



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: 9:30 am Time Out: 11:30 am

Inspection Date: 11/16/2010 CFSM: Douglass Barnett

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: [] Last Score: 100 Grade: A Date: 8/12/10

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-6305 Prior Score: 93 Grade: A Date: 3/26/10

'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: 98 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, and Highly Susceptible Populations.

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: 11/16/2010 9:30:00 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)

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

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
milk/slaw(drive thru under counter cooler)	38/39/38	shredded cheese/sliced cheese(under counter)	40/38/41	cut fruit/milk/sliced tomatoes/chicken(WIC)	42/33/32/36/35/37/36
juice/whipped cream(drive thru)	40/39/41	salads/carrot salad/chicken/wraps(under counter)	41/41/43/38/39/41	chicken(thawing cabinet)	31/34/38/37
hash rounds/biscuits/minis(warmer)	141/192/201/185	cheesecake/brownies/soup/mix(walk in freezer)	0/1/2	chicken(top)/chicken(bottom) breading table	38/40/42/40
slaw/parfaits/dressing(under counter cooler)	39/40/44	veggie mix/fries/spicy chicken(WIF)	0/0/1	chicken breast/spicy/strips(warmer)	177/192/148
cheesecake/cream cheese(under counter)	41/42	ChickFilA/nuggets(WIF)	1/0	bacon/sausage/fries(upright freezer)	18/12/15
milk/juice/wraps/fruit salad(reach in)	41/40/42/41/38/36	fruit trays/prepped salads(walk in cooler)	36/37/37/40	sausage/egg(warmer)	143/144
salads(reach in)	38/40/42	carrot salad/juice/salads(WIC)	35/36/36	Bacon(warmer)	146
gravy(crock pot)	140	cream cheese/chicken/slaw(WIC)	37/34/35/36/35	soup on stove	181

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S14	14C All single service items must be stored covered or inverted to protect them from overhead contamination. To go soup bowls and black styrofoam sandwich trays upright at prep line(near gravy pot).
S15	15C 1. Additional cleaning needed ofthe area around the nozzles on the ice cream dispenser to remove build up. 2. Additional cleaning is needed of the air vents on the ice maker to remove dust build up.

Person in Charge (Signature)

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 Town Center #01386	Permit 1-6305	Date InspectionDate3
--	-------------------------	--------------------------------

Address 875 S Glynn St	City/State Fayetteville,, GA 30214	Zip Code 30214
----------------------------------	--	--------------------------

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

--	--

Person in Charge (Signature)	Date
-------------------------------------	-------------

Inspector (Signature)	Date 11/16/2010 9:30:00 AM
------------------------------	-----------------------------------