

<p>GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report</p>	Establishment Name: <u>FLYING BISCUIT CAFE</u>	CURRENT SCORE	CURRENT GRADE
	Address: <u>1450 ERNEST BARRETT PKWY NW STE 410</u>	73	C
City: <u>KENNESAW</u> Time In: <u>09</u> : <u>10</u> AM Time Out: <u>11</u> : <u>20</u> AM	Inspection Date: <u>02/17/2026</u> CFSM: <u>Crystal Holmes (2/13/2030)</u>	<p>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69</p>	
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: 90 Grade: A Date: 04/09/25		
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-033-004627</u>	Prior Score: 86 Grade: B Date: 09/25/24		

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			5	IN	OUT	NA	NO		
Supervision					4 points		Cooking and Reheating of TCS Foods, Consumer Advisory					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2A. PIC present, demonstrates knowledge, performs duties							5-1A. Proper cooking time and temperatures						
1-2B. Certified Food Protection Manager							5-1B. Proper reheating procedures for hot holding						
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands					9 points		5-2. Consumer advisory provided for raw and undercooked foods					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion							6-2. Proper date marking and disposition						
2-1B. Hands clean and properly washed							6-1. Holding of TCS Foods, Date Marking of TCS Foods					9 points	
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed								<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
					4 points			<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management knowledge, responsibilities, reporting							6-1A. Proper cold holding temperatures						
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1B. Proper hot holding temperatures						
2-2C. No discharge from eyes, nose, and mouth							6-1C. Proper cooling time and temperature						
2-2D. Adequate handwashing facilities supplied & accessible							6-1D. Time as a public health control: procedures and records						
2-2E. Response procedures for vomiting & diarrheal events												4 points	
3	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Approved Source					9 points		7. Highly Susceptible Populations					9 points	
	<input checked="" 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"/>	<input type="radio"/>	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approved source							7-1. Pasteurized foods used: Prohibited foods not offered						
3-1B. Food received at proper temperature							8. Chemicals					4 points	
3-1C. Food in good condition, safe, and unadulterated								<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3-1D. Required records: shellstock tags, parasite destruction							8-2A. Food additives: approved and properly used						
4	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Protection From Contamination					9 points		9. Conformance with Approved Procedures					4 points	
	<input checked="" 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"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected							9-2. Compliance with variance, specialized process and HACCP plan						
4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food												4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2A. Food stored covered												4 points	
4-2B. Food-contact surfaces: cleaned & sanitized												4 points	

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						14	OUT					
Safe Food and Water, Food Identification					3 points		Proper Use of Utensils					1 point	
	<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 type="radio"/>	<input type="radio"/>		
10A. Pasteurized eggs used where required							14A. In-use utensils: properly stored						
10B. Water and ice from approved source							14B. Utensils, equipment and linens: properly stored, dried, handled						
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles: properly stored, used						
10D. Food properly labeled; original container							14D. Gloves used properly						
11	OUT						15	OUT					
Food Temperature Control					3 points		Utensils, Equipment and Vending					1 point	
	<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 type="radio"/>	<input type="radio"/>		
11A. Proper cooling methods used: adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities: installed, maintained, used; test strips						
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
11D. Thermometers provided and accurate							16. Water, Plumbing and Waste					2 points	
12	OUT							<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Prevention of Food Contamination					3 points		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"/>	<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"/>		
12A. Contamination prevented during food preparation, storage, display							16B. Plumbing installed; proper backflow devices						
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
12C. Wiping cloths: properly used and stored							17. Physical Facilities					1 point	
12D. Washing fruits and vegetables								<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
13	OUT							<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
Postings and Compliance with Clean Air Act					1 point		17A. Toilet facilities: properly constructed, supplied, cleaned						
	<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 type="radio"/>	<input type="radio"/>		
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17B. Garbage/refuse properly disposed; facilities maintained						
13B. Compliance with Georgia Smoke Free Air Act							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"/>	<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"/>		
							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"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
							18. Pest and Animal Control					3 points	
18. Insects, rodents, and animals not present												4 points	

Person in Charge (Signature) _____	(Print) Crystal Holmes	Date: 02/17/2026
Inspector (Signature) _____	Follow-up: YES <input checked="" type="radio"/> NO <input 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 FLYING BISCUIT CAFE	Permit # FSP-033-004627	Date 02/17/2026
Address 1450 ERNEST BARRETT PKWY NW STE 410	City/State KENNESAW GA	Zipcode 30152

