

GEORGIA DEPARTMENT OF PUBLIC HEALTH  
Food Service Establishment Inspection Report

Establishment Name: ARBOR TERRACE OF DECATUR

Address: 425 WINN WAY

City: DECATUR Time In: 08 : 30 AM Time Out: 09 : 55 AM

Inspection Date: 01/16/2026 CFSM: Angela Mahonie 2/26/27

Purpose of Inspection: Routine ☒ Followup ☐ Initial ☐  
Issued Provisional Permit ☐ Temporary ☐

Risk Type: 1 ☐ 2 ☒ 3 ☐ Permit#: FS044-886848

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. Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

|             |       |          |
|-------------|-------|----------|
| Last Score  | Grade | Date     |
| 92          | A     | 02/12/25 |
| Prior Score | Grade | Date     |
| 94          | A     | 01/23/24 |

| CURRENT SCORE                                      | CURRENT GRADE |
|----------------------------------------------------|---------------|
| 84                                                 | B             |
| 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                                                                                       |   | 5                 | IN                    | OUT                   | NA                    | NO                    | Cooking and Reheating of TCS Foods, Consumer Advisory             |   |
|                   | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 points                                                                                          |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 9 points                                                          |   |
|                   | <input 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"/> | 5-1A. Proper cooking time and temperatures                        |   |
|                   | <input 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"/> | 5-1B. Proper reheating procedures for hot holding                 |   |
| 2                 | IN                               | OUT                   | NA                    | NO                    | Employee Health, Good Hygienic Practices, Preventing Contamination by Hands                       |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 points                                                          |   |
|                   | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 9 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"/> | <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"/> | 9 points                                                          |   |
|                   | <input 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 type="radio"/> | <input type="radio"/> | 6-1A. Proper cold holding temperatures                            |   |
|                   | <input 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"/> | 6-1B. Proper hot holding temperatures                             |   |
|                   | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 points                                                                                          |   |                   | <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"/> | 2-2A. Management knowledge, responsibilities, reporting                                           |   |                   | <input type="radio"/> | <input 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"/> | 2-2B. Proper eating, tasting, drinking, or tobacco use                                            |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 points                                                          |   |
|                   | <input 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"/> | 7 IN OUT NA NO                                                    |   |
|                   | <input 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 type="radio"/> | <input type="radio"/> | Highly Susceptible Populations                                    |   |
|                   | <input 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 type="radio"/> | 9 points                                                          |   |
| 3                 | IN                               | OUT                   | NA                    | NO                    | Approved Source                                                                                   |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 6-2. Proper date marking and disposition                          |   |
|                   | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 9 points                                                                                          |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 7-1. Pasteurized foods used: Prohibited foods not offered         |   |
|                   | <input 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"/> | 4 points                                                          |   |
|                   | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 3-1B. Food received at proper temperature                                                         |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 8 IN OUT NA NO                                                    |   |
|                   | <input 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"/> | Chemicals                                                         |   |
|                   | <input type="radio"/>            | <input type="radio"/> | <input 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"/> | 8-2A. Food additives: approved and properly used                  |   |
| 4                 | IN                               | OUT                   | NA                    | NO                    | Protection From Contamination                                                                     |   |                   | <input 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"/> | <input type="radio"/> | <input type="radio"/> | 9 points                                                                                          |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 points                                                          |   |
|                   | <input 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"/> | 9 IN OUT NA NO                                                    |   |
|                   | <input 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"/> | Conformance with Approved Procedures                              |   |
|                   | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 points                                                                                          |   |                   | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4 points                                                          |   |
|                   | <input 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"/> | 9-2. Compliance with variance, specialized process and HACCP plan |   |
|                   | <input type="radio"/>            | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4-2B. Food-contact surfaces: cleaned & sanitized                                                  |   |                   | <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"/>            | 10A. Pasteurized eggs used where required                                    |  |  | 0 0      |   |                   | <input type="radio"/> | 14A. In-use utensils: properly stored                                                      |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 10B. Water and ice from approved source                                      |  |  | 0 0      |   |                   | <input type="radio"/> | 14B. Utensils, equipment and linens: properly stored, dried, handled                       |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 10C. Variance obtained for specialized processing methods                    |  |  | 0 0      |   |                   | <input type="radio"/> | 14C. Single-use/single-service articles: properly stored, used                             |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 10D. Food properly labeled; original container                               |  |  | 0 0      |   |                   | <input type="radio"/> | 14D. Gloves used properly                                                                  |  |  | 0 0      |   |
| 11                | OUT                              | Food Temperature Control                                                     |  |  | 3 points |   | 15                | OUT                   | Utensils, Equipment and Vending                                                            |  |  | 1 point  |   |
|                   | <input type="radio"/>            | 11A. Proper cooling methods used: adequate equipment for temperature control |  |  | 0 0      |   |                   | <input type="radio"/> | 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 11B. Plant food properly cooked for hot holding                              |  |  | 0 0      |   |                   | <input type="radio"/> | 15B. Warewashing facilities: installed, maintained, used; test strips                      |  |  | 0 0      |   |
|                   | <input checked="" type="radio"/> | 11C. Approved thawing methods used                                           |  |  | 0 0      |   |                   | <input type="radio"/> | 15C. Nonfood-contact surfaces clean                                                        |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 11D. Thermometers provided and accurate                                      |  |  | 0 0      |   | 16                | OUT                   | Water, Plumbing and Waste                                                                  |  |  | 2 points |   |
| 12                | OUT                              | Prevention of Food Contamination                                             |  |  | 3 points |   |                   | <input type="radio"/> | 16A. Hot and cold water available; adequate pressure                                       |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 12A. Contamination prevented during food preparation, storage, display       |  |  | 0 0      |   |                   | <input type="radio"/> | 16B. Plumbing installed; proper backflow devices                                           |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 12B. Personal cleanliness                                                    |  |  | 0 0      |   |                   | <input type="radio"/> | 16C. Sewage and waste water properly disposed                                              |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 12C. Wiping cloths: properly used and stored                                 |  |  | 0 0      |   | 17                | OUT                   | Physical Facilities                                                                        |  |  | 1 point  |   |
|                   | <input type="radio"/>            | 12D. Washing fruits and vegetables                                           |  |  | 0 0      |   |                   | <input type="radio"/> | 17A. Toilet facilities: properly constructed, supplied, cleaned                            |  |  | 0 0      |   |
| 13                | OUT                              | Postings and Compliance with Clean Air Act                                   |  |  | 1 point  |   |                   | <input type="radio"/> | 17B. Garbage/refuse properly disposed; facilities maintained                               |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 13A. Posted: Permit/Inspection/Choking Poster/Handwashing                    |  |  | 0 0      |   |                   | <input type="radio"/> | 17C. Physical facilities installed, maintained, and clean                                  |  |  | 0 0      |   |
|                   | <input type="radio"/>            | 13B. Compliance with Georgia Smoke Free Air Act                              |  |  | 0 0      |   |                   | <input type="radio"/> | 17D. Adequate ventilation and lighting; designated areas used                              |  |  | 0 0      |   |
|                   |                                  |                                                                              |  |  |          |   | 18                | OUT                   | Pest and Animal Control                                                                    |  |  | 3 points |   |
|                   |                                  |                                                                              |  |  |          |   |                   | <input type="radio"/> | 18. Insects, rodents, and animals not present                                              |  |  | 0 0      |   |

