



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: THE DOBBS COMMON TABLE

Address: 605 ASBURY CIR

City: ATLANTA Time In: 10 : 30 AM Time Out: 12 : 30 PM

Inspection Date: 02/09/2026 CFSM: (01/15/2029) Denise Fowlin-Mignott

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FS044-890229

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 CURRENT GRADE

99

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

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Approved Source, Protection From Contamination) and Compliance Status (Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, 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)

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

Table with 2 main sections: Compliance Status (Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act) and Compliance Status (Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control).

Person in Charge (Signature) (Print) Asia Hunter Date: 02/09/2026
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).

Establishment THE DOBBS COMMON TABLE	Permit # FS044-890229	Date 02/09/2026
Address 605 ASBURY CIR	City/State ATLANTA GA	Zipcode 30322

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Front Food Service, Reach In Cooler, Dairy, Half and half	41.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Vegetables, Peas	36.0 ° F	Hot Holding, Front Food Service, Warmer - Cabinet, Vegetables, Beans	165.0 ° F
Hot Holding, Front Food Service, Warmer - Cabinet, Vegetables, Baked potato	157.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Deli Meat, Ham	40.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Fish/Seafood, Tuna	40.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Pasta, Salad	40.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Tomatoes, Pico	36.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Chicken, Shredded	38.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Vegetables, Broccoli	38.0 ° F	Hot Holding, Front Food Service, Warmer - Cabinet, Beef, Shredded	166.0 ° F	Hot Holding, Front Food Service, Warmer - Cabinet, Rice, Jasmine	139.0 ° F
Hot Holding, Front Food Service, Warmer - Cabinet, Chicken, Diced	144.0 ° F	Hot Holding, Front Food Service, Warmer - Cabinet, Soup, Tikka masala	148.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Chicken, Marinated	38.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Tomatoes, Cut	38.0 ° F	Just Cooked, Front Food Service, Grill, Vegetables, Cabbage	170.0 ° F	Hot Holding, Front Food Service, Warmer - Cabinet, Pasta, Cooked	178.0 ° F
Hot Holding, Front Food Service, Warmer - Cabinet, Vegetables, Broccoli	165.0 ° F	Hot Holding, Front Food Service, Warmer - Cabinet, Pasta, Cooked	175.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Chicken, grilled	136.0 ° F
Hot Holding, Main Kitchen, Warmer - Cabinet, Rice, white	155.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Vegetables, cooked potatoes	138.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Casseroles, broccoli	151.0 ° F
Just Cooked, Main Kitchen, Stove Top, Vegetables, beans	188.0 ° F	Just Cooked, Main Kitchen, tilt skillet, Beef, pulled	185.0 ° F	Cold Holding, Bakery, Reach In Cooler, Eggs, boiled	41.0 ° F
Cold Holding, Bakery, Reach In Cooler, Ambient,	40.0 ° F	Cold Holding, Salad Prep, Reach In Cooler, Chicken, chopped	40.0 ° F	Cold Holding, Salad Prep, Reach In Cooler, Vegetables, broccoli	40.0 ° F
Cold Holding, Salad Prep, Reach In Cooler, Rice, quinoa	40.0 ° F	Cold Holding, Salad Prep, Reach In Cooler, Dairy, yogurt	41.0 ° F	Cold Holding, Bakery, Reach In Cooler, Dairy, half n half cream	39.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Chicken, raw	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Eggs, shell	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, corn	39.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, black eyed peas patty	38.0 ° F	Cooling, Main Kitchen, Blast Chiller, Vegetables, potatoes initial	90.0 ° F	Cooling, Main Kitchen, Blast Chiller, Vegetables, potatoes second	47.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
14B	<p>Violation of Code: [511-6-1.05(10)(a)] Observed food equipment in ware wash area and clean utensils storage area stacked together wet. PIC advised to allow air drying of utensils prior to stacking. COS Items were stacked in a pyramid to facilitate drying. Corrected On-Site. New Violation.</p>
Remarks	<ul style="list-style-type: none"> -Observed proper documents for Time as Public Health control for all front food service area -Observed all foods were frozen solid in the walk-in freezer -Observed Employee health policy -Observed V/D cleaning procedure -Observed sanitizer solutions at 200ppm quat -Observed high temp dish machine final rinse at 181F <p>Accompanied by Novine Russell</p>

Person in Charge (Signature)

Date: 02/09/2026

Inspector (Signature) Subrina Islam

Date: 02/09/2026