GEORGIA DEPARTMENT OF PUBLIC HEALTH

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Food Service Establishment Inspection Report

Establishment Name: EMORY POINT KITCHEN FOR EMORY UNIVERSITY

Address: 1578 AVE PL STE 200

City: ATLANTA **Time In:** 11 : 30 AM **Time Out:** 12 : 30 PM

Inspection Date: 11/09/2026 **CFSM:** Andrew Renner

Purpose of Inspection: Routine ● Followup ○ Initial ○
Issued Provisional Permit ○ Temporary ○

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** FSP-044-000546

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.

	Last Score	Grade	Date
	100	A	04/16/26
Prior Score	97	A	04/30/25

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 staus (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

Compliance Status						COS	R
1	IN	OUT	NA	NO	Supervision	4 points	
	●	○			1-2A. PIC present, demonstrates knowledge, performs duties	○	○
	●	○	○		1-2B. Certified Food Protection Manager	○	○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	●	○			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	○	○
						4 points	
	●	○			2-2A. Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B. Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C. No discharge from eyes, nose, and mouth	○	○
	●	○			2-2D. Adequate handwashing facilities supplied & accessible	○	○
	●	○			2-2E. Response procedures for vomiting & diarrheal events	○	○
3	IN	OUT	NA	NO	Approved Source	9 points	
	●	○			3-1A. Food obtained from approved source	○	○
	○	○	○	●	3-1B. Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D. Required records: shellstock tags, parasite destruction	○	○
4	IN	OUT	NA	NO	Protection From Contamination	9 points	
	●	○	○	○	4-1A. Food separated and protected	○	○
	●	○			4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	●	○	○		4-2A. Food stored covered	○	○
	●	○	○		4-2B. Food-contact surfaces: cleaned & sanitized	○	○

Compliance Status						COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory	9 points	
	○	○	○	●	5-1A. Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B. Proper reheating procedures for hot holding	○	○
						4 points	
	●	○	○		5-2. Consumer advisory provided for raw and undercooked foods	○	○
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods	9 points	
	●	○	○	○	6-1A. Proper cold holding temperatures	○	○
	○	○	○	●	6-1B. Proper hot holding temperatures	○	○
	●	○	○	○	6-1C. Proper cooling time and temperature	○	○
	○	○	●	○	6-1D. Time as a public health control: procedures and records	○	○
						4 points	
	●	○	○	○	6-2. Proper date marking and disposition	○	○
7	IN	OUT	NA	NO	Highly Susceptible Populations	9 points	
	○	○	●		7-1. Pasteurized foods used: Prohibited foods not offered	○	○
8	IN	OUT	NA	NO	Chemicals	4 points	
	○	○	●		8-2A. Food additives: approved and properly used	○	○
	●	○			8-2B. Toxic substances properly identified, stored, used	○	○
9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 points	
	○	○	●		9-2. Compliance with variance, specialized process and HACCP plan	○	○

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.

Compliance Status			COS	R
10	OUT	Safe Food and Water, Food Identification	3 points	
	○	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	○	○
11	OUT	Food Temperature Control	3 points	
	○	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	○	○
12	OUT	Prevention of Food Contamination	3 points	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	○	12C. Wiping cloths: properly used and stored	○	○
	○	12D. Washing fruits and vegetables	○	○
13	OUT	Postings and Compliance with Clean Air Act	1 point	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	OUT	Proper Use of Utensils	1 point	
	○	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	○	○
15	OUT	Utensils, Equipment and Vending	1 point	
	○	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	○	○
16	OUT	Water, Plumbing and Waste	2 points	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	OUT	Physical Facilities	1 point	
	○	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	○	○
18	OUT	Pest and Animal Control	3 points	
	○	18. Insects, rodents, and animals not present	○	○

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).

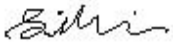
Establishment	**Permit #**	**Date**
EMORY POINT KITCHEN FOR EMORY UNIVERSITY	FSP-044-000546	11/09/2026
Address	**City/State**	**Zipcode**
1578 AVE PL STE 200	ATLANTA GA	30329

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooling, Main Kitchen, Blast Chiller, Vegetables, Beans	64.0 ° F	Cooling, Main Kitchen, Blast Chiller, Eggs, Baked	47.0 ° F	Cold Holding, Main Kitchen, Blast Chiller, Chicken, Grilled	40.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Chicken, Raw marinated	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Raw marinated	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Raw marinated	40.0 ° F
Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw marinated	43.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Chicken, Burger	54.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Pasta, Mac and cheese	48.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Pork, Sausage	40.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Cheese, Artichoke dip	60.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, Cream cheese	40.0 ° F

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
14B	Violation of Code: [511-6-1.05(10)(a)] Observed clean dishes were wet while being stacked together on the shelf in the dish area. CA: Discussed with the person in charge that after cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food; and may not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry. New Violation.
Remarks	-Observed all foods were frozen solid in the freezer -Observed available Quat sanitizer at the 3-compartment sink at 200ppm -Observed Final Rinse temperature at 188F at the mechanical Dish machine -Observed V/D cleaning procedure -Observed Employee health policy

Person in Charge (Signature)  **(Print)** **Date:** 11/09/2026

Inspector (Signature)  Subrina Islam

Follow-up YES ○ NO ● **Follow-up Date:**
Discussed With: Andrew Renner **Title:** Executive Chef