



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: TeaFusions
Address: 202 City Cir, Suite 120

City: Peachtree City Time In: 9:45 am Time Out: 10:45 am

Inspection Date: 12/3/2010 CFSM: Must obtain and post in public view

Purpose of Inspection: Routine: O Follow-Up: X Complaint: O
Preliminary: O Other: O
Risk Type: 1 O 2 X 3 O Permit#: 1-4660

'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.

CURRENT SCORE: 81 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: 12/3/2010 9:45:00 AM
Inspector (Signature): Follow-up: Yes O 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> TeaFusions	<b>Permit</b> 1-4660	<b>Date</b> InspectionDate2
<b>Address</b> 202 City Cir, Suite 120	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Soup (hot held)	156	Olives (prep top)	44		
Turkey breast (upright freezer)	11	Eggs (uc cooler)	44		
Butter (upright freezer)	6	Chicken salad (uc cooler)	44		
Soup (upright freezer)	4	Ham (uc cooler)	44		
Feta cheese (prep top)	44	Eggs (uc cooler)	44		
Shrimp salad (prep top)	44				
Tuna (uc cooler)	43				
Diced tomatoes (prep top)	43				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S1	1-2 Each permitted facility must have a CFM (certified food safety manager) on staff. Currently no CFM on staff.
S11	11D Ensure that all cooler units have thermometers provided in them for employee verification of proper temperatures.
S13	13A 1. Post permit in public view. 2. The most current inspection report must be posted at all times. The report posted was the 92/A from 8/9/10, when the one that should have been posted was the 71/C from 11/19/10.
S15	15A Replace all equipment that is damaged/ no longer smooth, non-absorbant, and easily cleanable, including microwave and cutting board surfaces.
S16	16A Ensure that hot water is provided at all handsinks. Front handsink has no hot water supplied.
S17	17C 1. Repaint floor as needed due to peeling/ flaking of paint. 2. Complete cleaning and re-caulking needed behind three compartment sink.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 12/3/2010 9:45:00 AM

# 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> TeaFusions	<b>Permit</b> 1-4660	<b>Date</b> InspectionDate3
------------------------------------	-------------------------	--------------------------------

<b>Address</b> 202 City Cir, Suite 120	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
---	---	--------------------------

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

--	--

<b>Person in Charge (Signature)</b>	<b>Date</b>
-------------------------------------	-------------

<b>Inspector (Signature)</b>	<b>Date</b> 12/3/2010 9:45:00 AM
------------------------------	----------------------------------