



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: KALDI'S COFFEE AT THE ESC

Address: 605 ASBURY CIR

City: ATLANTA Time In: 01 : 00 PM Time Out: 01 : 45 PM

Inspection Date: 03/18/2026 CFM: Jared Sharpe (12/15/2030)

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FS044-890360

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, 03/05/25; 100, A, 08/29/24

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 columns for Compliance Status, COS, R, and item descriptions.

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 columns for Compliance Status, COS, R, and item descriptions.

Person in Charge (Signature), Inspector (Signature), (Print) Laura Glowacki, Date: 03/18/2026, 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> KALDI'S COFFEE AT THE ESC	<b>Permit #</b> FS044-890360	<b>Date</b> 03/18/2026
<b>Address</b> 605 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, Dairy, whole milk	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, shredded	36.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, arugula	41.0 ° F
Cold Holding, Main Kitchen, below grill drawers, Cheese, feta	41.0 ° F	Cold Holding, Main Kitchen, below grill drawers, Eggs, ambient air around shell	37.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cut Leafy Greens, spinach	40.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Ambient,	38.0 ° F	Hot Holding, Main Kitchen, Steam Well, Tomatoes, Soup	188.0 ° F	Cold Holding, Main Kitchen, below grill drawers, Pork, bacon	41.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks    PIC – Person in Charge; CA – Corrective Action; COS - Corrected on Site; TCS – Time/Temperature Control for Safety; RTE – Ready-to-eat foods

Observed sanitizer in bucket (x3) 200ppm quat; in dishwasher 50ppm chlorine

Observed written vomit/fecal procedures & chemical effective for norovirus

Observed signed employee health agreements

Observed recent delivery from Gordon Food Service dated 3/18/26

Observed recent pest control service report from Orkin dated 3/6/26

All foods frozen solid in walk-in & reach-in freezer

Person in Charge (Signature)

Date: 03/18/2026

Inspector (Signature) Kate O'Brien

Date: 03/18/2026