

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: IRON AGE Address: 3480 Financial Center Way City: Buford Time In: 01:40 PM Time Out: 03:30 PM Inspection Date: 04/26/2023 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-FSP-26837 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.						83	B
						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							
Compliance Status						COS	R
1	IN	OUT	NA	NO	Supervision	4 points	
	<input checked="" type="radio"/>	<input type="radio"/>			1-2A PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>
	<input checked="" 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	
	<input checked="" 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"/>			2-1B Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>
	<input checked="" 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"/>			2-2A Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>
	<input checked="" 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"/>			2-2C No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>
	<input checked="" 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"/>			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"/>	<input type="radio"/>			3-1A Food obtained from approved source	<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"/>			3-1C. Food in good condition, safe, and unadulterated	<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	
	<input type="radio"/>	<input checked="" type="radio"/>			4-1A Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			4-2A Food stored covered	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>			4-2B Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input checked="" 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> 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"/>	<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"/>	10B. Water and ice from approved source	<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 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	
		<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"/>	11B. Plant food properly cooked for hot holding	<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"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>
12	OUT				Prevention of Food Contamination	3 points	
		<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"/>	12B. Personal cleanliness	<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"/>	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"/>	<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"/>	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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored	<input checked="" type="radio"/>	<input checked="" type="radio"/>
		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="radio"/>	<input checked="" type="radio"/>
		<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"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>
		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>
		<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"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>
		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>
		<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"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>
		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>
		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>
		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<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	<input type="radio"/>	<input type="radio"/>
Person in Charge (Signature) _____ Date: 04/26/2023 Inspector (Signature) _____ Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 04/26/2023 <div style="text-align: center; margin-top: 10px;">TWF EHS</div>							

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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 IRON AGE		Permit # 067-FSP-26837		Date 04/26/2023	
Address 3480 Financial Center Way		City/State BufordGA		Zip Code 30519	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermopen (KLA) / Calibration	32	Delta Trak (KLA) / Calibration	32.4	utensil water /	70
utensil water /	74	utensil water /	64	utensil water /	67
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed facility storing raw steak and seafood above produce and ready to eat sauces in the walk in cooler. Observed facility storing raw pooled eggs above washed and cut vegetables in walk in cooler. // Food items reorganized according to internal cook temperature. // 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>4-2B: .05(7)(a)1 (Repeat) NCOS Correct By: 05/04/2023 Observed black mold like substance in the interior of the ice machine. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)</p> <p>**3rd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**</p> <p>14A: .04(4)(k) (Repeat) COS Observed several in use utensils stored in still water with a temperature less than 135F. In use utensils were taken to the dish machine to be washed, rinsed, and sanitized. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 1. in the food with their handles above the top of the food and the container; 2. in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 3. in a clean, dry container; or 4. in a container of water if the water is maintained at a temperature of at least 135°F (57°C) and the container is cleaned at the required frequency. (C)</p> <p>**2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**</p> <p>14B: .05(10)(e) 1,2,4 (Repeat) COS Observed multiple containers stored as clean, stacked when still wet. // Containers were separated and allowed to air dry. // After cleaning and sanitizing, equipment and utensils:</p> <p>1. Shall be air-dried or used after adequate draining before contact with food; (C) and</p> <p>2. May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry. (C) **THIRD CONSECUTIVE ROUTINE VIOLATION**</p>					
Person in Charge (Signature)				Date 04/26/2023	
Inspector (Signature)				Date 04/26/2023	

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Establishment IRON AGE	Permit # 067-FSP-26837	Date 04/26/2023
Address 3480 Financial Center Way	City/State Buford GA	Zip Code 30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: All cold holding and hot holding temperatures in compliance.

NOTE: Facility uses flavored syrups for drinks.

NOTE: Recommended storing cold noodles on a 4 hour time control after cooking. Time control procedures reviewed and provided.

NOTE: Per person in charge, facility is in the process of relocating and remodeling their mop sink. All remodels and relocations must stop until facility applies for a remodel with Gwinnett County's Environmental Health Department by 5/4/23 or food service permit will be SUSPENDED.**

NOTE: An informal follow up will occur on 5/4/23.

Person in Charge (Signature)	Date 04/26/2023
Inspector (Signature) -	Date 04/26/2023