

	GEORGIA DEPARTMENT OF PUBLIC HEALTH	CURRENT SCORE	CURRENT GRADE
	Food Service Establishment Inspection Report		85
Establishment Name: <u>HUSKERS CAFE</u> Address: <u>3255 Lawrenceville-Suwanee Rd</u>		<div style="font-size: 24px; font-weight: bold;">85</div> <div style="font-size: 24px; font-weight: bold; margin-top: 20px;">B</div>	
City: <u>Suwanee</u> Time In: <u>02:00 PM</u> Time Out: <u>03:15 PM</u>			
Inspection Date: <u>03/24/2023</u> CFSM: <u>Carl Smith 22223603 06/08/2027</u>			
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#: <u>067-FS-12672</u>			
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.		Last Score: 86 Grade: B Date: 01/23/2023	Prior Score: 80 Grade: B Date: 10/25/2022
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																																																																																																																																																																																																																									
<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td style="text-align: center;">1</td> <td style="text-align: center;">IN OUT NA NO</td> <td colspan="2" style="text-align: center;">Supervision</td> </tr> <tr> <td></td> <td></td> <td colspan="2" style="text-align: center;">4 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">1-2A PIC present, demonstrates knowledge, performs duties</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">1-2B Certified Food Protection Manager</td> </tr> <tr> <td style="text-align: center;">2</td> <td style="text-align: center;">IN OUT NA NO</td> <td colspan="2" style="text-align: center;">Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</td> </tr> <tr> <td></td> <td></td> <td colspan="2" style="text-align: center;">9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1A Proper use of restriction & exclusion</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1B Hands clean and properly washed</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> </tr> <tr> <td></td> <td></td> <td colspan="2" style="text-align: center;">4 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2A Management knowledge, responsibilities, reporting</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2B Proper eating, tasting, drinking, or tobacco use</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2C No discharge from eyes, nose, and mouth</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2D Adequate handwashing facilities supplied & accessible</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">2-2E Response procedures for vomiting & diarrheal events</td> </tr> <tr> <td style="text-align: center;">3</td> <td style="text-align: center;">IN OUT NA NO</td> <td colspan="2" style="text-align: center;">Approved Source</td> </tr> <tr> <td></td> <td></td> <td colspan="2" style="text-align: center;">9 points</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1A Food obtained from approved source</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1B Food received at proper temperature</td> </tr> <tr> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> <td colspan="2">3-1C. 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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.

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Food properly labeled; original container</td> </tr> <tr> <td style="text-align: center;">11</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Food Temperature Control</td> </tr> <tr> <td></td> <td></td> <td colspan="2" style="text-align: center;">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td colspan="3">11A. Proper cooling methods used: adequate equipment for temperature control</td> </tr> <tr> <td><input type="radio"/></td> <td colspan="3">11B. Plant food properly cooked for hot holding</td> </tr> <tr> <td><input type="radio"/></td> <td colspan="3">11C. Approved thawing methods used</td> </tr> <tr> <td><input type="radio"/></td> <td colspan="3">11D. 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Person in Charge (Signature) _____ (Print) <u>Gregory</u>	Date: <u>03/24/2023</u>
Inspector (Signature) <u>KLA</u> KLA EHS	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____

Food Service 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 HUSKERS CAFE	Permit # 067-FS-12672	Date 03/24/2023
Address 3255 Lawrenceville-Suwanee Rd	City/State Suwanee GA	Zip Code 30024

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermopen / Calibration	32	Delta Trak / Calibration	32	Ambient Air Temperature / display prep cooler	38.8
Whipped Cream (less than 4 hours) / display	43	Non Crispy Bacon (cooked from raw) (less than 2	126	Bacon (2nd reheat) / grill	211
Apple Cobbler (more than 2 hours) / hot hold unit	128	/		/	
/		/		/	
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
6-1D: .04(6)(i) COS	At time of inspection, observed multiple TCS foods stored on a 4 hour time control and not marked with the correct color sticker for the current 4 hour time frame or not marked with no color sticker (left side of the prep line cooler, raw shelled eggs, egg wash, pancake batter, waffle batter, French toast batter hashbrowns). Per person in charge, all foods had been on time control for less than 4 hours. Person in charge marked all foods with the correct color label for the current 4 hour time frame. When using Time Control (TPHC) for a maximum of 4 hours: 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) 2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf) 3) foods not consumed before the discard time shall be discarded; (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) 5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P) 6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)
12B: .03(5)(g) COS	At time of inspection, observed employee handling food while wearing bracelets. Employee removed bracelets. Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)
12D: .04(4)(g) (Repeat) COS	Observed cut lemons in the raw shrimp container with the produce sticker still on the exterior of the lemon. Container of raw shrimp and lemons discarded. Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf) **2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**
14A: .04(4)(k) (Repeat) COS	Observed 2 single use cups in containers of seasonings and 1 scooper with the handle in direct contact with the food. Single use cups and scooper were removed from containers of food. 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) **2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION**

Person in Charge (Signature)	Date 03/24/2023
Inspector (Signature)	Date 03/24/2023

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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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 Mexican vanilla blend.

NOTE: Ensure all seasonings and sauces removed from the original container are labeled.

NOTE: Ensure dishes and utensils are discarded if they are no longer smooth, durable, or easily cleanable.

****2nd consecutive REPEAT violation on a routine inspection for 12D and 14A. 3 consecutive REPEAT violations on a routine inspection may result in food service permit SUSPENSION.****

****Today's inspection is a required additional routine inspection.****

Questions? 770-963-5132 or www.gnrhealth.com

Person in Charge (Signature)	Date 03/24/2023
Inspector (Signature) 	Date 03/24/2023