



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Chick-Fil-A Town Center #01386
Address: 875 S Glynn St

City: Fayetteville Time In: 10:30 am Time Out: 11:45 am

Inspection Date: 12/16/2009 CFSM: Douglas Barnett

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]

Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 1-6305

'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: 87 Grade: B Date: 9/24/09

Prior Score: 90 Grade: A Date: 6/23/09

CURRENT SCORE

CURRENT GRADE

91

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: Item, IN, OUT, NA, NO, Description, COS, R. Categories include Compliance Status, Supervision, Employee Health, Approved Source, Protection from Contamination.

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

Table with 5 columns: Item, IN, OUT, NA, NO, Description, COS, R. Categories include Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 12/16/2009 10:30:00 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)*

<b>Establishment</b> Chick-Fil-A Town Center #01386	<b>Permit</b> 1-6305	<b>Date</b> InspectionDate2
<b>Address</b> 875 S Glynn St	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
salads (display cooler)	38/40	house dressing/cream cheese (under counter)	36/37	chicken salad sandwiches(WIC)	37
milk/wraps (display cooler)	41/43	chicken salad/slaw(under counter)	38/42	chicken(thawing cabinet)	26/31
fruit salads(display cooler)	43	wraps/shredded cheese(under counter)	43/38	soup on stove	172
bacon/sausage biscuits(warmer)	220/230	salads(under counter cooler)	31/32/38	chicken in breading cabinet	41/40
ChickFilA sandwich(warmer)	189	brownies/cinnamon rolls(walk in freezer)	2/-1	chicken filets/strips(warmer)	192/160
carrot salad /slaw(drive thru cooler)	36/38	chicken filets/nuggets(walk in freezer)	-1/-2	fries/soup (warmer)	166/138
milk (drive thru)	36	salads/milk(walk in cooler)	37/35	sliced cheese(cooler bowl)	49/48
carrot salad/cheesecake(under counter cooler)	42/38	chicken (WIC)	37/39	shredded cheese/sandwiches(under counter)	44/40

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-1A All cold held food must be kept at 41F or below. Sliced cheese in black cooler bowls at 48F and 49F. Change out cooler bowls on a regular basis to ensure food stays cold.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 12/16/2009 10:30:00 AM

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<b>Establishment</b> Chick-Fil-A Town Center #01386	<b>Permit</b> 1-6305	<b>Date</b> InspectionDate3
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<b>Address</b> 875 S Glynn St	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 12/16/2009 10:30:00 AM