



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: EMORY UNIVERSITY STARBUCK'S

Address: 1390 OXFORD RD

City: ATLANTA Time In: 12 : 30 PM Time Out: 01 : 15 PM

Inspection Date: 07/14/2025 CFSM: Nathan Campbell (7/04/2028)

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FS044-887726

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 Last Score (100), Grade (A), Date (08/16/24), Prior Score (96), Grade (A), Date (02/22/22)

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 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) Nathan Campbell, Date: 07/14/2025, 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 STARBUCK'S

**Permit #**  
FS044-887726

**Date**  
07/14/2025

**Address**  
1390 OXFORD RD

**City/State**  
ATLANTA GA

**Zipcode**  
30322

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Whole milk	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Butter	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Whole milk	38.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Ambient, Ambient	36.0 ° F				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks

- Observed employee health policy
- Observed V/D cleaning procedure
- Observed available Quat sanitizer at 200 ppm in the sanitizer bucket
- Observed all foods were frozen solid in the reach in freezer

Person in Charge (Signature)

Date: 07/14/2025

Inspector (Signature) Subrina Islam

Date: 07/14/2025