



FULTON COUNTY DEPARTMENT OF HEALTH AND WELLNESS
Food Service Establishment Inspection Report

Establishment Name: Try It Cafe
 Address: 4160 Old Milton Pkwy
 City: Alph Time In: 12:30 AM/PM Time Out: 1:30 AM/PM
 Inspection Date: 10-14-20 CFSM: Nahid Rahma
 Purpose of Inspection: Routine Follow-up Initial Other
 Complaint Temporary
 Risk Type: 1 2 3 Permit #: 060-008682 108 A 4/23

| CURRENT SCORE | CURRENT GRADE |
|--|---------------|
| 99 | A |
| SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US69 | |

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

| Compliance Status | COS | R |
|--|-----------------------|-----------------------|
| 1 IN OUT NA NO Supervision-Subcategory 2 4 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2A. PIC present, demonstrates knowledge, performs duties | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B. Certified Food Protection Manager | <input type="radio"/> | <input type="radio"/> |
| 2 IN OUT NA NO Employee Health, Good Hygienic Practices Preventing Contamination by Hands-Subcategory 1 8 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed | <input type="radio"/> | <input type="radio"/> |
| Employee Health, Good Hygienic Practices-Subcategory 2 4 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A. Management knowledge, responsibilities, reporting | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2E. Response procedures for vomiting & diarrheal events | <input type="radio"/> | <input type="radio"/> |
| 3 IN OUT NA NO Approved Source-Subcategory 1 9 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A. Food obtained from approved source | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 3-1D. Required records: shellstock tags, parasite destruction | <input type="radio"/> | <input type="radio"/> |
| 4 IN OUT NA NO Protection from Contamination-Subcategory 1 8 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food | <input type="radio"/> | <input type="radio"/> |
| Protection from Contamination-Subcategory 2 4 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces cleaned & sanitized | <input type="radio"/> | <input type="radio"/> |

| Compliance Status | COS | R |
|--|-----------------------|-----------------------|
| 5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consume Advisory-Subcategory 1 9 points | | |
| <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1A. Proper cooking time and temperatures | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 5-1B. Proper reheating procedures for hot holding | <input type="radio"/> | <input type="radio"/> |
| Consumer Advisory-Subcategory 2 4 points | | |
| <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods | <input type="radio"/> | <input type="radio"/> |
| 6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods-Subcategory 1 9 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperatures | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 6-1C. Proper cooling time and temperature | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 6-1D. Time as a public health control: procedures and records | <input type="radio"/> | <input type="radio"/> |
| Date Marking-Subcategory 2 4 points | | |
| <input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-2. Proper date marking and disposition | <input type="radio"/> | <input type="radio"/> |
| 7 IN OUT NA NO Highly Susceptible Populations-Subcategory 1 9 points | | |
| <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 7-1. Pasteurized foods used; prohibited foods not offered | <input type="radio"/> | <input type="radio"/> |
| 8 IN OUT NA NO Chemicals-Subcategory 2 4 points | | |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2A. Food additives: approved and properly used | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used | <input type="radio"/> | <input type="radio"/> |
| 9 IN OUT NA NO Conformance with Approved Procedures-Subcategory 2 4 points | | |
| <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan | <input type="radio"/> | <input type="radio"/> |

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.

| Compliance Status | COS | R |
|--|-----------------------|-----------------------|
| 10 OUT Safe Food and Water, Food Identification 3 points | | |
| <input type="radio"/> 10A. Pasteurized eggs used where required | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 10B. Water and ice from approved source | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 10C. Variance obtained for specialized processing methods | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 10D. Food Properly labeled; original container | <input type="radio"/> | <input type="radio"/> |
| 11 OUT Food Temperature Control 3 points | | |
| <input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 11B. Plant food properly cooked for hot holding | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 11C. Approved thawing methods used | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 11D. Thermometers provided and accurate | <input type="radio"/> | <input type="radio"/> |
| 12 OUT Prevention of Food Contamination 3 points | | |
| <input type="radio"/> 12A. Contamination prevented during food preparation, storage, display | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 12B. Personal cleanliness | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 12C. Wiping cloths: properly used and stored | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 12D. Washing fruits and vegetables | <input type="radio"/> | <input type="radio"/> |
| 13 OUT Postings and Compliance with Clean Air Act 1 point | | |
| <input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act | <input type="radio"/> | <input type="radio"/> |

| Compliance Status | COS | R |
|--|-----------------------|-----------------------|
| 14 OUT Proper Use of Utensils 1 point | | |
| <input type="radio"/> 14A. In-use utensils: properly stored | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 14B. Utensils, equipment and liners: properly stored, dried, handled | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 14C. Single-use/single-service articles: properly stored, used | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 14D. Gloves used properly | <input type="radio"/> | <input type="radio"/> |
| 15 OUT Utensils, Equipment and Vending 1 point | | |
| <input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 15C. Nonfood-contact surfaces clean | <input type="radio"/> | <input type="radio"/> |
| 16 OUT Water, Plumbing and Waste 2 points | | |
| <input type="radio"/> 16A. Hot and cold water available; adequate pressure | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 16B. Plumbing installed; proper backflow devices | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 16C. Sewage and waste water properly disposed | <input type="radio"/> | <input type="radio"/> |
| 17 OUT Physical Facilities 1 point | | |
| <input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 17C. Physical facilities installed, maintained, and clean | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used | <input type="radio"/> | <input type="radio"/> |
| 18 OUT Pest and Animal Control 3 points | | |
| <input type="radio"/> 18. Insects, rodents, and animals not present | <input type="radio"/> | <input type="radio"/> |

Person in Charge (Signature) Nahid Rahma (Print) Nahid Rahma Date: / /
 Inspector (Signature) CHA
 Follow-up: YES NO Follow-up Date: / /