

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE			
Establishment Name: ASHTON MANOR AT SUGARLOAF Address: 1155 Lawrenceville Hwy City: Lawrenceville Time In: 09:00 AM Time Out: 01:00 PM Inspection Date: 09/01/2023 CFSM: Witcliffe Irving 23951399 05/10/2028 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-26606 <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>						64		U			
						Last Score		Grade		Date	
						N/A		N/A		02/03/2023	
						Prior Score		Grade		Date	
						89		B		01/25/2023	
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 type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties						<input type="radio"/>		<input type="radio"/>			
<input checked="" 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"/> 2-1A Proper use of restriction & exclusion						<input type="radio"/>		<input type="radio"/>			
<input type="radio"/> 2-1B Hands clean and properly washed						<input checked="" type="radio"/>		<input type="radio"/>			
<input checked="" 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 type="radio"/> 2-2A Management knowledge, responsibilities, reporting						<input type="radio"/>		<input type="radio"/>			
<input checked="" type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use						<input type="radio"/>		<input type="radio"/>			
<input checked="" type="radio"/> 2-2C No discharge from eyes, nose, and mouth						<input type="radio"/>		<input type="radio"/>			
<input type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible						<input checked="" type="radio"/>		<input type="radio"/>			
<input checked="" 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"/> 3-1A Food obtained from approved source						<input type="radio"/>		<input type="radio"/>			
<input type="radio"/> 3-1B Food received at proper temperature						<input type="radio"/>		<input type="radio"/>			
<input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated						<input type="radio"/>		<input 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"/> 4-1A Food separated and protected						<input checked="" type="radio"/>		<input type="radio"/>			
<input checked="" 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"/> 4-2A Food stored covered						<input type="radio"/>		<input type="radio"/>			
<input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized						<input checked="" type="radio"/>		<input type="radio"/>			
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points											
<input checked="" type="radio"/> 5-1A Proper cooking time and temperatures						<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"/> 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"/> 6-1A Proper cold holding temperatures						<input type="radio"/>		<input type="radio"/>			
<input checked="" type="radio"/> 6-1B Proper hot holding temperatures						<input type="radio"/>		<input type="radio"/>			
<input type="radio"/> 6-1C Proper cooling time and temperature						<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"/> 6-2 Proper date marking and disposition						<input type="radio"/>		<input type="radio"/>			
7 IN OUT NA NO Highly Susceptible Populations 9 points											
<input checked="" 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"/> 8-2A Food additives: approved and properly used						<input type="radio"/>		<input type="radio"/>			
<input checked="" 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"/> 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>											
Compliance Status						COS		R			
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 checked="" type="radio"/> 10D. Food properly labeled; original container						<input checked="" 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 checked="" type="radio"/> 11C. Approved thawing methods used						<input checked="" type="radio"/>		<input type="radio"/>			
<input checked="" 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 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) Witcliffe Irving						Date: 09/01/2023					
Inspector (Signature) ANA						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 09/01/2023					

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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 ASHTON MANOR AT SUGARLOAF		Permit # 067-FSP-26606		Date 09/01/2023	
Address 1155 Lawrenceville Hwy		City/State Lawrenceville GA		Zip Code 30046	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Butter (discard) / Dining hall	80	Sour cream (discard) / Dining hall	80	Chicken (final cook) / Oven	176
Squash mix (plant food reheat) / Oven	172	Soup (cook for hot hold) / Stove	203	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
	1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 09/11/2023 Due to today's unsatisfactory score, the person in charge is not practicing active managerial control of the facility. 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)				
	2-1B: .03(5)(c) COS Observed employee go from handling phone to putting on gloves and handling raw meat without washing hands in between. Hands were washed and gloves were changed. Employees must wash hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and: 1) after touching exposed body parts; 2) after using the restroom; 3) after coughing, sneezing, using tobacco, eating, or drinking; 4) after handling soiled equipment or utensils; 5) during food preparation, as often as needed to remove soil and contamination and to prevent cross contamination when changing tasks; 6) before putting on gloves; 7) after engaging in other activities that contaminate hands; 8) a second time when entering the kitchen from using the restroom. (P)				
	2-2A: .03(2)(m) NCOS Correct By: 09/11/2023 Person in charge does not have signed employee agreements in facility. Food employees and conditional employees shall be informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. (Pf)				
	2-2D: .07(3)(a) COS No soap was at the front hand sink. Soap was placed in the hand sink. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)				
	2-2D: .06(2)(c) COS Front hand wash sink did not have hot water. Hot water was turned on. A handwashing sink shall be equipped to provide tempered water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet. (Pf)				
	2-2D: .07(3)(b) COS No paper towels were at the back hand sink. Paper towels were placed at the back hand sink. Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)				
	2-2D: .03(5)(d) COS Observed items placed in hand sink for storage. Items were removed. A handwashing facility may not be used for purposes other than handwashing. (Pf)				
	4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed unwashed peppers over ready to eat food in cooler. Observed raw pork over ready to eat lunch meat in freezer. Observed chicken being prepped over ready to eat items. Items were moved to correct locations. Food shall be protected from cross contamination by: (i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from: (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 (II) Cooked ready-to-eat food; and (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. (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: (I) Using separate equipment for each type, (P) or (II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and (III) Preparing each type of food at different times or in separate areas; (P) (iii) Cleaning and sanitizing equipment and utensils; (v) Cleaning hermetically sealed containers of food of visible soil before opening; (vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened; (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 (viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.				
Person in Charge (Signature)		Date 09/01/2023			
Inspector (Signature) ANA		Date 09/01/2023			

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Establishment
ASHTON MANOR AT SUGARLOAF

Permit #
067-FSP-26606

Date	09/01/2023
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Address
1155 Lawrenceville Hwy

City/State
Lawrenceville

GA

Zip Code
30046

Person in Charge (Signature)

Date 09/01/2023

Inspector (Signature)

ANA

Date 09/01/2023

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Establishment ASHTON MANOR AT SUGARLOAF	Permit # 067-FSP-26606	Date 09/01/2023
Address 1155 Lawrenceville Hwy	City/State Lawrenceville GA	Zip Code 30046

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Note: all hot-holding and cold-holding in compliance unless noted otherwise.

Note: facility uses additives such as flavorings, extracts, and dyes.

Note: a follow up inspection will occur within 10 days. Correct all violations or permit may be suspended.

Note: a required additional routine will occur within the next 12 months.

Questions/comments? 770-963-5132 or gnrhealth.com

Person in Charge (Signature)	Date 09/01/2023
Inspector (Signature) 	Date 09/01/2023