



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Roly Poly
Address: 2007 N Commerce Dr

City: Peachtree City **Time In:** 9:45 am **Time Out:** 10:30 am

Inspection Date: 7/14/2011 **CFSM:** William Barlow, Bill Barlow

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

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-10545

'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: **86** Grade: **B** Date: 3/29/11

Prior Score: **99** Grade: **A** Date: 12/27/10

CURRENT SCORE

CURRENT GRADE

98

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

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						
2	IN	OUT	NA	NO	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						
4	IN	OUT	NA	NO	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						
5	IN	OUT	NA	NO	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						
6	IN	OUT	NA	NO	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; prohibited 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:** 7/14/2011 9:45:00 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 Roly Poly	Permit 1-10545	Date InspectionDate2
Address 2007 N Commerce Dr	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken chunks (upright freezer)	11	Sliced meats (upright cooler)	40-42	Cream cheese (uc cooler)	41
Pork loin (upright freezer)	3	Feta crumbles (prep top)	41	Prepped wraps (uc cooler)	38
Soup (upright freezer)					
Sliced cheeses (upright cooler)	44	Dressings (prep top)	44	Portioned tuna (uc cooler)	37
Dressings, sauces (upright cooler)	43	Sliced meat (prep top)	42	Sauces (in cups- uc cooler)	37-39
Chicken chunks (upright cooler)	40	Sliced tomatoes (prep top)	34	Pasta salad (mini cooler)	40
Sliced cheese (upright cooler)	39	Mayo/ cream cheese (prep top)	36/41	Potato salad (mini cooler)	41
Salsa (upright cooler)	38	Dressings/ sauces (uc cooler)	38	Soup (hot held)	142

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S15	15C Some additional cleaning is needed of outside of soup hot holding unit and of some reach-in cooler handles due to some debris build-up.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/14/2011 9:45:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/14/2011 9:45:00 AM