

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: BLUE ROOSTER BAKE SHOP Address: 169 W Pike St City: Lawrenceville Time In: 09:20 AM Time Out: 10:40 AM Inspection Date: 04/19/2024 CFSM: April Cave 20276203 02/21/2026 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-11334 <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>						90	A
						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	
<input checked="" type="radio"/>	<input type="radio"/>	<input 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"/>	<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	
<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"/>
						4 points	
<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	
<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	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		<input 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 type="radio"/>
						4 points	
<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"/>
5 IN OUT NA NO				Cooking and Reheating of TCS Foods, Consumer Advisory		9 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<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"/>	<input type="radio"/>	<input checked="" type="radio"/>	<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>
7 IN OUT NA NO				Highly Susceptible Populations		9 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan		<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	
<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 type="radio"/>	10D. Food properly labeled; original container			<input 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 type="radio"/>	11C. 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. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>		
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. 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 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 type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>		
Person in Charge (Signature) _____ (Print) Amanda				Date: 04/19/2024			
Inspector (Signature) <i>EKM</i>				Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 04/19/2024			

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Establishment BLUE ROOSTER BAKE SHOP	Permit # 067-FS-11334	Date 04/19/2024
Address 169 W Pike St	City/State Lawrenceville GA	Zip Code 30046

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
6-1A: .04(6)(f) COS	Multiple TCS food items cold holding above 41F. // Items discarded. // Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)
15A: .05(6)(a) NCOS	Correct By: 04/29/2024 Prep cooler ambient air temperature 47.5F. // Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2) of this Rule. (C)

Date 04/19/2024

Date 04/19/2024

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).

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: All hot and cold holding temperatures assessed in compliance unless otherwise noted.

Food in freezer frozen solid.

Facility uses flavored drink syrups, food coloring, and extracts as additives.

An informal inspection shall be conducted by 4/29/24. Ensure violation corrected or permit may be suspended.

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

Person in Charge (Signature)	Date 04/19/2024
Inspector (Signature) 	Date 04/19/2024