

CHAPTER FOUR: City-by-City Analysis

Atlanta, Georgia

Atlanta’s restaurants are inspected by Fulton County Environmental Health Services. The 24 inspectors are responsible for visiting 4,400 food establishments, an average of 183 establishments per inspector. The health department uses its own code and has adopted neither the Georgia state food code nor FDA Model Food Codes. Upon inspection, restaurants are given a score of four to five points for critical violations and one to two points for non-critical violations.

The full report and scores are available for customers in restaurants, but are not available online. Only 20 of the 30 inspection reports requested were provided from the health department. There were six food contact surface violations and four instances of improper holding

temperatures, both critical violations. In addition, two violations of employee hygiene/cleanliness were recorded. There were 19 violations total, averaging nearly one violation per restaurant and a weighted score of 2.4.

Atlanta restaurants were cited for, among other violations:

- Rust and mold in ice machines
- Chemical storage near food and supplies
- Chicken salad stored at 50 degrees, nearly 10 degrees above the Food Code recommended temperature to minimize dangerous bacterial growth

Restaurants studied: Capital Grille, Blue Ridge Grill, Vine Restaurant, Bone's, Wisteria, Ruby Tuesdays, Basil's, Loca Luna, Thrive, Agnes and Muriel's, Sweet Lowdown, McDonald's, Captain D's, Moes Southwest Grill, Chick-fil-A, Quiznos, Popeye's, Dairy Queen, Ben & Jerry's, Starbucks

