



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Royal Stix
Address: 805 S Glynn St

City: Fayetteville **Time In:** 4:45 pm **Time Out:** 5:45 pm

Inspection Date: 7/20/2011 **CFSM:** Post by 10/2011

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:
Risk Type: 1 2 3 **Permit#:** 2-90849

'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 89	Grade B	Date 11/10/10
		Prior Score 73	Grade C	Date 10/28/10

CURRENT SCORE		CURRENT GRADE	
<h1>91</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	
	<input checked="" type="radio"/>	<input type="radio"/>				
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	
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1A. Proper use of restriction & exclusion						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1B. Hands clean and properly washed						
	<input checked="" 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"/>				
Employee Health, Good Hygienic Practices-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible						
	<input checked="" type="radio"/>	<input type="radio"/>				
3	IN	OUT	NA	NO	Approved Source 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated						
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1A. Food separated and protected						
	<input checked="" 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"/>				
Protection from Contamination-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>				
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	
	<input checked="" type="radio"/>	<input type="radio"/>				
5-1A. Proper cooking time and temperatures						
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>				
Consumer Advisory-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
5-2. Consumer advisory provided for raw and undercooked foods						
	<input type="radio"/>	<input type="radio"/>				
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				
6-1A. Proper cold holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>				
6-1B. Proper hot holding temperatures						
	<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"/>		
6-1D. Time as a public health control: procedures and records						
	<input type="radio"/>	<input type="radio"/>				
Date Marking-Subcategory 2 4 points						
	<input type="radio"/>	<input checked="" type="radio"/>				
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
7-1. Pasteurized foods used; profibited foods not offered						
8	IN	OUT	NA	NO	Chemicals 4 points	
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
8-2A. Food additives: approved and properly used						
	<input type="radio"/>	<input checked="" type="radio"/>				
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points	
	<input type="radio"/>	<input type="radio"/>		<input checked="" 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
10	OUT	Safe Food and Water, Food Identification			3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required				
	<input type="radio"/>	10B. Water and ice from approved source				
	<input type="radio"/>	10C. Variance obtained for specialized processing methods				
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags				
11	OUT	Food Temperature Control			3 points	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control				
	<input type="radio"/>	11B. Plant food properly cooked for hot holding				
	<input type="radio"/>	11C. Approved thawing methods used				
	<input type="radio"/>	11D. Thermometers provided and accurate				
12	OUT	Prevention of Food Contamination			3 points	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display				
	<input type="radio"/>	12B. Personal cleanliness				
	<input type="radio"/>	12C. Wiping cloths: properly used and stored				
	<input type="radio"/>	12D. Washing fruits and vegetables				
13	OUT	Postings and Compliance with Clean Air Act			3 points	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				

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

Person in Charge (Signature):	(Print)	Date: 7/20/2011 4:45:00 PM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	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 Royal Stix	Permit 2-90849	Date InspectionDate2
Address 805 S Glynn St	City/State Fayetteville, GA 30215	Zip Code 30215

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
server cooler/sliced lemons	40, 40	cook temp/chicken	170		
server cooler/sliced limes	40	walkin cooler/lo mein	40		
cooker/rice	145	walkin cooler/chicken	40		
warmer/soups	149, 149	walkin cooler/tofu	40		
sushi cooler/beef	41				
preline cooler/spring roll	40				
preline cooler/cooked chicken	41				
preline cooler/bean sprout	43				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-2 Tofu was noted manufacturer's date of 7-11-11 (discarded)
S8	8-2B Toxic chemical working container was not be labeled. (all purpose)
S14	14a in use utensils were stored in water at 78F (proper temperature 135F or above).

Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/20/2011 4:45:00 PM

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Address 805 S Glynn St	City/State Fayetteville, GA 30215	Zip Code 30215
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/20/2011 4:45:00 PM