



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: My Favorite Things
Address: 300 Emerald Lake Dr

City: Fayetteville, **Time In:** 11:55 am **Time Out:** 12:30 pm

Inspection Date: 8/31/2011 **CFSM:** Traci Jones Moges

Purpose of Inspection: Routine: ● Follow-Up: ○ Complaint: ○
Preliminary: ○ Other: ○

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-38874

'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	Grade	Date
98	A	2/3/11

Prior Score	Grade	Date
90	A	7/29/10

CURRENT SCORE		CURRENT GRADE	
<h1>99</h1>		<h1>A</h1>	
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

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

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1 9 points	
○	○	○		●	5-1A. Proper cooking time and temperatures	○ ○
○	○	○		●	5-1B. Proper reheating procedures for hot holding	○ ○
○	○				Consumer Advisory-Subcategory 2 4 points	○ ○
○	○			●	5-2. Consumer advisory provided for raw and undercooked foods	○ ○
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1 9 points	
●	○	○			6-1A. Proper cold holding temperatures	○ ○
○	○	○		●	6-1B. Proper hot holding temperatures	○ ○
○	○	○		●	6-1C. Proper cooling time and temperature	○ ○
○	○			●	6-1D. Time as a public health control: procedures and records	○ ○
○	○				Date Marking-Subcategory 2 4 points	○ ○
○	○				6-2. Proper date marking and disposition	○ ○
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
○	○			●	7-1. Pasteurized foods used; profibited foods not offered	○ ○
8	IN	OUT	NA	NO	Chemicals 4 points	
●	○	○			8-2A. Food additives: approved and properly used	○ ○
●	○				8-2B. Toxic substances properly identified, stored, used	○ ○
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points	
○	○			●	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
10	OUT				Safe Food and Water, Food Identification 3 points	
○					10A. Pasteurized eggs used where required	○ ○
○					10B. Water and ice from approved source	○ ○
○					10C. Variance obtained for specialized processing methods	○ ○
○					10D. Food properly labeled; original container; required records available; shellstock tags	○ ○
11	OUT				Food Temperature Control 3 points	
○					11A. Proper cooling methods used; adequate equipment for temperature control	○ ○
○					11B. Plant food properly cooked for hot holding	○ ○
○					11C. Approved thawing methods used	○ ○
○					11D. Thermometers provided and accurate	○ ○
12	OUT				Prevention of Food Contamination 3 points	
○					12A. Contamination prevented during food preparation, storage, display	○ ○
○					12B. Personal cleanliness	○ ○
○					12C. Wiping cloths: properly used and stored	○ ○
○					12D. Washing fruits and vegetables	○ ○
13	OUT				Postings and Compliance with Clean Air Act 3 points	
●					13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○ ○
○					13B. Compliance with Georgia Smoke Free Air Act	○ ○

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

Person in Charge (Signature):	(Print)	Date: 8/31/2011 11:55:00 AM
Inspector (Signature):	Follow-up: Yes ○ No ●	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 My Favorite Things	Permit 1-38874	Date InspectionDate2
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Address 300 Emerald Lake Dr	City/State Fayetteville,, GA 30215	Zip Code 30215
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler	38				
Freezer					
freezer	-2				
DW	not set up				
Manual dish wash	not set up				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S13	13-A Ensure most recent inspection report, most current permit and certified food safety manager certificate is posted.

Person in Charge (Signature)

Date

Inspector (Signature)

Date 8/31/2011 11:55:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/31/2011 11:55:00 AM