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Prep Top (Left), Eggs, pooled	41.0 ° F	Cold Holding, Main Kitchen, Prep Top (Left), Tomatoes, diced	40.0 ° F	Cold Holding, Main Kitchen, Prep Top (Left), Cut Leafy Greens, spinach	40.0 ° F
Cold Holding, Main Kitchen, Prep Top (Left), Cheese, shredded	41.0 ° F	Cold Holding, Main Kitchen, Prep Top (Left)-RIC, Ambient,	37.0 ° F	Cold Holding, Main Kitchen, Prep Top (Left)-RIC, Cut Leafy Greens, spinach	39.0 ° F
Cold Holding, Main Kitchen, Grill Drawers, Ambient, *	45.0 ° F	Cold Holding, Main Kitchen, Grill Drawers, Beyond sausage , plant based*	46.0 ° F	Cold Holding, Main Kitchen, Grill Drawers, Tukey Bacon, *	44.0 ° F
Cold Holding, Main Kitchen, Grill Drawers, Beef, raw steak*	44.0 ° F	Cold Holding, Main Kitchen, Grill Drawers, Beef, ground.raw*	43.0 ° F	Cold Holding, Main Kitchen, Grill Drawers, Beef, Philly steak	41.0 ° F
Cold Holding, Main Kitchen, Prep Top (right), Eggs, french toast egg wash	39.0 ° F	Cold Holding, Main Kitchen, Prep Top (right), Tomatoes, diced	39.0 ° F	Cold Holding, Main Kitchen, Prep Top (right), Tomatoes, breaded, green tomatoes, sliced	40.0 ° F
Cold Holding, Main Kitchen, Prep Top (right)-RIC, Ambient,	39.0 ° F	Cold Holding, Main Kitchen, Prep Top (right)-RIC, Fish/Seafood, honey dew, pineapple	38.0 ° F	Cold Holding, Main Kitchen, Prep Top #3 (chicken prep), Chicken, raw	40.0 ° F
Cold Holding, Main Kitchen, Prep Top #3 (chicken prep), Vegetables, potatoes, diced	34.0 ° F	Cold Holding, Main Kitchen, Prep Top #3 (chicken prep), Waffle mix,	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Ambient,	38.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, milk	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, collards	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, sweet cream	39.0 ° F
Cold Holding, Coffee Bar, Reach In Cooler, Ambient,	35.0 ° F	Cold Holding, Coffee Bar, Reach In Cooler, Dairy, half and half	39.0 ° F	Just Cooked, Main Kitchen, Stove Top, Eggs, scramble	155.0 ° F
Just Cooked, Main Kitchen, Stove Top, Eggs, scrambled with cheese	160.0 ° F	Reheat, Main Kitchen, Stove Top, Cheese, queso @ 9:40	90.0 ° F	Reheat, Main Kitchen, Stove Top, Cheese, queso @ 10:40	177.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Violation of Code: [511-6-1.04(1)] Observed 3 containers of strawberries with mold-like growth on them stored on a shelf located in the walk-in cooler in the main kitchen area.

3-1C

C/A: Food shall be safe, unadulterated, and honestly presented

COS: items discarded Corrected On-Site. New Violation.

Violation of Code: [511-6-1.05(7)(b)] Observed black mold-like build up on the interior ice dispensing portion of the bulk ice machine located in the main kitchen.

C/A: In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment:

4-2B

(I) At a frequency specified by the manufacturer; or

(II) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

NOTE: ice machine turned off and ice being discarded at time of inspection New Violation. Correct By: 02/20/2026

Violation of Code: [511-6-1.04(6)(f)] Observed multiple TCS food distinguished with an asterisks (*) cold holding above 41F.

C/A: cold time/temperature control for safety food shall be maintained at 41°F below

6-1A

COS: items discarded.

NOTE: Grill drawer unit did not appear to be on. Corrected On-Site. Repeat Violation.

Person in Charge (Signature)

Date: 02/17/2026

Inspector (Signature) GABRIELLE SMITH

Date: 02/17/2026

Food Establishment Inspection Report Addendum

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Establishment
FLYING BISCUIT CAFE

Permit #
FSP-033-004627

Date
02/17/2026

Address
1450 ERNEST BARRETT PKWY NW STE 410

City/State
KENNESAW GA

Zipcode
30152

Item
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

Violation of Code: [511-6-1.04(6)(f)] Observed chicken sausage gravy holding at 124F in the warmer cabinet located in the main kitchen.

6-1B C/A: hot time/temperature control for safety food shall be maintained at 135°F or above

COS: item reheated to 202F in the microwave Corrected On-Site. Repeat Violation.

Violation of Code: [511-6-1.04(4)(g)] Observed raw chorizo (per PIC) thawing in the dedicated vegetable prep sink located in the main kitchen. Observed food employee rinse thermometer off in vegetable/prep sink. Observed dirty dishes stored in the 2nd compartment of the vegetable prep sink.

C/A: Except as specified in paragraphs (g)2 and 3 of this subsection and except for whole, raw fruits and vegetables that are intended for washing by the consumer before consumption, raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

12D 2. Fruits and vegetables may be washed by using chemicals as specified under DPH Rule 511-6-1-.07(6)(h) and a test kit or other device that accurately measures the active ingredient concentration of the fruit and vegetable wash solution may be provided.

3. Ready-to-eat food such as potatoes, soups, chili, sauces, etc., may be thawed, rehydrated, or cooled after cooking in the sink if the sink is cleaned and sanitized before ready to eat food is placed in the sink and again before washing whole, raw fruits and vegetables. This does not apply to ready to eat food that is served as raw or undercooked animal foods.

COS: chorizo removed from sink and placed in walk-in cooler to thaw under refrigeration. thermometer sanitizer with QUAT sanitizer wipe. Dirty dishes placed by 3-compartment sink to be washed. Corrected On-Site. New Violation.

EHS calibrated thermometers to 32F.

Discussed:
-thawing methods
-hand wash procedure
-date marking

Remarks

Observed:
-employee health policy
-allergen training
-v/f clean up kit, procedures, and disinfectant

Facility will have a mandatory follow-up inspection within 30 calendar days; on or before March 12th, 2026.

NOTE: Facility may not store TCS foods in the cold holding grill drawer unit located in the main kitchen until approval from the health authority is given.

Person in Charge (Signature)

Date: 02/17/2026

Inspector (Signature) GABRIELLE SMITH

Date: 02/17/2026