



Food Service Establishment Inspection Report

Establishment Name: Chick-Fil-A Peachtree City
Address: 707 Hwy 54 W

City: Peachtree City Time In: 3:00 pm Time Out: 4:15 pm

81

B

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

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-2012

'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.

Table with Last Score (91), Grade (A), Date (11/17/09), Prior Score (96), Grade (A), Date (8/18/09)

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 4 main categories: 1. Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands), 2. Approved Source, 3. Protection from Contamination, 4. Protection from Contamination.

Table with 9 main categories: 5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, 6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food, 7. Highly Susceptible Populations, 8. Chemicals, 9. 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 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.

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.

Person in Charge (Signature):

(Print)

Date: 2/2/2010 3:00:00 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)

Establishment Chick-Fil-A Peachtree City	Permit 1-2012	Date InspectionDate2
Address 707 Hwy 54 W	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
whipped cream (on counter)	60*	chicken salad/slaw(display)	42/43	sliced cheese/tomatoes(under counter)	33/35
milk/cole slaw(upright cooler)	38/42	parfait/cheesecake(display)	40/42	soup in warmer	143
waffle fries (upright freezer)	12	nuggets/Chick-Fila sandwich(warmer)	163/168	prepped salads/shredded cheese(under counter)	35/33
chicken/blue cheese(walk in cooler)	38/37	prepped salads(under counter)	31/34/32	soup on stove	186
raw chicken/cole slaw(WIC)	35/36	fruit salad/wraps(under counter)	34/32	honey butter/liquid eggs(under counter)	33/35
chicken/yogurt parfaits(WIC)	36/36	waffle fries/strips(warmer)	205/155	chicken in breading table	38/40/41
chicken/cool wraps(under counter cooler)	39/39	nuggets/chicken breasts(warmer)	196/168	chicken in thawing cabinet	28/32/30
shredded cheese(under counter)	41	prepped salads(under counter)	35	nuggets/fries/brownies (walk in freezer)	0/-4/-5

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S1	1-2 A Certified Food Safety Manager was required to be on staff by 12/1/09. No CFSM currently on staff. Obtain certification and post certificate in public view.
S6	6-1A All potentially hazardous food that is cold held must be kept at 41F or below. whipped cream on counter near drive thru window at 60F.
S10	10D All food must be labeled when removed from its original package. Spray bottle of butter flavoring unlabeled at prep table.
S14	14B Ensure all utensils on clean rack are cleaned prior to placing them on rack. Dirty pastry brush with clean utensils. 14C All single service items must be inverted or covered to protect them from overhead contamination. Nugget trays and lids upright on top shelf, black fruit cups upright over prtep table.
S15	15A 1. Remove moldy caulk and replace with new caulk at three compartment and two compartment sinks. 2. Use only smooth and easily cleanable plasticware. several cracked and chipped plastic bins on clean dish shelves. 15C 1. Additional cleaning needed of bottom shelves of chicken thawing cabinets. 2. Additional cleaning needed of insides of upright cooler units. 3. Additional cleaning needed of backsplash of shake blender.

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

Date