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couple of tough questions,” he says. “It is my job to go in there and hold them accountable.

“Every once in awhile somebody will try to push the camera, shove us out of the restaurant. That’s probably the worst thing they could do; it doesn’t make them look good.” He pauses: “But it’s great television.”

One encounter went as follows: “We ran into a language barrier,” says Murphy of his Sept. 14 confrontation with an employee at a restaurant, Los Avina [234 Atlanta St., Henry County], that had scored 60 points. From the script he’d written, Murphy reads, “The report says employees failed to wash their hands properly. Plus, chicken and beef were at unsafe temperatures. Inspectors also found live and dead roaches in the kitchen.” He turns to explain his approach. “My question to her was, ‘Were roaches getting into the food?’ She said no. She understood [English] enough to say no. She said, ‘You can look,’ so we looked and it was clean.”

Written reports, usually aren’t quite as dramatic, although one does stand out: “The July 1, 2003, inspection of [a Snellville restaurant] scored a 53,” Murphy says. “It read, ‘There was a rat writhing in agony on top of the oven at eye level.’ It’s the most absurd and terrible violation that I’ve ever seen.”

But here’s where the dramatic element takes over. Diners may scream at the thought of rats, but capturing one on film lurking around the restaurant’s premises can ramp up

the entertainment factor on “Restaurant Report Card.” So, on Aug. 24, 2006, Murphy is shown pointing to a fly-infested rat carcass near the Dumpster at another chicken fast-food restaurant. That segment also features photos of expired meat from Mulligan’s (at 143 Craigtown Road, Gordon County—not to be confused with the Field’s Ferry Golf Course Mulligan’s, which, according to the Gordon County Environmental Health Department, recently received a score of 100).

Murphy relishes such experiences. “From a very young age I knew I wanted to be in this business,” says the Atlanta native, who graduated from Marist High School before earning a B.A. in Broadcast Journalism at UGA. “I’ve just kind of found my niche along the way. There’s nothing better than informing the public and making a difference. That is very rewarding. I’m just thrilled that the public has been so excited about it,” he says, opening a thick folder of fan mail (Murphy estimates his restaurant reports generate 75 percent of the feedback he receives). After 10 years in the business, he says, “I’m thoroughly enjoying it.”

And so it seems, as he rushes out of No Mas! Cantina (180 Walker St., Atlanta)—which scored a 99 and earned the week’s feature spot—to edit the segment down for the fast-approaching deadline. **SP**

“Restaurant Report Card” airs on CBS 46 every Thursday at 4 p.m.; the program reruns on Fridays at noon. Visit [www.cbs46.com](http://www.cbs46.com) for more information.

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## ROCK BOTTOM Adam Murphy’s Worst Report Card Scores

During Adam Murphy’s tenure at CBS 46, he’s seen his share of bad health inspection reports. Here’s a closer look at what he recalls as a few of worst:

SCORE	DATE	RESTAURANT LOCATION	SOME OF THE VIOLATIONS
<b>47</b>	March 14, 2005	<b>Huddle House</b> 4618 North Henry Blvd., Stockbridge, Henry County	<ul style="list-style-type: none"> <li>Employees failed to wash their hands between tasks.</li> <li>Shelled eggs out at room temperature.</li> <li>Flies in the restaurant.</li> </ul>
<b>45</b>	Aug. 25, 2006	<b>El Arriero</b> 1095 Highway 155 South, McDonough, Henry County	<ul style="list-style-type: none"> <li>Lettuce stored in Home Depot paint buckets.</li> <li>Numerous flies in the kitchen.</li> <li>Employees failed to properly wash hands.</li> </ul>
<b>44</b>	Sept. 29, 2004	<b>Wild Wing Café</b> 312 East Washington St., Athens, Clarke County	<ul style="list-style-type: none"> <li>Raw chicken over ready-to-eat food.</li> <li>Flies in the restaurant.</li> </ul>
<b>43</b>	July 25, 2006	<b>Hunan Express</b> 447 Ponce de Leon Ave., Atlanta, Fulton County	<ul style="list-style-type: none"> <li>Cutting boards dirty.</li> <li>Beef and dumplings at unsafe temperatures.</li> </ul>
<b>40</b>	Oct. 25, 2005	<b>Country BBQ &amp; Grill</b> 999 Cass White Road, Cartersville, Bartow County	<ul style="list-style-type: none"> <li>Toxic chemicals stored with the food.</li> <li>Milk jugs reused for iced tea.</li> <li>Baked beans at an unsafe temperature.</li> </ul>
<b>31</b>	March 23, 2005	<b>Hong Kong Buffet</b> 520 West Pike St., Lawrenceville, Gwinnett County	<ul style="list-style-type: none"> <li>Rat feces in the storage room and under the buffet table.</li> <li>Eggs at room temperature.</li> </ul>
<b>17</b>	Oct. 30, 2003	<b>City Café Diner</b> 1905 Rockbridge Road, Stone Mountain, Gwinnett County	<ul style="list-style-type: none"> <li>Raw meat over cooked food.</li> <li>Food stored in dirty containers.</li> <li>Roaches and flies.</li> <li>Filthy equipment.</li> <li>Drugs stored above preparation table.</li> <li>Paint cans next to food cans.</li> </ul>