



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: EMORY UNIVERSITY SAAC

Address: 1946 STARVINE WAY

City: DECATUR Time In: 12 : 00 PM Time Out: 02 : 00 PM

Inspection Date: 05/29/2025 CFM: Steve Leonard

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FS044-887727

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 columns: Last Score, Grade, Date, Prior Score, Grade, Date. Values: 100, A, 09/09/24, 100, A, 08/14/23

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) Denise Fowlin, Date, 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 SAAC	Permit # FS044-887727	Date 05/29/2025
Address 1946 STARVINE WAY	City/State DECATUR GA	Zipcode 30030

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Just Cooked, Main Kitchen, Fryer, Chicken, Fried Chicken Wings	189.0 ° F	Just Cooked, Main Kitchen, Grill, Beef, Beef Burger	186.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes, sliced tomatoes	40.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Prep top bottom, Black Bean Burger	30.0 ° F	Cold Holding, Main Kitchen, Grill cooler, Beef, Beef Burger	40.0 ° F	Cold Holding, Main Kitchen, Grill cooler, Chicken, Chicken Breast	40.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Marinara, Pizza sauce(Marinara)	32.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Pepperoni, sliced Pepperoni	34.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Chicken, Cooked chicken wings	39.0 ° F
Cold Holding, Front Food Service, Reach In Cooler, Ambient, Coca Cola Machine	39.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Ambient, Sandwich Cooler	36.9 ° F	Cold Holding, Front Food Service, Reach In Cooler, Fruit, Cut Melon	39.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, , Sour Cream	37.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Beef, Beef Burgers	38.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations AND CORRECTIVE ACTIONS
	<p>Observations Calibrations DeltaTrak 32F,ThermoPop 32F, ThermaPen 32F</p> <p>-Employee Health Policy -Norovirus clean up policy -Quat in 3 comp sink at 200ppm -Food frozen solid in freezers</p>
Remarks	<p>Discussed with Denise Fowlin the new rule changes with the code and she signed. Discussed the watch I observed Steve wearing Puddle of water in the bottom of the prep top cooler. The equipment will be serviced on 5/29/25. The meat cooler should be wiped down.</p> <p>Accompanied by Curtis Fritts</p>

Person in Charge (Signature)

Date:

Inspector (Signature) Valissia Robinson

Date: 05/29/2025