



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: SOLANA EAST COBB THE

Address: 1032 JOHNSON FERRY RD

City: MARIETTA Time In: 02 : 45 PM Time Out: 04 : 40 PM

Inspection Date: 04/08/2026 CFSM: Nova Earls exp 4/15/2027

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

Risk Type: 1 ☐ 2 ☒ 3 ☐ Permit#: FSP-033-004213

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.

94

A

02/13/25

84

B

08/09/24

91

A

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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
11	OUT	Food Temperature Control				3 points	15	OUT	Utensils, Equipment and Vending				1 point
12	OUT	Prevention of Food Contamination				3 points	16	OUT	Water, Plumbing and Waste				2 points
13	OUT	Postings and Compliance with Clean Air Act				1 point	17	OUT	Physical Facilities				1 point
							18	OUT	Pest and Animal Control				3 points

Person in Charge (Signature)

(Print) Nova Earls

Date: 04/08/2026

Inspector (Signature)

Emily McKnight

Follow-up: YES ☐ NO ☒

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
SOLANA EAST COBB THE

Permit #
FSP-033-004213

Date
04/08/2026

Address
1032 JOHNSON FERRY RD

City/State
MARIETTA GA

Zipcode
30068

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Pass thru cooler, Dairy, Buttermilk	42.0 ° F	Cold Holding, Main Kitchen, Pass thru cooler, Eggs, Liquid egg	41.0 ° F	Cold Holding, Main Kitchen, Pass thru cooler, Cheese, Parmesan	40.0 ° F
Cold Holding, Main Kitchen, Pass thru cooler, Eggs, Tartar sauce	39.0 ° F	Cold Holding, Main Kitchen, Pass thru cooler, Eggs, Scrambled egg mix	49.0 ° F	Cold Holding, Main Kitchen, Counter Top/Table, Cheese, Swiss cheese	27.0 ° F
Cold Holding, Main Kitchen, Prep unit #1 top, Turkey, Sliced	39.0 ° F	Cold Holding, Main Kitchen, Prep unit #1 top, Beef, Roast beef	40.0 ° F	Cold Holding, Main Kitchen, Prep unit #1 top, Eggs, Egg salad	39.0 ° F
Cold Holding, Main Kitchen, Prep unit #1 top, Cut Leafy Greens, Lettuce	42.0 ° F	Cold Holding, Main Kitchen, Prep unit #1 bottom, Pork,	41.0 ° F	Cold Holding, Main Kitchen, Prep unit #1 bottom, Pork, Ham	40.0 ° F
Cold Holding, Main Kitchen, Prep unit #1 bottom, Dairy, Cream cheese	39.0 ° F	Cold Holding, Main Kitchen, Clear reach in cooler, Dairy, Milk	41.0 ° F	Cold Holding, Main Kitchen, Clear reach in cooler, Dairy, Butter	61.0 ° F
Cold Holding, Main Kitchen, Clear reach in cooler, Ambient,	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Salad,	40.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Ranch	39.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Ambient,	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, Spinach	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Whipped cream	42.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Dressing, Honey mustard	42.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Ambient,	40.0 ° F	Hot Holding, Server station, Crock, Soup, Beef barley	156.0 ° F
Just Cooked, Main Kitchen, Stove Top, Soup, Vegetable	194.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

6-1A Violation of Code: [511-6-1.04(6)(f)] Observed scrambled egg mix in the pass thru cooler of main kitchen temp above 41F. Observed butter in the clear reach in cooler of main kitchen temp above 41F.
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: Items discarded. Corrected On-Site. New Violation.

Remarks

Sanitizer bucket tested at 200 ppm QAC
Dishwasher sticker turner bright orange (160F+)
Discussed:
2025 Food Code updates
Cold holding methods
Time as a public health control

Person in Charge (Signature)