## 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**  
ARBOR TERRACE OF DECATUR

**Permit #**  
FS044-886848

**Date**  
01/16/2026

**Address**  
425 WINN WAY

**City/State**  
DECATUR GA

**Zipcode**  
30030

### TEMPERATURE OBSERVATIONS

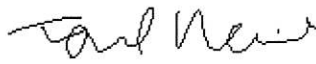
| Item/Location                                             | Temp      | Item/Location                                                  | Temp      | Item/Location                                                         | Temp      |
|-----------------------------------------------------------|-----------|----------------------------------------------------------------|-----------|-----------------------------------------------------------------------|-----------|
| Hot Holding, Main Kitchen, Steam Table, Eggs, with pepper | 159.0 ° F | Hot Holding, Main Kitchen, Steam Table, grits,                 | 148.0 ° F | Hot Holding, Main Kitchen, Steam Table, Eggs, scramble                | 182.0 ° F |
| Hot Holding, Main Kitchen, Steam Table, Pork, sausage     | 179.0 ° F | Cold Holding, Main Kitchen, Walk in Cooler, Fish/Seafood, tuna | 41.0 ° F  | Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, lettuce | 41.0 ° F  |
| Cold Holding, Main Kitchen, Walk In Freezer, , FFS        | 00.0 ° F  | Cold Holding, Main Kitchen, deep freezer, Ambient, FFS         | 00.0 ° F  | Cold Holding, Main Kitchen, Cooler, Dairy, butter                     | 40.0 ° F  |
| Cold Holding, Main Kitchen, Cooler, Ambient,              | 41.0 ° F  |                                                                |           |                                                                       |           |

