

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE	
Establishment Name: MONTERREY MEXICAN RESTAURANT Address: 1000 Peachtree Industrial Blvd City: Suwanee Time In: 12:30 PM Time Out: 04:00 PM Inspection Date: 10/05/2021 CFSM: Ramon Cruz 19898133 10/16/2025 Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 067-6871 Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.						25		U	
Last Score N/A Grade N/A Date 01/29/2020 Prior Score 94 Grade A Date 01/16/2020						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	
1 IN OUT NA NO Supervision 4 points									
<input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties						<input checked="" type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 1-2B Certified Food Protection Manager						<input type="radio"/>		<input type="radio"/>	
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points									
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 2-1B Hands clean and properly washed						<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 checked="" type="radio"/>		<input type="radio"/>	
4 points									
<input type="radio"/> 2-2A Management knowledge, responsibilities, reporting						<input checked="" type="radio"/>		<input type="radio"/>	
<input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use						<input checked="" type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 2-2C No discharge from eyes, nose, and mouth						<input 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"/> 2-2E Response procedures for vomiting & diarrheal events						<input type="radio"/>		<input type="radio"/>	
3 IN OUT NA NO Approved Source 9 points									
<input checked="" type="radio"/> 3-1A Food obtained from approved source						<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"/> 3-1C. Food in good condition, safe, and unadulterated						<input checked="" type="radio"/>		<input type="radio"/>	
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction						<input type="radio"/>		<input type="radio"/>	
4 IN OUT NA NO Protection From Contamination 9 points									
<input type="radio"/> 4-1A Food separated and protected						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food						<input type="radio"/>		<input type="radio"/>	
4 points									
<input type="radio"/> 4-2A Food stored covered						<input checked="" type="radio"/>		<input type="radio"/>	
<input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized						<input checked="" type="radio"/>		<input checked="" type="radio"/>	
Compliance Status						COS		R	
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points									
<input checked="" type="radio"/> 5-1A Proper cooking time and temperatures						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 5-1B Proper reheating procedures for hot holding						<input type="radio"/>		<input type="radio"/>	
4 points									
<input type="radio"/> 5-2 Consumer advisory provided for raw and undercooked foods						<input type="radio"/>		<input type="radio"/>	
6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points									
<input checked="" type="radio"/> 6-1A Proper cold holding temperatures						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 6-1B Proper hot holding temperatures						<input checked="" type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 6-1C Proper cooling time and temperature						<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"/>	
4 points									
<input type="radio"/> 6-2 Proper date marking and disposition						<input checked="" type="radio"/>		<input type="radio"/>	
7 IN OUT NA NO Highly Susceptible Populations 9 points									
<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered						<input type="radio"/>		<input type="radio"/>	
8 IN OUT NA NO Chemicals 4 points									
<input type="radio"/> 8-2A Food additives: approved and properly used						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 8-2B Toxic substances properly identified, stored, used						<input checked="" type="radio"/>		<input type="radio"/>	
9 IN OUT NA NO Conformance with Approved Procedures 4 points									
<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan						<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	
10 OUT Safe Food and Water, Food Identification 3 points									
<input type="radio"/> 10A. Pasteurized eggs used where required						<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"/> 10C. Variance obtained for specialized processing methods						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 10D. Food properly labeled; original container						<input checked="" type="radio"/>		<input type="radio"/>	
11 OUT Food Temperature Control 3 points									
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 11B. Plant food properly cooked for hot holding						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 11C. Approved thawing methods used						<input checked="" type="radio"/>		<input type="radio"/>	
<input type="radio"/> 11D. Thermometers provided and accurate						<input type="radio"/>		<input type="radio"/>	
12 OUT Prevention of Food Contamination 3 points									
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 12B. Personal cleanliness						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 12C. Wiping cloths: properly used and stored						<input checked="" type="radio"/>		<input type="radio"/>	
<input type="radio"/> 12D. Washing fruits and vegetables						<input type="radio"/>		<input type="radio"/>	
13 OUT Postings and Compliance with Clean Air Act 1 point									
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act						<input type="radio"/>		<input type="radio"/>	
Compliance Status						COS		R	
14 OUT Proper Use of Utensils 1 point									
<input type="radio"/> 14A. In-use utensils: properly stored						<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"/> 14C. Single-use/single-service articles: properly stored, used						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 14D. Gloves used properly						<input type="radio"/>		<input type="radio"/>	
15 OUT Utensils, Equipment and Vending 1 point									
<input checked="" type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						<input type="radio"/>		<input checked="" type="radio"/>	
<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 15C. Nonfood-contact surfaces clean						<input type="radio"/>		<input type="radio"/>	
16 OUT Water, Plumbing and Waste 2 points									
<input type="radio"/> 16A. Hot and cold water available; adequate pressure						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 16B. Plumbing installed; proper backflow devices						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 16C. Sewage and waste water properly disposed						<input type="radio"/>		<input type="radio"/>	
17 OUT Physical Facilities 1 point									
<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned						<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained						<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 17C. Physical facilities installed, maintained, and clean						<input checked="" type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 17D. Adequate ventilation and lighting; designated areas used						<input checked="" type="radio"/>		<input checked="" type="radio"/>	
18 OUT Pest and Animal Control 3 points									
<input type="radio"/> 18. Insects, rodents, and animals not present						<input type="radio"/>		<input type="radio"/>	
Person in Charge (Signature) _____ (Print) Ramon Cruz Date: 10/05/2021						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 10/14/2021			
Inspector (Signature) _____ SMA EHS									

