



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** Fork In The Road Cafe  
**Address:** 114 Huddleston Rd

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

CURRENT SCORE	CURRENT GRADE
<b>98</b>	<b>A</b>
<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U<69	

<b>Inspection Date:</b> 6/14/2010		<b>CFSM:</b>	
<b>Purpose of Inspection:</b> Routine: <input type="radio"/> Follow-Up: <input checked="" type="radio"/> Complaint: <input type="radio"/>	Last Score	Grade	Date
Preliminary: <input type="radio"/> Other: <input type="radio"/>	75	C	6/4/10
<b>Risk Type:</b> 1 <input type="radio"/> 2 <input type="radio"/> 3 <input checked="" type="radio"/>	<b>Permit#:</b> 2-97359		
'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	Grade
	98	A	3/18/10

**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

Compliance Status					COS	R
<b>1</b>	IN	OUT	NA	NO		
<b>Supervision</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties						
<b>2</b>	IN	OUT	NA	NO		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1B. Hands clean and properly washed						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible						
<b>3</b>	IN	OUT	NA	NO		
<b>Approved Source</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1C. Food in good condition, safe, and unadulterated						
<b>4</b>	IN	OUT	NA	NO		
<b>Protection from Contamination-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Protection from Contamination-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
<b>5</b>	IN	OUT	NA	NO		
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
5-1A. Proper cooking time and temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
<b>Consumer Advisory-Subcategory 2</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
5-2. Consumer advisory provided for raw and undercooked foods						
<b>6</b>	IN	OUT	NA	NO		
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b>					<b>9 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-1A. Proper cold holding temperatures						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
6-1B. Proper hot holding temperatures						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
6-1C. Proper cooling time and temperature						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
6-1D. Time as a public health control: procedures and records						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Date Marking-Subcategory 2</b>					<b>4 points</b>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
6-2. Proper date marking and disposition						
<b>7</b>	IN	OUT	NA	NO		
<b>Highly Susceptible Populations</b>					<b>9 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
7-1. Pasteurized foods used; profibited foods not offered						
<b>8</b>	IN	OUT	NA	NO		
<b>Chemicals</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
8-2B. Toxic substances properly identified, stored, used						
<b>9</b>	IN	OUT	NA	NO		
<b>Conformance with Approved Procedures</b>					<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
9-2. Compliance with variance, specialized process and HACCP plan						

**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

Compliance Status					COS	R
<b>10</b>	OUT					
<b>Safe Food and Water, Food Identification</b>					<b>3 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10A. Pasteurized eggs used where required						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10B. Water and ice from approved source						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10C. Variance obtained for specialized processing methods						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
10D. Food properly labeled; original container; required records available; shellstock tags						
<b>11</b>	OUT					
<b>Food Temperature Control</b>					<b>3 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11A. Proper cooling methods used; adequate equipment for temperature control						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11B. Plant food properly cooked for hot holding						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11C. Approved thawing methods used						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
11D. Thermometers provided and accurate						
<b>12</b>	OUT					
<b>Prevention of Food Contamination</b>					<b>3 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12A. Contamination prevented during food preparation, storage, display						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12B. Personal cleanliness						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12D. Washing fruits and vegetables						
<b>13</b>	OUT					
<b>Postings and Compliance with Clean Air Act</b>					<b>3 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
<b>14</b>	OUT					
<b>Proper Use of Utensils</b>					<b>1 point</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
14A. In-use utensils: Properly stored						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
14B. Utensils, equipment and linens: properly stored, dried, handled						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
14C. Single-use/single-service articles: properly stored, used						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
14D. Gloves used properly						
<b>15</b>	OUT					
<b>Utensils, Equipment and Vending</b>					<b>1 point</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
15B. Warewashing facilities: installed, maintained, used; test strips						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
15C. Nonfood-contact surfaces clean.						
<b>16</b>	OUT					
<b>Water, Plumbing and Waste</b>					<b>2 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
16C. Sewage and waste water properly disposed						
<b>17</b>	OUT					
<b>Physical Facilities</b>					<b>1 point</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
17A. Toilet facilities: properly constructed, supplied, cleaned						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
17B. Garbage/refuse properly disposed; facilities maintained						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
17D. Adequate ventilation and lighting; designated areas used						
<b>18</b>	OUT					
<b>Pest and Animal Control</b>					<b>3 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
18. Insects, rodents, and animals not present						

<b>Person in Charge (Signature):</b>	<b>(Print)</b>	<b>Date:</b> 6/14/2010 10:10:00 AM
<b>Inspector (Signature):</b>	<b>Follow-up:</b> Yes <input type="radio"/> No <input checked="" type="radio"/>	<b>Follow-up Date:</b>

# 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> Fork In The Road Cafe	<b>Permit</b> 2-97359	<b>Date</b> InspectionDate2
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<b>Address</b> 114 Huddleston Rd	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Reach in cake	39	WIC: raw chicken	40		
" potato salad	38	" coleslaw	40		
3 door reach in empty	55	" Milk	38		
small cool line cooler milk	41	" Meatloaf	39		
stove squash cooking	202	" shredded chicken	40		
" Beans reheating 10 min	156	WIF	18		
Make line top	36				
Interior cheese	37				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S17	17-C Need to complete smooth ceiling over drink station by 9/10. Repeat item.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 6/14/2010 10:10:00 AM

# 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> Fork In The Road Cafe	<b>Permit</b> 2-97359	<b>Date</b> InspectionDate3
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<b>Address</b> 114 Huddleston Rd	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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<b>Person in Charge (Signature)</b>	<b>Date</b>
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<b>Inspector (Signature)</b>	<b>Date</b> 6/14/2010 10:10:00 AM
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