



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Subway #44722
Address: 563 74 Hwy S, Suite 545

City: Peachtree City Time In: 10:00 am Time Out: 10:45 am

Inspection Date: 8/4/2011 CFSM: Janisha W. King (3/14/12)

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

Risk Type: 1 [] 2 [X] 3 [] Permit#: 2-86867

'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: 91 Grade: A Date: 4/7/11

Prior Score: 93 Grade: A Date: 1/18/11

CURRENT SCORE: 92 CURRENT GRADE: 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 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 10:00:00 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 #44722	Permit 2-86867	Date InspectionDate2
Address 563 74 Hwy S, Suite 545	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Meatballs in sauce (hot held)	144/136	Olives (prep top)	41	Guacamole (WIF)	-2
Egg white patty (prep top)	39	Peppers (prep top)	41-42	Meatballs (WIF)	-2
Chicken filet (prep top)	37	Dressings, sauces (prep top)	43-44	Sliced meats (WIC)	29-31
Sliced cheeses (prep top)	32-41	Sliced cheese (uc cooler)	41	Guacamole (WIC)	28
Tuna (prep top)	39	Steak filets (uc cooler)	40	Sliced cheese (WIC)	32
Steak chunks (prep top)	39	Banana peppers (uc cooler)	44	Milk (WIC)	31
Sliced meats (prep top)	37-40	Pickles (uc cooler)	43	Steak chunks (WIC)	33
Sliced tomatoes (prep top)	40	Chicken filets (WIF)	-3	Milks (upright cooler)	36-40

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2B Additional cleaning is needed of self service ice chute due to some mold build-up along joints of chute.
S13	13A Posted report must be visible/ readable. Report posted appears blank- sun has washed out score, writing. If needed, make copies to post in case needed/ in case report becomes unreadable.
S15	15A Discard/ replace damaged/torn/cracked equipment as needed. Some bread forms observed with tears that need to be replaced and tea brewing container/ slide-in chamber broken that needs replacing/ discarding.
S17	17C Additional cleaning is needed of floors under shelving in walk-in freezer due to some debris build-up. 17D Additional cleaning is needed of air vent above dry storage shelves across from 3-compartment sink due to some dust build-up.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/4/2011 10:00:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/4/2011 10:00:00 AM