

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report			CURRENT SCORE	CURRENT GRADE	
	Establishment Name: <u>SMOKEY BONES</u> Address: <u>3333 Buford Dr</u>				62	U
City: <u>Buford</u>	Time In: <u>01:25 PM</u>	Time Out: <u>04:15 PM</u>				
Inspection Date: <u>09/11/2023</u>	CFSM: <u>Thomas Geary 21595950 01/12/2027</u>					
Purpose of Inspection: <input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/>	Last Score: <u>96</u>	Grade: <u>A</u>	Date: <u>02/16/2023</u>			
Preliminary <input type="radio"/> Other <input type="radio"/>	Risk Type: <input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3	Permit#: <u>067-FS-11819</u>	Prior Score: <u>73</u>	Grade: <u>C</u>	Date: <u>02/06/2023</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.			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																																																																																																																																																																																																																																																																																																													
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	3-1B Food received at proper temperature	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	3-1D Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	4-1A Food separated and protected	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	4-2A Food stored covered	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	4-2B Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	5-1A Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	5-1B Proper reheating procedures for hot holding	<input checked="" type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	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																																																																																																																																																																																																																																																																																																												
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	6-2 Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
7	IN OUT NA NO Highly Susceptible Populations 9 points																																																																																																																																																																																																																																																																																																												
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	8-2A Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
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	8-2B Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																																										
9	IN OUT NA NO Conformance with Approved Procedures 4 points																																																																																																																																																																																																																																																																																																												
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	9-2 Compliance with variance, specialized process and HACCP plan	<input checked="" 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.

<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>10</td> <td>OUT Safe Food and Water, Food Identification 3 points</td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>10A. Pasteurized eggs used where required</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>10B. Water and ice from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>10C. Variance obtained for specialized processing methods</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>10D. Food properly labeled; original container</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>11</td> <td>OUT Food Temperature Control 3 points</td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>11A. Proper cooling methods used: adequate equipment for temperature control</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>11B. Plant food properly cooked for hot holding</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>11C. Approved thawing methods used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>11D. Thermometers provided and accurate</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>12</td> <td>OUT Prevention of Food Contamination 3 points</td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>12A. Contamination prevented during food preparation, storage, display</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>12B. Personal cleanliness</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>12C. Wiping cloths: properly used and stored</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>12D. Washing fruits and vegetables</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>13</td> <td>OUT Postings and Compliance with Clean Air Act 1 point</td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>13A. Posted: Permit/Inspection/Choking Poster/Handwashing</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>13B. 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Approved thawing methods used	<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"/>	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 type="radio"/>	12C. Wiping cloths: properly used and stored	<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"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. 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Gloves used properly</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>15</td> <td>OUT Utensils, Equipment and Vending 1 point</td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>15B. Warewashing facilities: installed, maintained, used; test strips</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>15C. Nonfood-contact surfaces clean</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>16</td> <td>OUT Water, Plumbing and Waste 2 points</td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>16A. Hot and cold water available; adequate pressure</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>16B. Plumbing installed; proper backflow devices</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>16C. Sewage and waste water properly disposed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>17</td> <td>OUT Physical Facilities 1 point</td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>17A. Toilet facilities: properly constructed, supplied, cleaned</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>17B. Garbage/refuse properly disposed; facilities maintained</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>17C. Physical facilities installed, maintained, and clean</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>17D. Adequate ventilation and lighting; designated areas used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>18</td> <td>OUT Pest and Animal Control 3 points</td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>18. Insects, rodents, and animals not present</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> </tbody> </table>	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 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. 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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 type="radio"/>	17C. Physical facilities installed, maintained, and clean	<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 checked="" type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														

Person in Charge (Signature) _____ (Print) <u>Thomas</u>	Date: <u>09/11/2023</u>
Inspector (Signature) <u>KLA</u>	Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO <input type="radio"/> Follow-up Date: <u>09/11/2023</u>

