



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: COSTA COFFEE

Address: 1300 CLIFTON RD NE

City: ATLANTA Time In: 08 : 15 AM Time Out: 09 : 15 AM

Inspection Date: 04/03/2025 CFSM: Teoviona Lewis(12/28/2027)

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-044-000932

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.

Table with 3 columns: Last Score, Grade, Date. Values: 100, A, 10/16/24 and 100, A, 10/05/22

CURRENT SCORE: 100 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.)

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

Main table for Foodborne Illness Risk Factors and Public Health Interventions with multiple rows and columns for compliance status and scores.

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)

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Main table for Good Retail Practices with multiple rows and columns for compliance status and scores.

Person in Charge (Signature), Inspector (Signature), (Print) Teoviona Lewis, Date: 04/03/2025, Follow-up: YES NO, Follow-up Date:

