



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Ruby Tuesday Peachtree City #2678
Address: 100 Peachtree Pky

City: Peachtree City Time In: 10:30 am Time Out: 12:00 pm

Inspection Date: 9/8/2010 CFSM: Robert Thompson

Purpose of Inspection: Routine: [] Follow-Up: [x] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [x] 3 [] Permit#: 1-7135

'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.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score: 77 Grade: C Date: 8/25/10

Prior Score: 91 Grade: A Date: 4/27/10

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

Table with 5 main sections: 1. Compliance Status - Supervision (4 points), 2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands (9 points), 3. Approved Source (9 points), 4. Protection from Contamination (9 points), 5. Good Retail Practices (3 points).

Table with 5 main sections: 5. Cooking and Reheating of Potentially Hazardous Foods (9 points), 6. Consumer Advisory (4 points), 7. Holding of Potentially Hazardous Foods, Date Marking (9 points), 8. Chemicals (4 points), 9. Conformance with Approved Procedures (4 points).

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 main sections: 10. Safe Food and Water, Food Identification (3 points), 11. Food Temperature Control (3 points), 12. Prevention of Food Contamination (3 points), 13. Postings and Compliance with Clean Air Act (3 points).

Table with 5 main sections: 14. Proper Use of Utensils (1 point), 15. Utensils, Equipment and Vending (1 point), 16. Water, Plumbing and Waste (2 points), 17. Physical Facilities (1 point), 18. Pest and Animal Control (3 points).

Person in Charge (Signature): (Print) Date: 9/8/2010 10:30:00 AM
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)

Establishment Ruby Tuesday Peachtree City #2678	Permit 1-7135	Date InspectionDate2
Address 100 Peachtree Pky	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
spinach dip/sauces(prepare top)	33/43-44	blue cheese/feta/shredded cheese(bar)	43/44/44	chicken/onion rings/shrimp(walk in freezer)	0/1/0/1
blue cheese crumbles/rice(prepare top)	41/41	ham/dressings(bar)	44/41-43	steak/chicken/beef/fish(upright cooler)	41/44/37/38
diced/sliced tomatoes(prepare top)	31/40	soup reheating on stove	145	chicken tenders/nuggets/patties(upright freezer)	2/0/0/1
sour cream/butter/shredded cheese(prepare top)	35/42/35	shredded cheese/hard boiled eggs/fish(WIC)	40/37/40/33	dressings/desserts(upright cooler)	36/38/40
pasta/salmoncakes/salmon filets(drawers)	42/42/39	whipped cream/dressings(walk in cooler)	38/35/36/38	shredded cheese/tomatoes/butter(prepare top)	40/36/38/38
parmesan sauce/marinara(hot held)	135/151	egg crumbles/cheese/sour cream(WIC)	39/40/39/40	pasta/lobster/shrimp(drawers)	42/43/42
onion rings(chest freezer)	-8	dressings/juice/ribs(WIC)	38/39/37/38	milk/juice/mixers(bar cooler)	41/40/38
pasta salad/cottage cheese(salad bar)	43/44	ribs/steak/fish(WIC)	39/37/38	whipped cream/fruit(bar cooler)	40/41

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S14	14B All utensils/silverware must be placed so that the handles are all facing the same direction. Handles must be up when silverware is being stored. Forks in storage baskets with handles in both directions.

Person in Charge (Signature)

Date

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Address 100 Peachtree Pky	City/State Peachtree City, GA 30269	Zip Code 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 9/8/2010 10:30:00 AM