

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: O2 BAR TOTOWA Address: 3473 Old Norcross Rd City: Duluth Time In: 07:15 PM Time Out: 08:45 PM Inspection Date: 02/13/2024 CFSM: Seung Hee Ji 24906518 12/03/2023 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-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.						92	A
						86	B
						11/06/2023	
						N/A	N/A
						04/19/2023	
						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							
Compliance Status				Supervision		4 points	
1 IN OUT NA NO				1-2A PIC present, demonstrates knowledge, performs duties		COS R	
				1-2B Certified Food Protection Manager			
2 IN OUT NA NO				Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points	
				2-1A Proper use of restriction & exclusion		COS R	
				2-1B Hands clean and properly washed			
				2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed		COS R	
				2-2A Management knowledge, responsibilities, reporting		COS R	
				2-2B Proper eating, tasting, drinking, or tobacco use			
				2-2C No discharge from eyes, nose, and mouth		COS R	
				2-2D Adequate handwashing facilities supplied & accessible			
				2-2E Response procedures for vomiting & diarrheal events		COS R	
3 IN OUT NA NO				Approved Source		9 points	
				3-1A Food obtained from approved source		COS R	
				3-1B Food received at proper temperature			
				3-1C Food in good condition, safe, and unadulterated		COS R	
				3-1D Required records: shellstock tags, parasite destruction			
4 IN OUT NA NO				Protection From Contamination		9 points	
				4-1A Food separated and protected		COS R	
				4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		COS R	
				4-2A Food stored covered		COS R	
				4-2B Food-contact surfaces: cleaned & sanitized		COS R	
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				Safe Food and Water, Food Identification		3 points	
10 OUT				10A. Pasteurized eggs used where required		COS R	
				10B. Water and ice from approved source			
				10C. Variance obtained for specialized processing methods		COS R	
				10D. Food properly labeled; original container			
11 OUT				Food Temperature Control		3 points	
				11A. Proper cooling methods used: adequate equipment for temperature control		COS R	
				11B. Plant food properly cooked for hot holding			
				11C. Approved thawing methods used		COS R	
				11D. Thermometers provided and accurate			
12 OUT				Prevention of Food Contamination		3 points	
				12A. Contamination prevented during food preparation, storage, display		COS R	
				12B. Personal cleanliness			
				12C. Wiping cloths: properly used and stored		COS R	
				12D. Washing fruits and vegetables			
13 OUT				Postings and Compliance with Clean Air Act		1 point	
				13A. Posted: Permit/Inspection/Choking Poster/Handwashing		COS R	
				13B. Compliance with Georgia Smoke Free Air Act			
Compliance Status				Cooking and Reheating of TCS Foods, Consumer Advisory		9 points	
5 IN OUT NA NO				5-1A Proper cooking time and temperatures		COS R	
				5-1B Proper reheating procedures for hot holding			
				5-2 Consumer advisory provided for raw and undercooked foods		COS R	
6 IN OUT NA NO				Holding of TCS Foods, Date Marking of TCS Foods		9 points	
				6-1A Proper cold holding temperatures		COS R	
				6-1B Proper hot holding temperatures			
				6-1C Proper cooling time and temperature		COS R	
				6-1D Time as a public health control: procedures and records			
				6-2 Proper date marking and disposition		COS R	
7 IN OUT NA NO				Highly Susceptible Populations		9 points	
				7-1 Pasteurized foods used: Prohibited foods not offered		COS R	
8 IN OUT NA NO				Chemicals		4 points	
				8-2A Food additives: approved and properly used		COS R	
				8-2B Toxic substances properly identified, stored, used			
9 IN OUT NA NO				Conformance with Approved Procedures		4 points	
				9-2 Compliance with variance, specialized process and HACCP plan		COS R	
Compliance Status				Proper Use of Utensils		1 point	
14 OUT				14A. In-use utensils: properly stored		COS R	
				14B. Utensils, equipment and linens: properly stored, dried, handled			
				14C. Single-use/single-service articles: properly stored, used		COS R	
				14D. Gloves used properly			
15 OUT				Utensils, Equipment and Vending		1 point	
				15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		COS R	
				15B. Warewashing facilities: installed, maintained, used; test strips			
				15C. Nonfood-contact surfaces clean		COS R	
16 OUT				Water, Plumbing and Waste		2 points	
				16A. Hot and cold water available; adequate pressure		COS R	
				16B. Plumbing installed; proper backflow devices			
				16C. Sewage and waste water properly disposed		COS R	
17 OUT				Physical Facilities		1 point	
				17A. Toilet facilities: properly constructed, supplied, cleaned		COS R	
				17B. Garbage/refuse properly disposed; facilities maintained			
				17C. Physical facilities installed, maintained, and clean		COS R	
				17D. Adequate ventilation and lighting; designated areas used			
18 OUT				Pest and Animal Control		3 points	
				18. Insects, rodents, and animals not present		COS R	
Person in Charge (Signature) Jeong Lee (Print) Date: 02/13/2024							
Inspector (Signature) Frank Sloas FF EHS Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 02/13/2024							

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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 02/13/2024
Address 3473 Old Norcross Rd	City/State DuluthGA	Zip Code 30096

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermopen (Calibration) / GNR Grayson Office	32	Deltatrak / GNR Grayson Office	31.9	/	
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	<p>4-2B: .05(7)(b) (Repeat) NCOS Correct By: 02/22/2024 Observed internal surfaces of ice machine with black mold like accumulation.// Internal ice machine shall be thoroughly cleaned and sanitized and maintained on a basis as to when build up begins to accumulate black like buildup. This is a second repeat violation, a third consecutive violation may constitute a permit suspension.// Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)</p> <p>15A: .05(6)(a) (Repeat) NCOS Correct By: 02/22/2024 Observed the walk in cooler is not maintaining a cold air temperature of 41 degrees Fahrenheit or lower (refer to temperature log below. Note: In addition to storing uncut fruits and alcoholic beverages , the cooler may be used to store time/temperature control for safety (TCS) foods.// Walk in cooler shall be in good repair, shall maintain a cold air holding temperature of 41 degrees Fahrenheit or lower. This is a second consecutive repeat violation, a third consecutive violation may constitute a permit suspension.// 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)</p> <p>15B: .05(3)(h),(i) NCOS Correct By: 02/22/2024 Observe dish machine is chemically sanitizing using sodium hypochlorite and there is no chemical test strips to measure concentration of sanitizer.// Chemical test strips shall be provided in order to test proper sanitizer concentration.// A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. (Pf)</p>

Person in Charge (Signature)	Date 02/13/2024
Inspector (Signature) 	Date 02/13/2024

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Comments:

QUESTIONS: 770-963-5132 or www.gnrhealth.com

All cold holding temperatures were in compliance unless otherwise noted.

An Informal Inspection will be conducted on February 22, 2024, pending violations shall be corrected or may constitute a permit suspension.

Person in Charge (Signature)	Date 02/13/2024
Inspector (Signature) 	Date 02/13/2024