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

- 4-1A Violation of Code: **[511-6-1.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)]** Observed raw ground turkey meat stored directly next to raw beef ribs with ready to eat roast beef sandwich meat stored directly on top on the raw ribs in walk in cooler. Observed raw beef patties stored directly above ready to eat turkey sandwich meat in walk in cooler. CA: TCS food shall be stored according to its internal cooking temperature. COS- Education provided, PIC properly stored all food items. Corrected On-Site. New Violation.
- 4-2A Violation of Code: **[511-6-1.04(4)(c)1(iv)]** Observed the food on steam table ( eggs, grits, sausage) uncovered at the time of inspection. Observed Ice in from service stored uncovered at the time of inspection. CA: All food shall be stored covered to prevent contamination. COS- Food handler covered all food. Corrected On-Site. New Violation.
- 4-2B Violation of Code: **[511-6-1.05(7)(b)]** Observed blender stored as clean observed unclean with a wet sticky gray substance in it. Observed interior of microwave unclean with accumulation of food debris. Observed utensils stored as clean in drawer unclean with food debris. CA: All food and non food contact surfaces shall be cleaned regularly and by sight and touch to prevent build up. COS- PIC moved all items to 3 compartment sink to wash, rinse and sanitize. Corrected On-Site. New Violation.

Person in Charge (Signature)



(Print)

Date: 01/16/2026

Inspector (Signature)



Candace Medley

Follow-up YES ☐ NO ☒ Follow-up Date:  
Discussed With: Tyneshia Martin Title: PIC

## Food Establishment Inspection Report Addendum

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**Establishment**  
ARBOR TERRACE OF DECATUR

**Permit #**  
FS044-886848

**Date**  
01/16/2026

**Address**  
425 WINN WAY

**City/State**  
DECATUR GA

**Zipcode**  
30030

Item  
Number

### OBSERVATIONS AND CORRECTIVE ACTIONS

Violation of Code: [511-6-1.04(6)(c)] Observed 2 bags of frozen sausage thawing on the counter top. CA:Thawing. Except as specified in paragraph 4 of this subsection, time/temperature control for safety food shall be thawed:

1. Under refrigeration that maintains the food temperature at 41°F (5°C) or less; PF or
2. Completely submerged under running water:
  - (i) At a water temperature of 70°F (21°C) or below, PF
  - (ii) With sufficient water velocity to agitate and float off loose particles in an overflow PF, and
  - (iii) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41°F (5°C), or
  - (iv) For a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above 41°F (5°C), for more than 4 hours including:
    - (I) The time the food is exposed to the running water and the time needed for preparation for cooking PF, or
    - (II) The time it takes under refrigeration to lower the food temperature to 41°F (5°C) PF;
3. As part of a cooking process if the food that is frozen is:
  - (i) Cooked as specified under subsections (5)(a)1 or 2 or (5)(b) or 5(e) of this Rule PF, or
  - (ii) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process PF; or
4. Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.
5. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment:
  - (i) Prior to its thawing under refrigeration that maintains the food temperature at 41°F (5°C) or less; or
  - (ii) Prior to, or immediately upon completion of its thawing, using procedures to completely submerge in running water as specified in paragraph 2 of this subsection. COS-PIC put sausage in cooler to properly thaw. Corrected On-Site. New Violation.

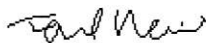
11C

PIC- person in charge, FFS- food frozen solid, COS- corrected on site

Remarks

PIC provided employee reporting agreement, fecal and vomit clean up kit, current food invoices, Ecolab sanitizer water solution in bucket at proper concentration. Thermometer indicted 166F for high temp dish machine. Discussed the following with PIC: Observed rusted bottom shelves. All surfaces shall be smooth, durable and easily cleanable. All dishes shall be stored invertedly.

**Person in Charge (Signature)**



**Date:** 01/16/2026

**Inspector (Signature)** Candace Medley



**Date:** 01/16/2026