


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: HUSKERS CAFE Address: 3255 Lawrenceville-Suwanee Rd City: Suwanee Time In: 02:45 PM Time Out: 04:40 PM Inspection Date: 07/21/2022 CFSM: 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-FS-12672 <div style="font-size: small;">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.</div>						61	U
						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(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.)</small>							
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							
1 IN OUT NA NO Supervision 4 points				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points			
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties	<input checked="" type="radio"/>	<input checked="" type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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				6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points			
<input checked="" 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 checked="" 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 checked="" 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>	
<input checked="" 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 checked="" 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 checked="" 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 checked="" 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"/>	
3 IN OUT NA NO Approved Source 9 points				7 IN OUT NA NO Highly Susceptible Populations 9 points			
<input checked="" 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"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	
<input checked="" 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"/>	<input checked="" 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				8 IN OUT NA NO Chemicals 4 points			
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>	
<input checked="" 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 checked="" type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input type="radio"/>	
GOOD RETAIL PRACTICES <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	
11 OUT Food Temperature Control 3 points				15 OUT Utensils, Equipment and Vending 1 point			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input 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				16 OUT Water, Plumbing and Waste 2 points			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12C. Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input 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				17 OUT Physical Facilities 1 point			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	
				18 OUT Pest and Animal Control 3 points			
				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
				18. Insects, rodents, and animals not present			
Person in Charge (Signature) _____ (Print) Carl Smith Date: 07/21/2022						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 07/21/2022	
Inspector (Signature) KLA KLA 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 HUSKERS CAFE		Permit # 067-FS-12672		Date 07/21/2022	
Address 3255 Lawrenceville-Suwanee Rd		City/State Suwanee GA		Zip Code 30024	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient Air Temperature / prep line cooler (top)	45.7	Ambient Air Temperature / walk in cooler	58.8	Cheese x2 / prep line cooler (top)	47
Spinach / prep line cooler (top)	47	Gravy / walk in cooler	45	Cheese / walk in cooler	47
Cheese / walk in cooler	50	Cheese / walk in cooler	49	Milk / walk in cooler	53
Buttermilk / walk in cooler	47	Half and Half / walk in cooler	52	Ambient Air Temperature / prep line cooler	44.2
Thermopen / Calibration	32	Delta Trak / Calibration	32.4	/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(a)-(l), (n) (Repeat) COS Person in charge not practicing active managerial control (improper cold holding, improper storage and separation, improper use of time control). Multiple public health interventions were made during inspection. 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>**2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed improper storage and separation in the walk in cooler and prep line cooler (raw seafood stored over biscuit dough, raw bacon stored over pickles, raw salmon stored over margarine, unwashed produce stored over raisin bread, raw chicken stored over raw beef, and raw shelled eggs stored over ready to eat hash browns). Foods were properly stored and separated. Food shall be protected from cross contamination by:</p> <p>(i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:</p> <p>(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</p> <p>(II) Cooked ready-to-eat food; and (P)</p> <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> <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>6-1A: .04(6)(f) (Repeat) COS Correct By: 07/24/2022 Multiple TCS foods cold holding greater than 41F for more than 4 hours in the walk in cooler (see temperature log). Per CFMS, some foods had just been purchased and not delivered under refrigeration. Foods discarded. Discussed with CFMS that all TCS foods, whether delivered by food distribution company or purchased at the store, must be delivered at 41F or less. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)</p> <p>**3rd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**</p> <p>6-1D: .04(6)(i) COS Raw shelled eggs stored on a 4 hour time control and not marked with a start or discard time. Per CFMS, raw shelled eggs had been on time control for less than 4 hours. Raw shelled eggs were marked with a start and discard time. When using Time Control (TPHC) for a maximum of 4 hours:</p> <p>1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P)</p> <p>2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf)</p> <p>3) foods not consumed before the discard time shall be discarded; (P)</p> <p>4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; {P}</p> <p>5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P)</p> <p>6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)</p> <p>8-2B: .07(6)(g) COS Sole chlorine sanitizer spray bottle at a concentration greater than 100ppm. Chlorine sanitizer diluted to a concentration of 50-100ppm. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). (P)</p> <p>8-2B: .07(6)(c) (Repeat) COS At time of inspection, observed a gallon of bleach stored on the prep table above single use items, observed chlorine sanitizer spray bottle stored on top of the chest freezer, observed hand sanitizer stored over the prep line cooler. Chemicals were relocated. Poisonous or toxic materials shall be</p>					
Person in Charge (Signature)				Date 07/21/2022	
Inspector (Signature) 				Date 07/21/2022	

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Establishment	Address	Phone	Hours
HUSKERS CAFE	1000 S. 17th St., Lincoln, NE 68502	781-781-7817	Mon-Fri 7:30am-11pm, Sat 7:30am-11pm, Sun 7:30am-11pm

Permit #	067-FS-12672
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Date	07/21/2022
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Address
3255 Lawrenceville-Suwanee Rd

City/State	
Suwanee	GA

Zip Code
30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	<p>stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (P)</p> <p>**2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**</p> <p>10D: .04(4)(d) (Repeat) NCOS Correct By: 07/30/2022 Observed several seasonings and oils removed from the original container and not labeled. Foods removed from the original container that are not easily identifiable must be labeled by 7/30/22. Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, 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>**2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**</p> <p>11A: .05(3)(a) NCOS Correct By: 07/30/2022 Facility does not have adequate refrigeration (ambient air temperature of the walk in cooler and top and bottom portions of the prep line cooler). Facility only has 2 chest freezers that are working properly. Food service permit is SUSPENDED until violation is corrected. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures in compliance with the food code (i.e., cold held food 41°F or below). (Pf)</p>
<div> <div>Person in Charge (Signature)</div> <div>Date 07/21/2022</div> </div> <div> <div>Inspector (Signature)</div> <div>Date 07/21/2022</div> </div>	

Food Service Establishment Inspection Report Addendum

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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 HUSKERS CAFE	Permit # 067-FS-12672	Date 07/21/2022
Address 3255 Lawrenceville-Suwanee Rd	City/State Suwanee GA	Zip Code 30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOtE: All cold holding and hot holding temperatures in compliance, unless noted.

NOtE: Facility uses imitation vanilla extract.

NOtE: Ensure dishes are not stacked when wet.

NOtE: Ensure TCS foods are thawed under refrigeration.

NOtE: The consumer advisory and the reminder statement on the menu are now in CAPITAL letters.

NOtE: A follow up inspection will occur within the next 10 days.

NOTE: A required additional routine inspection will occur within the next 12 months.

NOtE: Today's inspection is a required additional routine inspection. Facility will receive a routine inspection by 12/31/2022.

****Food service permit SUSPENDED due to facility having inadequate refrigeration and 3 consecutive REPEAT violations on a routine inspection for improper cold holding [6-1A Violation of Code .04(6)(f)]. On site training performed in proper cold holding performed.****

****Food service permit will remain SUSPENDED until facility has adequate refrigeration and it is confirmed by the health authority.****

****Failure to comply will result in a citation.****

Person in Charge (Signature)	Date 07/21/2022
Inspector (Signature) 	Date 07/21/2022