brushed against by employees. *Corrected while on site*
S16	16A Hot water must be supplied at all handsinks. Hot water is needed at bar handsink. 16B Repair is needed of leak at bar handsink.
S18	NOTES: 1) One cutting board still needs replacing- covers sink. 2) One small section of tile still needs repair in dry storage room on bottom edge of shelf. 3) Collected \$75.00 re-inspection fee while on site.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 7/14/2009 12:45:00 PM

# 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).*

<b>Establishment</b> Carrabba's Italian Grill	<b>Permit</b> 1-47647	<b>Date</b> InspectionDate3
--	--------------------------	--------------------------------

<b>Address</b> 500 Commerce Dr	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
-----------------------------------	---	--------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

--	--

<b>Person in Charge (Signature)</b>	<b>Date</b>
-------------------------------------	-------------

<b>Inspector (Signature)</b>	<b>Date</b> 7/14/2009 12:45:00 PM
------------------------------	-----------------------------------