Mon Williams

Date: 04/08/2026

Inspector (Signature) Bailey McKnight

Bailey McKnight

Date: 04/08/2026

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report		Establishment Name: <u>SOLANA EAST COBB THE</u>		Address: <u>1032 JOHNSON FERRY RD</u>		City: <u>MARIETTA</u> Time In: <u>09</u> : <u>55</u> AM Time Out: <u>11</u> : <u>45</u> AM		Inspection Date: <u>02/13/2025</u> CFSM: <u>Nova Earls exp 4/15/2027</u>		Purpose of Inspection: Routine ☒ Followup ☐ Initial ☐ Issued Provisional Permit ☐ Temporary ☐		Risk Type: 1 ☐ 2 ☒ 3 ☐ Permit#: <u>FSP-033-004213</u>		84 B 08/09/24		90 A 02/01/24		94 A																																																																																																																																																																																																																																																																																																																																																																																																											
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Single-use/single-service articles: properly stored, used</td> </tr> <tr> <td colspan="6">10D. Food properly labeled; original container</td> <td colspan="6">14D. Gloves used properly</td> </tr> <tr> <td colspan="6"></td> <td colspan="6"></td> </tr> <tr> <td colspan="6" style="text-align: center;">Food Temperature Control</td> <td colspan="6" style="text-align: center;">Utensils, Equipment and Vending</td> </tr> <tr> <td colspan="6"></td> <td colspan="6"></td> </tr> <tr> <td colspan="6">11A. Proper cooling methods used: adequate equipment for temperature control</td> <td colspan="6">15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> </tr> <tr> <td colspan="6">11B. Plant food properly cooked for hot holding</td> <td colspan="6">15B. Warewashing facilities: installed, maintained, used; test strips</td> </tr> <tr> <td colspan="6">11C. Approved thawing methods used</td> <td colspan="6">15C. 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Washing fruits and vegetables</td> <td colspan="6"></td> </tr> <tr> <td colspan="6"></td> <td colspan="6"></td> </tr> <tr> <td colspan="6" style="text-align: center;">Postings and Compliance with Clean Air Act</td> <td colspan="6" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td colspan="6"></td> <td colspan="6"></td> </tr> <tr> <td colspan="6">13A. Posted: Permit/Inspection/Choking Poster/Handwashing</td> <td colspan="6">17A. Toilet facilities: properly constructed, supplied, cleaned</td> </tr> <tr> <td colspan="6">13B. Compliance with Georgia Smoke Free Air Act</td> <td colspan="6">17B. Garbage/refuse properly disposed; facilities maintained</td> </tr> <tr> <td colspan="6"></td> <td colspan="6">17C. Physical facilities installed, maintained, and clean</td> </tr> <tr> <td colspan="6"></td> <td colspan="6">17D. Adequate ventilation and lighting; designated areas used</td> </tr> <tr> <td colspan="6"></td> <td colspan="6"></td> </tr> <tr> <td colspan="6" style="text-align: center;">Pest and Animal Control</td> <td colspan="6" style="text-align: center;">Pest and Animal Control</td> </tr> <tr> <td colspan="6"></td> <td colspan="6"></td> </tr> <tr> <td colspan="6">18. Insects, rodents, and animals not present</td> <td colspan="6"></td> </tr> </table>																		Compliance Status				COS	R	Compliance Status				COS	R	10	OUT					14	OUT					Safe Food and Water, Food Identification						Proper Use of Utensils																		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																		Food Temperature Control						Utensils, Equipment and Vending																		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																								Prevention of Food Contamination						Water, Plumbing and Waste																		12A. Contamination prevented during food preparation, storage, display						16A. Hot and cold water available; adequate pressure						12B. Personal cleanliness						16B. Plumbing installed; proper backflow devices						12C. Wiping cloths: properly used and stored						16C. Sewage and waste water properly disposed						12D. Washing fruits and vegetables																								Postings and Compliance with Clean Air Act						Physical Facilities																		13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17A. Toilet facilities: properly constructed, supplied, cleaned						13B. Compliance with Georgia Smoke Free Air Act						17B. Garbage/refuse properly disposed; facilities maintained												17C. Physical facilities installed, maintained, and clean												17D. Adequate ventilation and lighting; designated areas used																		Pest and Animal Control						Pest and Animal Control																		18. Insects, rodents, and animals not present											
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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																																																																																																																																																																																																																																																																																																																																																																																																																							
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Person in Charge (Signature) <u>Nova Earls</u> (Print) <u>Nova Earls</u> Date: <u>02/13/2025</u>																																																																																																																																																																																																																																																																																																																																																																																																																													
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