



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: EMORY UNIVERSITY ROLLINS CAFE

Address: 1518 CLIFTON RD

City: ATLANTA Time In: 12 : 15 PM Time Out: 01 : 15 PM

Inspection Date: 02/25/2025 CFSM: Jeffrey Gilbert (08/13/2029)

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FS044-887725

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, 08/21/24. Row 2: 88, B, 10/18/22.

CURRENT SCORE: 100 CURRENT GRADE: A. Includes 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) Denise- Fowlin Mignott, Date: 02/25/2025, 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 EMORY UNIVERSITY ROLLINS CAFE	Permit # FS044-887725	Date 02/25/2025
Address 1518 CLIFTON RD	City/State ATLANTA GA	Zipcode 30322

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Holding, Main Kitchen, Counter Top/Table, Vegetables, Kale	189.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Turkey, Turkey chilli	180.0 ° F	Hot Holding, Main Kitchen, Warmer - Cabinet, Soup, Tomato bisque	169.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cut Leafy Greens, Lettuce	41.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes, Cut	41.0 ° F	Hot Holding, Main Kitchen, Steam Table, Cheese, Alfredo sauce	178.0 ° F
Hot Holding, Main Kitchen, Steam Table, Soup, Tomato bisque	168.0 ° F	Hot Holding, Front Food Service, Steam Table, Soup, Turkey chilli	165.0 ° F	Cold Holding, Main Kitchen, Buffet Unit, Chicken, Chopped	41.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Dairy, Yogurt	39.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Dairy, Heavy cream	40.0 ° F	Hot Holding, Main Kitchen, Counter Top/Table, Vegetables, Sweet potato	201.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Fish/Seafood, Shrimp	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Tofu , Tofu	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Turkey, Chilli	39.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
Remarks	<ul style="list-style-type: none"> -Observed foods are frozen solid at the walk-in freezer -Observed available Quat sanitizer in the 3-compartment sink at 200ppm -Observed proper documents for Time as Public Health control (all foods for live kitchen are under time as public health control) -Observed proper documents for Time as Public Health Control for salad station, soup station, hot station -Observed Employee Health Policy -Observed V/D cleaning kit

Person in Charge (Signature)

Date: 02/25/2025

Inspector (Signature) Subrina Islam

Date: 02/25/2025