

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b> Establishment Name: <u>Arby's 6478</u> Address: <u>1103 N Main ST</u> City: <u>LA FAYETTE</u> Time In: <u>01</u> : <u>00</u> PM Time Out: <u>01</u> : <u>50</u> PM Inspection Date: <u>08/03/2015</u> CFSM: <u>Jessica Davidson (2/9/16)</u> Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000054</u>						CURRENT SCORE		CURRENT GRADE	
						96		A	
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. <b>Public Health Interventions</b> are control measures to prevent illness or injury. <b>Good Retail Practices</b> are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> (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.) 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									
<b>Compliance Status</b>				COS	R				
1	IN	OUT	NA	NO	4 points				
<b>Supervision</b>									
1-2. Person in charge present, demonstrates knowledge, and performs duties									
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>									
2-1A. Proper use of restriction & exclusion									
2-1B. Hands clean and properly washed									
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed									
<b>Approved Source</b>									
3-1A. Food obtained from approved source, parasite destruction									
3-1B. Food received at proper temperature									
3-1C. Food in good condition, safe, and unadulterated									
<b>Protection from Contamination</b>									
4-1A. Food separated and protected									
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served									
4-2A. Food stored covered									
4-2B. Food-contact surfaces; cleaned & sanitized									
<b>Compliance Status</b>				COS	R				
5	IN	OUT	NA	NO	9 points				
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b>									
5-1A. Proper cooking time and temperatures									
5-1B. Proper reheating procedures for hot holding									
5-2. Consumer advisory provided for raw and undercooked foods									
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b>									
6-1A. Proper cold holding temperature									
6-1B. Proper hot holding temperature									
6-1C. Proper cooling time and temperature									
6-1D. Time as a public health control; procedures and records									
6-2. Proper date marking and disposition									
<b>Highly Susceptible Populations</b>									
7-1. Pasteurized foods used; Prohibited foods not offered									
<b>Chemicals</b>									
8-2A. Food additives; approved and properly used									
8-2B. Toxic substances properly identified, stored, used									
<b>Conformance with Approved Procedures</b>									
9-2. Compliance with variance, specialized process and HACCP plan									
<b>GOOD RETAIL PRACTICES</b> (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)									
<b>Compliance Status</b>				COS	R				
10	OUT				3 points				
<b>Safe Food and Water, Food Identification</b>									
10A. Pasteurized eggs used where required									
10B. Water and ice from approved source									
10C. Variance obtained for specialized processing methods									
10D. Food properly labeled; original container; required records available; shellstock tags									
<b>Food Temperature Control</b>									
11A. Proper cooling methods used; adequate equipment for temperature control									
11B. Plant food properly cooked for hot holding									
11C. Approved thawing methods used									
11D. Thermometers provided and accurate									
<b>Prevention of Food Contamination</b>									
12A. Contamination prevented during food preparation, storage display									
12B. Personal cleanliness									
12C. Wiping cloths; properly used and stored									
12D. Washing fruits and vegetables									
<b>Postings and Compliance with Clean Air Act</b>									
13A. Posted: Permit/Inspection/Choking Poster/Handwashing									
13B. Compliance with Georgia Smoke Free Air Act									
<b>Compliance Status</b>				COS	R				
14	OUT				1 point				
<b>Proper Use of Utensils</b>									
14A. In-use utensils; properly stored									
14B. Utensils, equipment and linens; properly stored, dried, handled									
14C. Single-use/single-service articles; properly stored, used									
14D. Gloves used properly									
<b>Utensils, Equipment and Vending</b>									
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
15B. Warewashing facilities; installed, maintained, used; test strips									
15C. Nonfood-contact surfaces clean									
<b>Water, Plumbing and Waste</b>									
16A. Hot and cold water available; adequate pressure									
16B. Plumbing installed; proper backflow devices									
16C. Sewage and waste water properly disposed									
<b>Physical Facilities</b>									
17A. Toilet facilities; properly constructed, supplied, cleaned									
17B. Garbage/refuse properly disposed; facilities maintained									
17C. Physical facilities installed, maintained, and clean									
17D. Adequate ventilation and lighting; designated areas used									
<b>Pest and Animal Control</b>									
18. Insects, rodents, and animals not present									
<b>Person in Charge (Signature)</b>				<b>(Print)</b> Jessica					
<b>Inspector (Signature)</b> Kacy Hurlbert				<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/>					
				<b>Date:</b> 08/03/2015					
				<b>Follow-up Date:</b>					

## Food 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 subsections (2)(i) and (j).**

**Establishment**  
Arby's 6478

**Permit #**  
FSP-146-000054

**Date**  
08/03/2015

**Address**  
1103 N MAIN ST

**City/State**  
LA FAYETTE GA

**Zipcode**  
30728

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork Salami / Walk-In Cooler,	41.0 ° F	Pork Ham / Walk-In Cooler,	41.0 ° F	Beef Brisquet / Walk-In Cooler,	41.0 ° F
Cooked Vegetable Baked potato / Hot-Hold Unit,	143.0 ° F	Poultry Fried chicken breast / Hot-Hold Unit,	138.0 ° F	Other PHF Sliced cheese / Prep Area,	40.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 12B Violation of Code: [.03(5)(i)] Observed employee preparing food without a hair restraint. /CA: PIC discussed with employee. Corrected On-Site. New Violation.
- 17C Violation of Code: [.07(5)(a),(b)] Observed build-up of debris and food on floors as well as excess garbage by the back door (cardboard boxes). /CA: PIC will have employees clean. Corrected On-Site. New Violation.

Remarks

**Person in Charge (Signature)**

**Date:** 08/03/2015

**Inspector (Signature)** Kacy Hurlbert

**Date:** 08/03/2015