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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 MONTERREY MEXICAN RESTAURANT			Permit # 067-6871		Date 10/05/2021
Address 1000 Peachtree Industrial Blvd			City/State Suwanee GA		Zip Code 30024
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ground beef cooked yesterday / walkin cooler		Tortilla Soup/Hot Holding / Steam Well	150	Chicken Breasts/Hot Holding *(reheated) / Stove	111
Chicken Breast/Reheated / Griddle	166	Tilapia/Cooking / Fryer	201	Tilapia/Cooking / Fryer	209
Tilapia/Just Cooked / Griddle	183	Chicken Breasts/Cooking / Griddle	184	Chicken Breast/Cooking / Griddle	173
Chicken/Cooking / Grill	170	Queso/Hot Holding * / Shelf above stove top	70	Queso/Hot Holding * / Shelf above stove top	63
Queso/Reheat / Bain Marie (stove top)	165	Tomatillo/Cold Holding / Reach in Cooler	37	/	
/		/		/	
/		/		/	
/		/		/	
Item Number OBSERVATIONS AND CORRECTIVE ACTIONS					
<p>1-2A: .03(1)(a);(b);(c)1,4,5,6,7, 8,9,10,11,12,13,14,15,16 COS Correct By: 10/14/2021 Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for employee health, vomit & diarrhea cleanup procedures, bare hand contact of ready-to- eat food, employee food, using a hand sink, cleaning & sanitizing food contact surfaces, food stored covered, food separated & protected, hot holding, date marking, consumer advisory, chemical labeling & storage (amongst other good retail practices) were observed today. Training provided. Corrected some of the violations. It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)</p> <p>2-1C: .04(4)(a)1,2,3 COS Observe employee handle cut lemons for drinks with their bare hands. Food discarded. Except when washing fruits and vegetables, food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. (P)</p> <p>2-2A: .03(4)(a)(b)(c)(e)(f) COS PIC unable to demonstrate knowledge of the Employee Health Policy (symptoms, illnesses/diseases, restriction/exclusion requirements, reporting requirements). Training provided. Provided employee health handout. Person in charge shall explain their responsibility for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease and can describe the symptoms associated with the diseases that are transmissble through food. They also shall be able to explain how food employees and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees. (Pf)</p> <p>2-2A: .03(2)(m) COS Facility did not provide verifiable documentation that employees are aware of their responsibility to report food borne illnesses. Employee Health Reporting Agreement signed during inspection. Food employees and conditional employees shall be informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. (Pf)</p> <p>2-2B: .03(5)(j)1&2 COS Employee uncovered container of food was stored on top of the soda boxes & next to customer food. PIC stated employee is eating that food while working at the cookline. Food removed. Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)</p> <p>2-2D: .06(2)(o) COS Observed employee use the service station hand to fill a pitcher with water so that he could clean the soda nozzles. Had employee stop misusing the hand sink. A handwashing facility may not be used for purposes other than handwashing. (Pf)</p> <p>2-2E: .03(6) NCOS Correct By: 10/14/2021 Facility could not provide procedures for employees to follow when responding to vomiting or diarrhea events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrhea events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (Pf)</p> <p>3-1C: .04(1) COS Correct By: 10/08/2021 Observed pieces of raw beef on the onions that were stacked on the prep table. Employee placed a ready-to-eat lime on the cutting board immediately after using it for raw fish (not cleaned & sanitized between uses). Food discarded. Food shall be safe, unadulterated, and honestly presented. (P)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) NCOS Correct By: 10/14/2021 Observed unwashed produce stored above ready-to-eat food in the walkin cooler. Food shall be protected from cross contamination by: (i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from: (I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and (II) Cooked ready-to-eat food; and (P) (III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.</p>					
Person in Charge (Signature)				Date 10/05/2021	
Inspector (Signature)				Date 10/05/2021	

