

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: HUSKERS CAFE Address: 3255 Lawrenceville-Suwanee Rd City: Suwanee Time In: 02:45 PM Time Out: 04:40 PM Inspection Date: 07/21/2022 CFSM: _____ 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-12672 <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>						61	U
						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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input checked="" type="radio"/>	<input checked="" 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>	<input 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 checked="" 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		<input checked="" 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input checked="" 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 checked="" type="radio"/>	10D. Food properly labeled; original container			<input type="radio"/>	<input checked="" type="radio"/>		
11 OUT				Food Temperature Control		3 points	
<input checked="" 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 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) Carl Smith		Date: 07/21/2022	
Inspector (Signature) KLA				KLA EHS		Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 07/21/2022	

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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

HUSKERS CAFE

Permit #

067-FS-12672

Date

07/21/2022

Address

3255 Lawrenceville-Suwanee Rd

City/State

SuwaneeGA

Zip Code

30024

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient Air Temperature / prep line cooler (top)	45.7	Ambient Air Temperature / walk in cooler	58.8	Cheese x2 / prep line cooler (top)	47
Spinach / prep line cooler (top)	47	Gravy / walk in cooler	45	Cheese / walk in cooler	47
Cheese / walk in cooler	50	Cheese / walk in cooler	49	Milk / walk in cooler	53
Buttermilk / walk in cooler	47	Half and Half / walk in cooler	52	Ambient Air Temperature / prep line cooler	44.2
Thermopen / Calibration	32	Delta Trak / Calibration	32.4	/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) (Repeat) COS Person in charge not practicing active managerial control (improper cold holding, improper storage and separation, improper use of time control). Multiple public health interventions were made during inspection. 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)
2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed improper storage and separation in the walk in cooler and prep line cooler (raw seafood stored over biscuit dough, raw bacon stored over pickles, raw salmon stored over margarine, unwashed produce stored over raisin bread, raw chicken stored over raw beef, and raw shelled eggs stored over ready to eat hash browns). Foods were properly stored and separated. 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.

6-1A: .04(6)(f) (Repeat) COS Correct By: 07/24/2022 Multiple TCS foods cold holding greater than 41F for more than 4 hours in the walk in cooler (see temperature log). Per CFMS, some foods had just been purchased and not delivered under refrigeration. Foods discarded. Discussed with CFMS that all TCS foods, whether delivered by food distribution company or purchased at the store, must be delivered at 41F or less. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)
3rd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

6-1D: .04(6)(i) COS Raw shelled eggs stored on a 4 hour time control and not marked with a start or discard time. Per CFMS, raw shelled eggs had been on time control for less than 4 hours. Raw shelled eggs were marked with a start and discard time. When using Time Control (TPHC) for a maximum of 4 hours:
1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P)
2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf)
3) foods not consumed before the discard time shall be discarded; (P)
4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; {P}
5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P)
6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)


8-2B: .07(6)(g) COS Sole chlorine sanitizer spray bottle at a concentration greater than 100ppm. Chlorine sanitizer diluted to a concentration of 50-100ppm. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). (P)

8-2B: .07(6)(c) (Repeat) COS At time of inspection, observed a gallon of bleach stored on the prep table above single use items, observed chlorine sanitizer spray bottle stored on top of the chest freezer, observed hand sanitizer stored over the prep line cooler. Chemicals were relocated. Poisonous or toxic materials shall be

Person in Charge (Signature)

Date 07/21/2022

Inspector (Signature)



Date 07/21/2022

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (P)
2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

10D: .04(4)(d) (Repeat) NCOS Correct By: 07/30/2022 Observed several seasonings and oils removed from the original container and not labeled. Foods removed from the original container that are not easily identifiable must be labeled by 7/30/22. Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)
2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

11A: .05(3)(a) NCOS Correct By: 07/30/2022 Facility does not have adequate refrigeration (ambient air temperature of the walk in cooler and top and bottom portions of the prep line cooler). Facility only has 2 chest freezers that are working properly. Food service permit is SUSPENDED until violation is corrected. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures in compliance with the food code (i.e., cold held food 41°F or below). (Pf)

Person in Charge (Signature)	Date 07/21/2022
Inspector (Signature) 	Date 07/21/2022

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Comments:

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

NOTE: Facility uses imitation vanilla extract.

NOTE: Ensure dishes are not stacked when wet.

NOTE: Ensure TCS foods are thawed under refrigeration.

NOTE: The consumer advisory and the reminder statement on the menu are now in CAPITAL letters.

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.

NOTE: Today's inspection is a required additional routine inspection. Facility will receive a routine inspection by 12/31/2022.

****Food service permit SUSPENDED due to facility having inadequate refrigeration and 3 consecutive REPEAT violations on a routine inspection for improper cold holding [6-1A Violation of Code .04(6)(f)]. On site training performed in proper cold holding performed.****

****Food service permit will remain SUSPENDED until facility has adequate refrigeration and it is confirmed by the health authority.****

****Failure to comply will result in a citation.****

Person in Charge (Signature)	Date 07/21/2022
Inspector (Signature) 	Date 07/21/2022