

 GEORGIA DEPARTMENT OF PUBLIC HEALTH	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report	CURRENT SCORE	CURRENT GRADE	
	Establishment Name: <u>COOK OUT RESTAURANT</u> Address: <u>9 COBB PKWY N</u> City: <u>MARIETTA</u> Time In: <u>10</u> : <u>25</u> AM Time Out: <u>12</u> : <u>00</u> PM Inspection Date: <u>02/17/2026</u> CFSM: <u>Brandon Reed (EXP 8/16/27)</u>		76	C
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> Issued Provisional Permit <input type="radio"/> Temporary <input type="radio"/>		Last Score 82	Grade B	Date 05/12/25
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-033-002523</u>		Prior Score 100	Grade A	Date 10/17/24
<small>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.</small>		<small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>		
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

Compliance Status					COS	R	Compliance Status					COS	R			
1	IN	OUT	NA	NO	Supervision 4 points		5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory 9 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures	<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"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods 4 points		<input type="radio"/>	<input type="radio"/>	
	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperatures	<input checked="" type="radio"/>	<input checked="" 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"/>	6-1B. Proper hot holding temperatures	<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"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A. Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition 4 points		<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"/>	7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points			
	<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 type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used: Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8 Chemicals 4 points		<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"/>		<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>		
3	IN	OUT	NA	NO	Approved Source 9 points			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used	<input checked="" type="radio"/>	<input type="radio"/>		
	<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"/>	9 Conformance with Approved Procedures 4 points		<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan	<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 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"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4	IN	OUT	NA	NO	Protection From Contamination 9 points			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>					
	<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 type="radio"/>	<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"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>					
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<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	Compliance Status					COS	R		
10	OUT				Safe Food and Water, Food Identification 3 points		14	OUT				Proper Use of Utensils 1 point			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>
11	OUT				Food Temperature Control 3 points		15	OUT				Utensils, Equipment and Vending 1 point			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16 Water, Plumbing and Waste 2 points			
12	OUT				Prevention of Food Contamination 3 points			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	17 Physical Facilities 1 point			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	
13	OUT				Postings and Compliance with Clean Air Act 1 point			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18 Pest and Animal Control 3 points			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	

Person in Charge (Signature)	(Print) Shemar P.	Date: 02/17/2026
Inspector (Signature)	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>	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 COOK OUT RESTAURANT	Permit # FSP-033-002523	Date 02/17/2026
Address 9 COBB PKWY N	City/State MARIETTA GA	Zipcode 30062

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Prep Top Cooler 1, Cheese, Shredded blend	54.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 1, Ambient,	60.0 ° F	Hot Holding, Main Kitchen, Heat Lamp, Chicken, Tenders	192.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler 2, Fruit, Peached in syrup	55.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 2, Fruit, Pineapples in syrup	55.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 2, Ambient,	56.0 ° F
Cold Holding, Main Kitchen, Cooler Drawer 1, Ambient,	41.0 ° F	Cold Holding, Main Kitchen, Cooler Drawer 1, Dairy, Cheese cake	41.0 ° F	Cold Holding, Main Kitchen, Milkshake Machine, Dairy, Cream	37.0 ° F
Cold Holding, Main Kitchen, Counter Top/Table, Vegetables, Head of lettuce	55.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 3, Cut Leafy Greens, Iceberg lettuce TPHC	56.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 3, Eggs, Mayo	55.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler 3, Ambient,	45.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 3, Cut Leafy Greens, Bag of diced cabbage TPHC	50.0 ° F	Hot Holding, Main Kitchen, Steam Table, Beef, Chili	143.0 ° F
Hot Holding, Main Kitchen, Steam Table, Cheese, Sauce	140.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 4, Cheese, American, sliced	40.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler 4, Pork, Hot dogs	40.0 ° F
Cold Holding, Main Kitchen, Cooler Drawer 2, Beef, Raw patty	40.0 ° F	Cold Holding, Main Kitchen, Cooler Drawer 2, Chicken, Raw cutlets	35.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, American, sliced	38.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, Head of lettuce	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, Shredded blend	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Shake mix	40.0 ° F
Cold Holding, Main Kitchen, Ice Bath, Pork, Raw bacon	53.0 ° F	Just Cooked, Main Kitchen, Grill, Chicken, Breast	167.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 2-2D Violation of Code: [511-6-1.06(2)(o)] Observed whisk sitting inside hand sink towards front of main kitchen. Observe sponge sitting inside hand sink towards back of main kitchen.
C/A: A handwashing sink may not be used to store items.
COS: Removed Corrected On-Site. New Violation.
- 4-2B Violation of Code: [511-6-1.05(8)(a)] Observed employee washing dishes at the 3 compartment sink, skipping the sanitizing step.
C/A: Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.
COS: Sanitizer added to the 3rd compartment, 200ppm quat Corrected On-Site. New Violation.
- 6-1A Violation of Code: [511-6-1.04(6)(f)] Observed several cold holding violations through out main kitchen (prep cooler units, counter top).
C/A: Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety food shall be maintained at 41°F (5°C) or below.
COS: Discarded Corrected On-Site. Repeat Violation.
- 8-2B Violation of Code: [511-6-1.07(6)(c)] Observed an open bottle of "High Performance Lubricant" stored inside a prep top cooler unit, behind the pineapple and peach toppings in main kitchen.
C/A: Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles.
COS: Removed Corrected On-Site. New Violation.
- 15A Violation of Code: [511-6-1.05(6)(a)] Observed (3) prep top cooler units in main kitchen unable to maintain TCS foods 41F or below.
C/A: Cold holding equipment shall be kept in good repair. New Violation.

Person in Charge (Signature)

Date: 02/17/2026

Inspector (Signature) SUMERLIN OLINGER

Date: 02/17/2026

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
COOK OUT RESTAURANT

Permit #
FSP-033-002523

Date
02/17/2026

Address
9 COBB PKWY N

City/State
MARIETTA GA

Zipcode
30062

Item
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

Remarks Facility chose to temporarily pause service during inspection.
Facility may not use prep top cooler units to store TCS foods in main kitchen until written approval is given from health authority.
Re-inspection will occur within 30 calendar days

Person in Charge (Signature)

Date: 02/17/2026

Inspector (Signature) SUMERLIN OLINGER

Date: 02/17/2026