



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Chick-Fil-A Starr's Mill
Address: 1222 Hwy 74 S, Wilshire Pavilion

City: Peachtree City Time In: 10:15 am Time Out: 11:15 am

Inspection Date: 11/18/2009 CFSM: Douglas H. Barnett

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 2-64457

'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.

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 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and 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 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 11/18/2009 10:15:00 AM
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 Chick-Fil-A Starr's Mill	Permit 2-64457	Date InspectionDate2
Address 1222 Hwy 74 S, Wilshire Pavilion	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cheesecake/cole slaw (under counter cooler)	38/39	hash browns/burritos	176/194	Chicken/sausage/egg biscuit(warmer)	220/195/168
wrap/salad/milk (display cooler)	37/39/39	sliced cheese (ice bath)	44	bacon biscuit/nuggets (warmer)	169/190
soup/salad (under counter cooler)	37/36	Chick-fila chicken	193/191	wraps/salads (under counter cooler)	41/35/43
sausage/waffle fries (upright unit)	30/40	Raw chicken (top & bottom breading station)	36/38	ceasar/fruit salads (undercounter cooler)	42/40
shredded cheese/chicken salad sandwiches	39/34	raw chicken (uprights)	36/34	chicken/cheese/tomatoes (prep top)	36/38/33/34
nuggets/strips (drawer)	149/170	chicken (thawing in upright)	17	nuggets/cinnamon rolls/breast (walk in freezer)	1/-1/0
sausage/egg (drawer)	152/149	shake mix/whipped cream (drive-thru cooler)	44/43	fruit salad/slaw/chicken (walk in cooler)	35/33/36
soup (warmer)	157	cole slaw/pie/cream cheese (prep cooler)	38/41/42	chicken salad/sandwiches/wraps (walk in cooler)	36/37/37

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food must be covered when not actively in use. Tea dispenser at front counter uncovered entire time while on site. Cover dispenser as soon as done using it.
S13	13A The top portion of the most recent inspection report must be posted in the drive-thru window. No report posted in window.
S14	14C All single service items must be kept in protective sleeve or stored inverted. Clear containers stored upright on storage shelf with sugar bags and pineapple chunks.

Person in Charge (Signature)

Date

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Person in Charge (Signature)	Date
Inspector (Signature)	Date 11/18/2009 10:15:00 AM