

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: ROCKIN JUMP Address: 3520 Gravel Springs Rd City: Buford Time In: 02:30 PM Time Out: 06:00 PM Inspection Date: 04/20/2022 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-12272 <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>						65	U
<div style="display: flex; justify-content: space-between;"> <div> Last Score 93 Grade A Date 10/21/2020 Prior Score N/A Grade N/A Date 10/15/2019 </div> <div> SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69 </div> </div>							
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				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 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 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				6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 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"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input checked="" 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 type="radio"/>	<input checked="" 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				7 IN OUT NA NO Highly Susceptible Populations 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 type="radio"/>	<input checked="" 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				8 IN OUT NA NO Chemicals 4 points			
<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 checked="" type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input type="radio"/>	
9 IN OUT NA NO Conformance with Approved Procedures 4 points				14 OUT Proper Use of Utensils 1 point			
<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"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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				16 OUT Water, Plumbing and Waste 2 points			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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				18 OUT Pest and Animal Control 3 points			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present	<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				11 OUT Food Temperature Control 3 points			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	

Person in Charge (Signature)

(Print)

Byron King

Date: 04/20/2022

Inspector (Signature)

SMA EHS

Follow-up:

YES ☒NO ☐

Follow-up Date: 04/20/2022

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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 ROCKIN JUMP		Permit # 067-FS-12272		Date 04/20/2022	
Address 3520 Gravel Springs Rd		City/State BufordGA		Zip Code 30519	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(a)-(l), (n) COS Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for employee health requirements, hand sink water requirement, food in good condition, body fluid cleanup, food protected from contamination, cleaning and sanitizing, date marking, chemical sanitizer requirements (amongst other good retail practices) were observed today. PIC unable to list food allergens & symptoms. Training provided. Corrected some of the violations. // 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)</p> <p>2-2A: .03(2)(m) COS Facility has not retained verifiable documentation that employees are aware of their responsibility to report food borne illnesses. Employee Health Reporting Agreement signed during inspection. // 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)</p> <p>2-2A: .03(1)(c)2,3,17 COS PIC unable to demonstrate knowledge of the Employee Health Policy (symptoms, illnesses/diseases, restriction/exclusion requirements, reporting requirements). Training provided. Employee health poster hanging in kitchen. // Person in charge shall explain their responsibility for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease and can describe the symptoms associated with the diseases that are transmissible through food. They also shall be able to explain how food employees and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees. (Pf)</p> <p>2-2D: .06(2)(c) Correct By: 04/30/2022 Water at the hand sinks was < 100°F in both the men's & women's restrooms (these are the employee restrooms). // 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)</p> <p>3-1C: .04(3)(e) COS Facility had only one can of jalapenos & it was dented (from Sam's Club). Item discarded. // Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. (Pf)</p> <p>4-2B: .05(7)(a)1 COS Food/debris encrusted on utensils, pans stored clean. // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)</p> <p>4-2B: .05(7)(b) (Repeat) COS Mold-like buildup in the ice machine. *** Second Consecutive Violation *** Item cleaned. // Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C) Increase cleaning frequency.</p> <p>6-2: .04(6)(g) Correct By: 04/29/2022 Food held > 24 hours in the walkin cooler was not date marked: hot dogs, cheese slices, pizza. PIC said they were opened last week.</p> <p>(Reminder: Date mark opened packages of chicken & fries stored in the walkin freezer). // Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by which the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)</p> <p>8-2B: .07(6)(g) COS Quat sanitizer used to sanitize food contact surfaces in the dish sink was > 400ppm. The manufacturer label states it should be 200-400ppm. Sanitizer changed. // Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). (P)</p> <p>14C: .05(10)(e)1&3 Correct By: 04/29/2022 Single-use items (containers, cups, napkins, etc) were stored on the floor in dry storage. // Single-service and single-use articles shall be stored in a clean, dry location, where they are not exposed to splash, dust or other contamination, and at least 6 inches above the floor and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (C)</p> <p>15B: .05(3)(h),(i) Correct By: 04/30/2022 Facility does not have a chlorine test kit for the dish machine. // A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. (Pf)</p> <p>15B: .05(6)(d),(e) Correct By: 04/30/2022 Facility does not have chlorine sanitizer onsite for their dish machine. // A warewashing machine and its auxiliary</p>					
Person in Charge (Signature)				Date 04/20/2022	
Inspector (Signature)				Date 04/20/2022	

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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 ROCKIN JUMP	Permit # 067-FS-12272	Date 04/20/2022
Address 3520 Gravel Springs Rd	City/State Buford GA	Zip Code 30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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components shall be operated in accordance with the machine's data plate and other manufacturer's instructions. (C)

16B: .06(2)(r) Correct By: 04/30/2022 Leak at the dish sink faucet. // A plumbing system shall be repaired according to law; (P) and maintained in good repair. (C)

Person in Charge (Signature)	Date 04/20/2022
Inspector (Signature)	Date 04/20/2022

<div>Food Service Establishment Inspection Report Addendum</div>			<div>Page 4 of 4</div>	
<div>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).</div>				
<div>Establishment</div> <div>ROCKIN JUMP</div>		<div>Permit #</div> <div>067-FS-12272</div>		<div>Date</div> <div>04/20/2022</div>
<div>Address</div> <div>3520 Gravel Springs Rd</div>		<div>City/State</div> <div>BufordGA</div>		<div>Zip Code</div> <div>30519</div>
<div>Item Number</div>	<div>OBSERVATIONS AND CORRECTIVE ACTIONS</div>			
<div>Comments:</div> <div>www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132</div> <div>UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.</div> <div>*Follow-up inspection within 10 days.</div> <div>**Required additional routine inspection within the next 12 months.</div> <div>- Facilities must earn a passing score of 80 or above on follow-up inspections</div> <div>Food held at required hot & cold temperatures unless otherwise noted.</div> <div>*All equipment must be NSF commercial equipment.</div> <div>*The most current graded inspection report shall be posted in public view, readable from one foot away.</div> <div>** CFSM certificate expired: Leonard Abbott 14832143 03/08/2022.</div> <div>PIC stated employee still works here.</div> <div>// Within ninety days of</div> <div>the expiration of the CFSM certificate, the CFSM shall enroll in an approved food safety training course, pass an approved exam and obtain a new certificate.</div> <div>A CFSM certificate which has expired, been revoked or suspended shall not be posted in the food service establishment.</div> <div>*Do not store food in the adjacent storage suite as this is not an approved area for food, equipment, utensils, single-use items, etc.</div> <div>*Replace damaged weatherstripping around the front doors to prevent pest entry.</div> <div>*Remove stickers from containers when they are washed.</div>				
<div>Person in Charge (Signature)</div>			<div>Date</div> <div>04/20/2022</div>	
<div>Inspector (Signature)</div>			<div>Date</div> <div>04/20/2022</div>	