

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE			
<b>Establishment Name:</b> ASHTON MANOR AT SUGARLOAF <b>Address:</b> 1155 Lawrenceville Hwy <b>City:</b> Lawrenceville <b>Time In:</b> 09:25 AM <b>Time Out:</b> 11:00 AM <b>Inspection Date:</b> 09/11/2023 <b>CFSM:</b> Nicola Gordon 19639716 07/22/2025 <b>Purpose of Inspection:</b> Routine <input type="radio"/> Follow-up <input checked="" 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-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>						96		A			
						Last Score 64		Grade U		Date 09/01/2023	
						Prior Score N/A		Grade N/A		Date 02/03/2023	
						<b>SCORING AND GRADING:</b> A=90-100    B=80-89    C=70-79    U≤69					
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <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>											
<b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>NO</b> =not observed <b>NA</b> =not applicable <b>COS</b> =corrected on-site during inspection <b>R</b> =Repeat violation of the same code provision=2 points											
Compliance Status						COS		R			
<b>1 IN OUT NA NO Supervision 4 points</b>											
<input checked="" 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"/>			
<b>2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>											
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion						<input type="radio"/>		<input type="radio"/>			
<input checked="" type="radio"/> 2-1B Hands clean and properly washed						<input 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"/>			
<b>4 points</b>											
<input checked="" 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 checked="" type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible						<input type="radio"/>		<input type="radio"/>			
<input checked="" type="radio"/> 2-2E Response procedures for vomiting & diarrheal events						<input type="radio"/>		<input type="radio"/>			
<b>3 IN OUT NA NO Approved Source 9 points</b>											
<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"/>			
<b>4 IN OUT NA NO Protection From Contamination 9 points</b>											
<input checked="" type="radio"/> 4-1A Food separated and protected						<input 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"/>			
<b>4 points</b>											
<input checked="" type="radio"/> 4-2A Food stored covered						<input type="radio"/>		<input type="radio"/>			
<input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized						<input type="radio"/>		<input type="radio"/>			
<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points</b>											
<input type="radio"/> 5-1A Proper cooking time and temperatures						<input type="radio"/>		<input type="radio"/>			
<input type="radio"/> 5-1B Proper reheating procedures for hot holding						<input type="radio"/>		<input type="radio"/>			
<b>4 points</b>											
<input type="radio"/> 5-2 Consumer advisory provided for raw and undercooked foods						<input type="radio"/>		<input type="radio"/>			
<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points</b>											
<input checked="" type="radio"/> 6-1A Proper cold holding temperatures						<input type="radio"/>		<input type="radio"/>			
<input 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"/>			
<b>4 points</b>											
<input checked="" type="radio"/> 6-2 Proper date marking and disposition						<input type="radio"/>		<input type="radio"/>			
<b>7 IN OUT NA NO Highly Susceptible Populations 9 points</b>											
<input checked="" type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered						<input type="radio"/>		<input type="radio"/>			
<b>8 IN OUT NA NO Chemicals 4 points</b>											
<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"/>			
<b>9 IN OUT NA NO Conformance with Approved Procedures 4 points</b>											
<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan						<input type="radio"/>		<input type="radio"/>			
<b>GOOD RETAIL PRACTICES</b> <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>											
<b>Compliance Status</b>						COS		R			
<b>10 OUT Safe Food and Water, Food Identification 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 OUT Food Temperature Control 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 checked="" type="radio"/> 11C. Approved thawing methods used						<input checked="" type="radio"/>		<input type="radio"/>			
<input type="radio"/> 11D. Thermometers provided and accurate						<input type="radio"/>		<input type="radio"/>			
<b>12 OUT Prevention of Food Contamination 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 OUT Postings and Compliance with Clean Air Act 1 point</b>											
<input checked="" type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing						<input checked="" type="radio"/>		<input type="radio"/>			
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act						<input type="radio"/>		<input type="radio"/>			
<b>14 OUT Proper Use of Utensils 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 OUT Utensils, Equipment and Vending 1 point</b>											
<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"/>			
<b>16 OUT Water, Plumbing and Waste 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 OUT Physical Facilities 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 OUT Pest and Animal Control 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> _____ (Print) Nicola Gordon						<b>Date:</b> 09/11/2023					
<b>Inspector (Signature)</b> ANA						<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> 09/11/2023					



## Page 2 of 3

<b>Establishment</b> ASHTON MANOR AT SUGARLOAF	<b>Permit #</b> 067-FSP-26606	<b>Date</b> 09/11/2023
<b>Address</b> 1155 Lawrenceville Hwy	<b>City/State</b> Lawrenceville GA	<b>Zip Code</b> 30046

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
11C: .04(6)(c) COS	Observed water temperature for thawing over 70F. Thawing method was changed to thawing in cooler. Time/temperature control for safety food shall be thawed: 1) under refrigeration that keeps the food at 41°F or below; 2) completely submerged in running water with the temperature of the water at 70°F or below, and the no part of the food exceeding 41°F; 3) as a part of the cooking process. (C)
13A: .02(1)(d) COS	Most recent inspection report not displayed in public view. Most recent inspection report was posted. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)

**Date** 09/11/2023

**Date** 09/11/2023

# Food Service Establishment Inspection Report Addendum

Page 3 of 3

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 09/11/2023
Address 1155 Lawrenceville Hwy	City/State Lawrenceville GA	Zip Code 30046

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

Comments:

Note: all cold-holding in compliance unless noted otherwise. No hot-holding observed.

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

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

Person in Charge (Signature)	Date 09/11/2023
Inspector (Signature) <i>ANA</i>	Date 09/11/2023