



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: EMORY UNIVERSITY--COX HALL

Address: 569 ASBURY CIR

City: ATLANTA Time In: 10 : 15 AM Time Out: 12 : 25 PM

Inspection Date: 11/17/2025 CFSM: Jamie Kalogeros (04/24/2028)

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FS044-887729

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. Row 1: 100, A, 06/24/25. Row 2: 91, A, 04/23/24.

CURRENT SCORE CURRENT GRADE
100 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. Columns include Compliance Status, COS, R, and item descriptions with checkboxes.

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. Columns include Compliance Status, COS, R, and item descriptions with checkboxes.

Person in Charge (Signature) (Print) Nicholas Walker Date: 11/17/2025
Inspector (Signature) Follow-up: YES NO Follow-up Date:

# 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 Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).**

<b>Establishment</b> EMORY UNIVERSITY--COX HALL	<b>Permit #</b> FS044-887729	<b>Date</b> 11/17/2025
<b>Address</b> 569 ASBURY CIR	<b>City/State</b> ATLANTA GA	<b>Zipcode</b> 30322

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Front Food Service, Reach In Cooler, Salad, Salsa	38.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Dairy, Sour cream	37.0 ° F	Hot Holding, Front Food Service, Steam Table, Cheese, Dip	145.0 ° F
Cold Holding, Front Food Service, Prep Top Cooler, Tomatoes, Salsa	40.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Cut Leafy Greens, Lettuce	38.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Tomatoes, Salsa	41.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Chicken, Roll	38.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Fish/Seafood, Kai	38.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Chicken, Raw	39.0 ° F
Just Cooked, Front Food Service, Fryer, Vegetables, Roll	185.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Fish/Seafood, Crab	41.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Salad, Cold salad	38.0 ° F
Hot Holding, Front Food Service, Steam Table, Vegetables, Mixed vegetable	145.0 ° F	Hot Holding, Front Food Service, Steam Table, Chicken, BBQ chicken	165.0 ° F	Hot Holding, Front Food Service, Steam Table, Vegetables, Tofu	168.0 ° F
Hot Holding, Front Food Service, Steam Table, Rice, Fried rice	180.0 ° F	Hot Holding, Front Food Service, Crock, Rice, Brown rice	157.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Vegetables, Broccoli	39.0 ° F
Hot Holding, Front Food Service, Steam Cooler, Pasta, Pasta	180.0 ° F	Hot Holding, Front Food Service, Steam Table, Tomatoes, Base	165.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Pasta, Fettuchini	41.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Chicken, Wings	40.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Cut Leafy Greens, Spring mix	40.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Tomatoes, Cut	40.0 ° F
Cold Holding, Front Food Service, Prep Top Cooler, Deli Meat, Pepperoni	40.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Tomatoes, Cut	37.0 ° F	Cooling, Front Food Service, Reach In Cooler, Chicken, Raw-1st temp	50.0 ° F
Cooling, Front Food Service, Reach In Cooler, Chicken, Raw-2nd temp	43.0 ° F	Cooling, Front Food Service, Reach In Cooler, Salad, Coleslaw-1st temp	45.0 ° F	Cooling, Front Food Service, Reach In Cooler, Salad, Coleslaw-2nd temp	40.0 ° F
Hot Holding, Front Food Service, Steam Table, Beef, Patty	189.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Eggs, Egg white	40.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Vegetables, Burrito	40.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Dairy, Milk	40.0 ° F	Cooling, Meat/Seafood Prep, Walk In Freezer, Vegetables, black beans (initial)	113.0 ° F	Cooling, Meat/Seafood Prep, Walk In Freezer, Vegetables, balck beans (second)	89.0 ° F
Cooling, Meat/Seafood Prep, Walk In Freezer, Chicken, shredded (initial)	97.0 ° F	Cooling, Meat/Seafood Prep, Walk In Freezer, Chicken, shredded (second)	72.0 ° F	Cooling, Main Kitchen, Walk In Freezer, Beef, ground (initial)	72.0 ° F
Cooling, Main Kitchen, Walk In Freezer, Beef, ground (second)	46.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Ambient,	31.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Fish/Seafood, raw shrimp	36.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Chicken, cooked	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, beans	37.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Rice, white	39.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Pasta, cooked	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Chicken, shredded	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Chicken, raw	40.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Ambient,	34.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Fish/Seafood, tuna salad	35.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Fish/Seafood, salmon salad	37.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cut Leafy Greens, cabbage	40.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Rice, white	168.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Chicken, cooked	157.0 ° F
Hot Holding, Main Kitchen, Warmer - Cabinet, Vegetables, beans	159.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Pasta, lasagna	160.0 ° F	Just Cooked, Main Kitchen, Crock, Rice, brown	200.0 ° F

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

**Person in Charge (Signature)**

**Date:** 11/17/2025

**Inspector (Signature)** Subrina Islam

**Date:** 11/17/2025

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FS044-887729

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ATLANTA GA

**Zipcode**  
30322

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## OBSERVATIONS AND CORRECTIVE ACTIONS

Remarks

- Observed all foods were frozen solid in all reach in freezers
- Observed available Quat sanitizer at 200ppm in all 5 food stalls in the front food service 3-compartment sink
- Observed Final rinse temperature at 180F at the high temp dish machine in the main kitchen
- Observed pest control
- Observed employee health policy
- Observed V/D cleaning procedure

Accompanied by Novine Russell

Person in Charge (Signature)

Date: 11/17/2025

Inspector (Signature) Subrina Islam

Date: 11/17/2025