 FOOD SAFETY DIVISION 19 Martin Luther King Jr. Drive Room 306 Atlanta, GA 30334	No. of Risk Factor/Intervention Violations	0	Date	07/31/2019
	No. of Repeat Risk Factor/Intervention Violations	0	Time In	08:45 AM
	Good Retail/Manufacturing Practices		Time Out	10:00 AM

Establishment EMORY EMPORIUM	Address 605 ASBURY CIR	City/State ATLANTA, GA	Zip Code 30322	Telephone (828) 773-3292
Establishment # 4370533	License Holder BON APPETIT MANAGEMENT COMPANY	Purpose of Inspection Regular	Est. Type 305	Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

***RISK FACTORS** are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.*

***PUBLIC HEALTH INTERVENTIONS** are control measures to prevent foodborne illness or injury.*

IN=in compliance OUT=not in compliance N/O=not COS=corrected on-site during inspection R=repeat observed N/A=not applicable


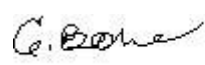
Compliance Status		COS	R	Compliance Status		COS	R
Supervision				Protection from Contamination			
1	IN			15	IN		
Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected			
2	IN			16	IN		
Certified Food Protection Manager				Food-contact surfaces; cleaned & sanitized			
Employee Health				17	N/O		
3	IN			Proper disposition of returned, previously served, reconditioned & unsafe food			
Management, food employee and conditional employee; knowledge, responsibilities and reporting				Time/Temperature Control for Safety			
4	IN			18	N/A		
Proper use of restriction and exclusion				Proper cooking time & temperatures			
5	IN			19	N/O		
Procedures for responding to vomiting and diarrheal events				Proper reheating procedures for hot holding			
Good Hygienic Practices				20	N/O		
6	IN			Proper cooling time and temperature			
Proper eating, tasting, drinking, or tobacco use				21	N/O		
7	IN			Proper hot holding temperatures			
No discharge from eyes, nose, and mouth				22	IN		
Preventing Contamination by Hands				Proper cold holding temperatures			
8	IN			23	N/A		
Hands clean & properly washed				Proper date marking and disposition			
9	IN			24	N/O		
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				Time as a Public Health Control; procedures & records			
10	IN			Consumer Advisory			
Adequate handwashing sinks properly supplied and accessible				25	IN		
Approved Source				Consumer advisory provided for raw/undercooked food			
11	IN			Enforcement Tactics			
Food obtained from approved source				26	IN		
12	IN			Withhold from Sale/Rejected Equipment/Voluntary Destruction			
Food received at proper temperature				Food/Color Additives and Toxic Substances			
13	IN			27	N/A		
Food in good condition, safe, & unadulterated				Food additives: approved & properly used			
14	N/A			28	IN		
Required records available: shellstock tags, parasite destruction				Toxic substances properly identified, stored, & used			
				Conformance with Approved Procedures			
				29	N/A		
				Compliance with variance/specialized process/HACCP			


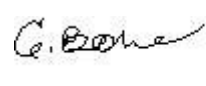
GOOD RETAIL/PROCESSING PRACTICES

***GOOD RETAIL/PROCESSING PRACTICES** are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.*

IN=in compliance OUT=not in compliance N/O=not COS=corrected on-site during inspection R=repeat observed N/A=not applicable

Compliance Status		COS	R	Compliance Status		COS	R
Safe Food and Water				Proper Use of Utensils			
30	N/A			44	N/O		
Pasteurized eggs used where required				Utensils, equipment & linens: properly stored, dried, & handled			
31	IN			45	N/O		
Water & ice from approved source				Single-use/single-service articles: properly stored & used			
32	IN			46	N/O		
Variance obtained for specialized processing methods				Gloves used properly			
Food Temperature Control				Utensils, Equipment and Vending			
33	IN			47	IN		
Proper cooling methods used; adequate equipment for temperature control				Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
34	IN			48	IN		
Plant food properly cooked for hot holding				Warewashing facilities: installed, maintained, & used; test strips			
35	IN			49	IN		
Approved thawing methods used				Non-food contact surfaces clean			
36	IN			Physical Facilities			
Thermometers provided & accurate				50	IN		
Food Identification				Hot & cold water available; adequate pressure			
37	N/O			51	IN		
Food properly labeled; original container				Plumbing installed; proper backflow devices			
Prevention of Food Contamination				52	IN		
38	IN			Sewage & waste water properly disposed			
Insects, rodents, & animals not present				53	IN		
39	IN			Toilet facilities: properly constructed, supplied, & cleaned			
Contamination prevented during preparation, storage & display				54	IN		
40	IN			Garbage & refuse properly disposed; facilities maintained			
Personal cleanliness				55	IN		
41	N/O			Physical facilities installed, maintained, & clean			
Wiping cloths: properly used & stored				56	IN		
42	N/O			Adequate ventilation & lighting; designated areas used			
Washing fruits & vegetables				Required Documents Posted			
Proper Use of Utensils				57	N/O		
43	N/O			Food sales license and inspection report posted			
In-use utensils: properly stored							

Person in Charge (Signature) 	Person in Charge (Print) Steven Cooper	Date: 07/31/2019
Lead Inspector (Signature) 	Lead Inspector (Print) Christa Bone (28030102)	Date: 07/31/2019
Asst. Inspector (Signature)	Asst. Inspector (Print)	Date: 07/31/2019

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REJECTED EQUIPMENT				
Equipment	Area	Reason For Rejection		
ECONOMIC OBSERVATIONS				
False Advertisement	#'s Errors	Scale Accuracy	#'s Errors	Tare Weights
Scanner Verification:		Scales Checked:		Packages Weighed:
TEMPERATURE OBSERVATIONS				
Item/Location	Temp	Item/Location	Temp	Item/Location
OBSERVATIONS AND CORRECTIVE ACTIONS				
Item Number	Violations cited in this report must be corrected within the time frames below or as stated in 40-7-1-.41(14) & (16).			
Remarks	Firm is ready to be licensed. No violations recorded during this inspection. Licensing documents attached. Certified food protection manager is on site. Follow up routine. Licensing to be notified.			
Person in Charge (Signature)		Person in Charge (Print)	Steven Cooper	Date: 07/31/2019
Lead Inspector (Signature)		Lead Inspector (Print)	Christa Bone (28030102)	Date: 07/31/2019
Asst. Inspector (Signature)		Asst. Inspector (Print)		Date: 07/31/2019