



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: KALDI'S COFFEE EMORY SOM

Address: 1648 PIERCE DRIVE N.E.

City: ATLANTA Time In: 11 : 55 AM Time Out: 01 : 00 PM

Inspection Date: 03/20/2026 CFSM: Laura Glowacki(03/08/2027)

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FS044-888385

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.

Table with Last Score, Grade, Date for current and prior inspections. Current: 96, A, 08/29/24. Prior: 91, A, 11/02/22.

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. 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), Inspector (Signature), (Print) Laura Glowacki, Date: 03/20/2026, 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).

Establishment
KALDI'S COFFEE EMORY SOM

Permit #
FS044-888385

Date
03/20/2026

Address
1648 PIERCE DRIVE N.E.

City/State
ATLANTA GA

Zipcode
30307

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Reach In Cooler, Ambient,	40.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Ambient,	33.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks Observed employee health policy and V/D Cleanup procedures.
No sanitizer solution observed at time of inspection.
No TCS foods observed at time of inspection.

Person in Charge (Signature)

Date: 03/20/2026

Inspector (Signature) Novine Russell

Date: 03/20/2026