KLL EHS

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 SMOKEY BONES	Permit # 067-FS-11819	Date 09/11/2023
Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermopen / Calibration	32	Delta Trak / Calibration	32	Ambient Air Temperature / walk in cooler	40.8
Cooked Ribs / final cooked temperature	188	Brisket (reheating 20 minutes) x2 / hot water table	140	Brisket (reheating 40 minutes) / hot water table	144
Brisket (reheating 40 minutes) / hot water table	142	Precooked Chicken Wings x2 / walk in cooler	48	Cooked Ribs x5 / walk in cooler	44
Precooked Chicken Wings / walk in cooler	46	ROP Baked Beans x2 / walk in cooler	45	ROP Baked Beans x4 / walk in cooler	44
/		/		/	
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 09/21/2023 Person in charge not demonstrating active managerial control (improper cold holding, HACCP or variance required for ROP process, improper reheating of TCS foods). 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)

2-2B: .03(5)(j)1&2 COS At time of inspection, observed several employee drinks stored on prep tables and prep counters next to food and equipment. Employee drinks discarded or relocated to a designated area. 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)

4-2B: .05(7)(a)1 NCOS Correct By: 09/21/2023 Observed black mold like substance and rust in the interior of the ice machine. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

5-1B: .04(5)(h) COS ROP packages of fully cooked brisket not reheating at a fast enough rate to reach 165F in 2 hours. CFMS increased the water temperature that ROP foods were reheating in. Discussed with CFMS to ensure that foods are fully submerged in water to ensure all parts of food are reheated to 165F within 2 hours. Time/temperature control for safety food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a minimum temperature of 165°F (74°C) within 2 hours. (P)

6-1A: .04(6)(f) COS Multiple TCS foods cold holding greater than 41F (see temperature log). Per CFMS the walk in cooler door had been opened for about an hour during food delivery. Temperature logs of foods in walk in cooler had been recorded from more than 4 hours. Foods discarded. Discussed with CFMS that the walk in cooler door must be closed at all times. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

9-2: .04(6)(k) COS Facility placing all cooked TCS foods from the smoker in ROP for a cook/chill process and facility does not have a HACCP or variance for this process that has been approved by Georgia's state health department. All TCS foods in ROP that exceeded 48 hours in reduced oxygen packaging were discarded (cooked corn, cooked brisket, cooked pork). All TCS foods in ROP that had been placed in packaging within 48 hours were date marked properly. Discussed with CFMS that facility must submit a HACCP plan or variance to Georgia's health department if facility wants to ROP TCS foods and keep in packaging for more than 48 hours. If a variance or HACCP plan is not submitted to approved by the Georgia Health Department then foods must be removed from ROP within 48 hours. A food service establishment that packages time/temperature control for safety food using a reduced oxygen packaging method shall implement a HACCP plan that contains the information specified under DPH Rule 511-5-14-.02(6)(b) and (d) and that meets all other requirements of subsection .04(6)(k)1. (P, Pf)

15A: .05(6)(a) NCOS Correct By: 09/21/2023 Observed ice build up on in the fans and condenser in the walk in freezer. Equipment must be maintained in good repair and proper adjustment.

18: .07(2)(m) NCOS Correct By: 09/21/2023 The front exterior and interior doors and back door open at time of inspection. Per CFMS, the front doors will not currently fully shut. The back door was closed during inspection. Outer openings of a food service establishment shall be protected against the entry of insects and rodents by:
 1) filling or closing holes and other gaps along floors, walls, and ceilings; (C)
 2) closed, tight-fitting windows; (C) and
 3) solid self-closing, tight-fitting doors. (C)

Person in Charge (Signature)	Date 09/11/2023
Inspector (Signature)	Date 09/11/2023

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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Establishment SMOKEY BONES	Permit # 067-FS-11819	Date 09/11/2023
Address 3333 Buford Dr	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, unless noted.

NOTE: Facility uses flavored syrups for drinks.

NOTE: Raw chicken, raw pork, and cheese delivered during inspection. Raw meats frozen solid. 2 boxes of cheese delivered at 46F and discarded. Employee only checked the delivered temperatures of frozen foods. Discussed with CFMS about checking delivered temperatures of both frozen and refrigerated TCS foods.

NOTE: Ensure all menus indicate which food items are offered undercooked. Foods must be marked with an asterisk (*).

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.

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

Person in Charge (Signature)	Date 09/11/2023
Inspector (Signature) 	Date 09/11/2023