

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> O2 BAR TOTOWA <b>Address:</b> 3473 Old Norcross Rd <b>City:</b> Duluth <b>Time In:</b> 06:45 PM <b>Time Out:</b> 07:30 PM <b>Inspection Date:</b> 04/05/2023 <b>CFSM:</b> Junghyun Kwak 18066475 07/01/2024 <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FSP-26849 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.						90	A
<b>Last Score:</b> N/A <b>Grade:</b> N/A <b>Date:</b> 11/01/2021 <b>Prior Score:</b> 96 <b>Grade:</b> A <b>Date:</b> 10/22/2021						<b>SCORING AND GRADING:</b> 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.)							
<b>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</b>							
Compliance Status						COS	R
<b>1</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Supervision</b>	<b>4 points</b>	
	<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"/>
<b>2</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>	<b>9 points</b>	
	<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"/>
<b>3</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Approved Source</b>	<b>9 points</b>	
	<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"/>
<b>4</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Protection From Contamination</b>	<b>9 points</b>	
	<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"/>
	<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"/>
<b>5</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>	<b>9 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
	<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"/>
<b>6</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Holding of TCS Foods, Date Marking of TCS Foods</b>	<b>9 points</b>	
	<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 type="radio"/>	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>
	<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"/>
<b>7</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Highly Susceptible Populations</b>	<b>9 points</b>	
	<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"/>
<b>8</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Chemicals</b>	<b>4 points</b>	
	<input type="radio"/>	<input type="radio"/>	<input checked="" 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"/>
<b>9</b>	<b>IN</b>	<b>OUT</b>	<b>NA</b>	<b>NO</b>	<b>Conformance with Approved Procedures</b>	<b>4 points</b>	
	<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							
(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.							
Compliance Status						COS	R
<b>10</b>	<b>OUT</b>	<b>Safe Food and Water, Food Identification</b>				<b>3 points</b>	
	<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"/>
<b>11</b>	<b>OUT</b>	<b>Food Temperature Control</b>				<b>3 points</b>	
	<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"/>
<b>12</b>	<b>OUT</b>	<b>Prevention of Food Contamination</b>				<b>3 points</b>	
	<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"/>
<b>13</b>	<b>OUT</b>	<b>Postings and Compliance with Clean Air Act</b>				<b>1 point</b>	
	<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"/>
Compliance Status						COS	R
<b>14</b>	<b>OUT</b>	<b>Proper Use of Utensils</b>				<b>1 point</b>	
	<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"/>
<b>15</b>	<b>OUT</b>	<b>Utensils, Equipment and Vending</b>				<b>1 point</b>	
	<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"/>
<b>16</b>	<b>OUT</b>	<b>Water, Plumbing and Waste</b>				<b>2 points</b>	
	<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"/>
<b>17</b>	<b>OUT</b>	<b>Physical Facilities</b>				<b>1 point</b>	
	<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"/>
<b>18</b>	<b>OUT</b>	<b>Pest and Animal Control</b>				<b>3 points</b>	
	<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>
<b>Person in Charge (Signature)</b> _____ <b>(Print)</b> Mok Kim <b>Date:</b> 04/05/2023						<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> _____	
<b>Inspector (Signature)</b> <i>KLA</i> <b>KLA EHS</b>							



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<b>Establishment</b> O2 BAR TOTOWA	<b>Permit #</b> 067-FSP-26849	<b>Date</b> 04/05/2023
<b>Address</b> 3473 Old Norcross Rd	<b>City/State</b> Duluth GA	<b>Zip Code</b> 30096

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
6-1A: .04(6)(f) COS	Cut watermelon and cut cantaloupe cold holding greater than 41F for more than 4 hours in the walk in cooler. Foods 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: 04/13/2023 The ambient air temperature of the walk in cooler is greater than 41F. Equipment must be maintained in good repair and proper adjustment.

**Date** 04/05/2023

**Date** 04/05/2023

# 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 O2 BAR TOTOWA	Permit # 067-FSP-26849	Date 04/05/2023
Address 3473 Old Norcross Rd	City/State Duluth GA	Zip Code 30096

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: Per person in charge, facility only serves fruit and alcoholic beverages. The only TCS foods on site are cut watermelon and cut cantaloupe.

NOTE: Per person in charge, the food in the standing prep cooler is for employees.

NOTE: Facility has adequate refrigeration. Discussed with person in charge that cut watermelon and cut cantaloupe must be stored on the top shelf of the employee standing prep cooler until the walk in cooler is repaired. Facility also has a walk in freezer.

NOTE: Ensure the small holes at the bottom of the back door are patched or back door is replaced (sunlight visible).

NOTE: An informal follow up will occur on 4/13/23.

Questions? 770-963-5132 or [www.gnrhealth.com](http://www.gnrhealth.com)

Person in Charge (Signature)	Date 04/05/2023
Inspector (Signature) 	Date 04/05/2023