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Address 1000 Peachtree Industrial Blvd		City/State Suwanee GA	Zip Code 30024
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
	<p>(ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:</p> <p>(I) Using separate equipment for each type, (P) or</p> <p>(II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and</p> <p>(III) Preparing each type of food at different times or in separate areas; (P)</p> <p>(iii) Cleaning and sanitizing equipment and utensils;</p> <p>(v) Cleaning hermetically sealed containers of food of visible soil before opening;</p> <p>(vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;</p> <p>(vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or</p> <p>(viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.</p> <p>4-2A: .04(4)(c)1(iv) COS Correct By: 10/08/2021 Multiple containers of food were stored uncovered in the walkin cooler. Food covered. Food must be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except for loosely covered, or uncovered containers in which food is being cooled if protected from overhead contamination. (C)</p> <p>4-2B: .05(7)(a)1 (Repeat) COS Observed mold-like buildup on the soda nozzles at the service station & at the bar. Employee did not clean the line cutting board between handling raw fish & lime; he then wiped it with a dry towel. Had all items cleaned & sanitized at the time of inspection. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)</p> <p>5-2: .04(7)(e) NCOS Correct By: 10/14/2021 Missing disclosure statement on the menus. Reminder statement is not in ALL CAPITAL LETTERS. Steak & eggs are cooked to order. PIC stated sometimes they offer ceviche, but it is not on the current menus. Provided consumer advisory for menus handout. If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in a ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective means. The disclosure and reminder statements shall be worded in legible type in all capital letters and no smaller than size #8 font, or if displayed on a menu board shall be printed no smaller than the smallest letter in used for a menu item. (Pf)</p> <p>6-1B: .04(6)(f) COS Observed time/temperature control for safety (TCS) food hot held < 135°F. Queso & grilled chicken held on the stovetop (see temp log). Food reheated to >165°F . Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)</p> <p>6-2: .04(6)(h) COS Food held more than 7 days not discarded (cheese, coleslaw, beans, mole). Food discarded. A food that requires datemarking shall be discarded if it exceeds 7 days, not including the time that the product is frozen. (P)</p> <p>8-2B: .07(6)(b) COS Chemical spray bottle not labeled (not an original container). Chemical labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)</p> <p>8-2B: .07(6)(c) COS Correct By: 10/08/2021 Chemical bottles were stored above/with food at the cookline. Chemicals moved to a separate location. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (P)</p> <p>10D: .04(4)(d) COS Observed multiple food containers unlabeled (oil, vinegar, seasoning, etc. Food labeled. Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)</p> <p>11C: .04(6)(c) COS Thawed fish in the walkin cooler was not removed from the reduced oxygen packaging (ROP). Fish removed from the packaging during the inspection. 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:</p> <p>(i) Prior to its thawing under refrigeration that maintains the food temperature at 41°F (5°C) or less; (C) or</p> <p>(ii) Prior to, or immediately upon completion of its thawing, using procedures to completely submerge in running water. (C)</p> <p>12C: .04(4)(m) COS In-use, wet wiping cloths were not stored in sanitizing solution (kitchen & bar). Cloths placed in sanitizer buckets or remove from use. Cloths in-use for wiping counters and other equipment surfaces shall be stored in sanitizer of the appropriate concentration in-between uses and laundered daily. (C)</p> <p>15A: .05(6)(a) (Repeat) Correct By: 10/14/2021 Observed leaking pipes with rusting in the walkin cooler. Plastic wrap was also used on the pipes. Observed ice & water inside the upright freezer; food boxes had ice on them & the churros box was wet to touch. Equipment shall be in good repair and proper adjustment.</p> <p>17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 01/10/2022 Observe damaged floor tiles, grout, walls throughout the kitchen (mop sink, hand sink, walkin cooler, dish area, etc) All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)</p> <p>17D: .07(4)(b) (Repeat) COS Observed various employee items (clothing, purse) stored above customer food in dry storage. Employee food was stored next to customer glasses at the bar. Employee items removed. Areas designated for employee activity shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination</p>		
Person in Charge (Signature)		Date 10/05/2021	
Inspector (Signature)		Date 10/05/2021	

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Establishment MONTERREY MEXICAN RESTAURANT	Permit # 067-6871	Date 10/05/2021
Address 1000 Peachtree Industrial Blvd	City/State Suwanee GA	Zip Code 30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132

**UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.

*Cold food holding at 41°F or below unless otherwise noted.

*All equipment must be NSF commercial equipment.

Joint inspection w/RTS.

**YOUR PERMIT HAS BEEN SUSPENDED FOR MISSING MORE THAN 9 FOODBORNE ILLNESS RISK FACTOR / PUBLIC HEALTH INTERVENTIONS AND RECEIVING A “U” GRADE.

*Onsite training provided.

*Permit reinstated.

*Follow-up inspection within 10 days.

**Required additional routine inspection within the next 12 months.

- Facilities must earn a passing score of 80 or above on follow-up inspections.

Reviewed cooling requirements & approved cooling methods.

Missing drain plug & doors were left open on the shared dumpsters. Contact dumpster company for the drain plug; keep doors to prevent pest harborage.

Person in Charge (Signature)	Date 10/05/2021
Inspector (Signature)	Date 10/05/2021