



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Five Guys Famous Burgers & Fries
Address: 2707 54 Hwy W, Suite 8

City: Peachtree City Time In: 2:30 pm Time Out: 3:30 pm

Inspection Date: 8/23/2011 CFM: Edward Snell, Roland Troncoso, Graham Jennings

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 2-67373
Last Score: 94 Grade: A Date: 3/22/11

'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.
Prior Score: 96 Grade: A Date: 12/22/10

CURRENT SCORE CURRENT GRADE

92

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, and points. Categories include Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, and points. Categories include Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, and Chemicals.

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, OUT, and points. Categories include 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, OUT, and points. Categories include 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: 8/23/2011 2:30:00 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> Five Guys Famous Burgers & Fries	<b>Permit</b> 2-67373	<b>Date</b> InspectionDate2
<b>Address</b> 2707 54 Hwy W, Suite 8	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Burger patties (walk-in cooler)	31	Cut tomatoes (uc cooler)	41	Sliced cheese (drawer)	42
Hebrew franks (WIC)	28/23	Sauces (uc cooler)	42	Sliced cheese (ice bath-line)	44
Sliced tomatoes (WIC)	22	Sliced tomatoes (prep top)	41		
Bacon (WIC)	29	Grilled onions (hot held)	159		
Bulk ground beef (WIC)	26-28	Pickles (prep top)	39		
Cheese (WIC)	23	Burger cooking (grill)	181		
Mayonaise (WIC)	20	Grilled mushrooms (hot held)	152		
Beef patties (drawer)	40-44	Hot dog (drawer)	32		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food items must be kept covered at all times when not actively in use. Crisp cooked bacon uncovered in wire basket at prep/ assembly area.
S17	17B Ensure that all dumpster doors/ lids are kept closed when not actively in use. One side door open on dumpster.
S18	18 Flies noted in dining area and in rear kitchen area. Prevent entrance/ treat with food service approved method(s).

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 8/23/2011 2:30:00 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> Five Guys Famous Burgers & Fries	<b>Permit</b> 2-67373	<b>Date</b> InspectionDate3
--	--------------------------	--------------------------------

<b>Address</b> 2707 54 Hwy W, Suite 8	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
--	---	--------------------------

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

--	--

**Person in Charge (Signature)** \_\_\_\_\_ **Date** \_\_\_\_\_

**Inspector (Signature)** \_\_\_\_\_ **Date** 8/23/2011 2:30:00 PM