



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Subway @ 100 Peachtree Pky
Address: 100 N Peachtree Pky, Suite C-14

City: Peachtree City Time In: 9:00 am Time Out: 10:00 am

Inspection Date: 8/4/2011 CFSM: Hiren K. Patel (5/1/13)

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

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-58023

'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: 89 Grade: B Date: 4/7/11

Prior Score: 90 Grade: A Date: 1/27/11

CURRENT SCORE: 83 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: 8/4/2011 9:00:00 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 Subway @ 100 Peachtree Pky	Permit 1-58023	Date InspectionDate2
Address 100 N Peachtree Pky, Suite C-14	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Banana peppers (prep top)	36	Chicken filets (prep top)	36	Guacamole/ steak filets (WIC)	28/34
Sliced tomatoes (prep top)	28	Shredded cheese (prep top)	40	Chicken chunks (WIC)	27
Olives (prep top)	37	Meatballs in sauce (hot held)	118	Guacamole (WIF)	1
Guacamole (prep top)	38	Sliced cheese (uc cooler)	37	Pizzas (WIF)	3
Seafood salad (prep top)	42	Banana peppers (uc cooler)	36	Chicken filets (WIF)	6
Tuna (prep top)	31	Pickles (uc cooler)	36	Chocolate milk (upright cooler)	36
Sliced meats (prep top)	33-35	Sliced cheese (WIC)	28	Yogurt (upright cooler)	32
Sliced cheeses (prep top)	32-36	Tuna (WIC)	39	OJ (upright cooler)	35

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. Bags of cookie dough open/ unrolled in walk-in freezer and some items at prep top sandwich area uncovered when not in use.
S6	6-1B All potentially hazardous food items being hot held must be held at 135 degrees or above. Meatballs in marinara sauce in hot holding well at 118 degrees. Discussion: reheating.
S15	15A Discard any bread forms that become damaged/ torn as needed. Some observed hanging in rear area that need to be discarded/ replaced.
S17	17C 1. Additional cleaning is needed of floor of walk-in freezer due to some debris build-up. 2. Additional cleaning is needed of ceiling around air vent above prep table inside entrance to kitchen due to some dust build-up. 17D Additional shielding is needed of bulbs in light fixtures above signage. Only partially shielded currently by metal holders. *Repeat notice- must correct by next routine inspection or further action will be taken.*

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/4/2011 9:00:00 AM

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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/4/2011 9:00:00 AM