



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Stevi B's-Fayetteville
Address: 107 Banks Station

City: Fayetteville, Time In: 10:35 am Time Out: 12:15 pm

Inspection Date: 7/21/2011 CFSM: Mandy Campos Davis (10/14/14)

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

Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 1-2048

'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: 92 Grade: A Date: 2/16/11

Prior Score: 90 Grade: A Date: 11/16/10

CURRENT SCORE: 88 CURRENT GRADE: B
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 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 7/21/2011 10:35:00 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)*

<b>Establishment</b> Stevi B's-Fayetteville	<b>Permit</b> 1-2048	<b>Date</b> InspectionDate2
<b>Address</b> 107 Banks Station	<b>City/State</b> Fayetteville,, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Shredded cheese (buffet)	43	Pepperoni pizza (buffet)	159	Shredded cheese (prep top)	36
Dressings (buffet)	42-43	Chicken/ spinach (chest freezer)	-12/-13	Sauce/ sausage (uc cooler)	41/40
Marinara (hot held)	141	Pizza sauce (prep top)	35	Mozzerella/ mushrooms (uc cooler)	41/44
Alfredo (hot held)	137	Alfredo sauce (prep top)	37	Ranch dressing (uc cooler)	41
Cooked pasta (hot held)	161	Stewed tomatoes (prep top)	34	Dressings (WIC)	42-44
Cheese pizza (buffet)	160	Hamburger topping (prep top)	34	Chicken/ pepperoni (WIC)	40/38
Potato pizza (buffet)	168	Olives/ pepperoni (prep top)	34/34	Pizzas/ bacon (WIC)	41-43/40
Sausage pizza (buffet)	158	Chicken/ mozzarella (prep top)	36/34	Sausage/ white pizza (buffet # 2)	154/146

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2A All food items must be kept/ stored covered at all times when not actively in use. Olives, mushrooms, pizza sauce and ranch dressing observed uncovered in under-counter cooler unit. Containers of margarine (liquid) not protected from overhead contamination on prep table (uncovered and not in use). 4-2B Cleaning is needed of self service ice chute due to build-up.
S15	15A Remove molded/ uncleanable caulk around dishwasher and re-caulk as needed. 15C Additional cleaning is needed of the following non food contact surfaces to remove build-up: outside of under-counter cooler unit; inside of dishwasher unit doors; handles/ faucet of rear handwash sink.
S17	17C 1. Repair damage/ patch wall/ corner of wall/ column at entrance to rear kitchen area. 2. Continue repair of damaged/ cracked/ missing grout floor areas and finish area that has been regouted near dishwasher. 3. Repair area/ threshold around rear exit door (in kitchen) where damaged. 4. Repair coved base as needed in restroom. 17D Cleaning is needed to remove dust off of air vents above dishwasher.
S18	18 Flies noted in facility- rear kitchen and restroom.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 7/21/2011 10:35:00 AM

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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> 7/21/2011 10:35:00 AM
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