



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Subway W. Lanier
Address: 955 W Lanier Dr, Suite D

City: Fayetteville, Time In: 10:10 am Time Out: 11:25 am

Inspection Date: 7/13/2011 CFSM: Cert. not posted (Davis)

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

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-8102

'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: 87 Grade: B Date: 3/18/11

Prior Score: 92 Grade: A Date: 12/1/10

CURRENT SCORE: 95 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: Item, IN, OUT, NA, NO, Description, COS, R. Includes sections for Compliance Status, Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Item, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, and Chemicals.

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: Item, 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: Item, 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: 7/13/2011 10:10:00 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 W. Lanier	Permit 1-8102	Date InspectionDate2
Address 955 W Lanier Dr, Suite D	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
HH meatballs	148	Product temp	10-12		
CH pepperoni	41	WIC air temp	42/43		
salammi	40	Product temp	38-40		
turkey	40				
roast beef	40				
Tomatoes	39				
Cheese	41				
WIF air temp	33				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2A All food in storage or not being actively prepared must be covered. Observed open ags/boxes of steaks and other items in WIC. Covered and corrected.
S13	13-A Need to replace missing employee hand wash notices at front hand sink and men's restroom. Need to post food service permit in public view. Need to post CFSM certifiacte in public view.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/13/2011 10:10:00 AM

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Address 955 W Lanier Dr, Suite D	City/State Fayetteville,, GA 30214	Zip Code 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
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Inspector (Signature)	Date 7/13/2011 10:10:00 AM
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