


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE	
Establishment Name: CROWNE PLAZA Address: 6050 Peachtree Industrial Blvd City: Norcross Time In: 07:55 AM Time Out: 10:45 AM Inspection Date: 09/13/2023 CFSM: Kevin Hill 20280025 02/27/2026 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-27268 <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>						83		B	
						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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input 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"/>	<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"/>	<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"/>	<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"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input checked="" type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input 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"/>	<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 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"/>	<input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction		<input checked="" type="radio"/>	<input type="radio"/>	
4 IN OUT NA NO					Protection From Contamination		9 points		
<input checked="" type="radio"/>	<input 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"/>	<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"/>	<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"/>	<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 type="radio"/>	<input checked="" type="radio"/>	5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures		<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input 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 type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature		<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1D Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>	
							4 points		
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input checked="" type="radio"/>	<input type="radio"/>	
7 IN OUT NA NO					Highly Susceptible Populations		9 points		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input 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"/>	<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"/>	<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"/>	<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"/>	<input type="radio"/>	10D. Food properly labeled; original container		<input type="radio"/>	<input type="radio"/>	
11 OUT					Food Temperature Control		3 points		
<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<input type="radio"/>	12B. Personal cleanliness		<input type="radio"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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 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"/>	<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		
<input type="radio"/>	<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 type="radio"/>	<input 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"/>	<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"/>	<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 type="radio"/>	<input 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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	
Person in Charge (Signature)					(Print) Chef Rahel		Date: 09/13/2023		
Inspector (Signature) <i>JV EHS</i>					Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>		Follow-up Date: 09/15/2023		

Food Service Establishment Inspection Report Addendum				Page 2 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 CROWNE PLAZA		Permit # 067-FSP-27268		Date 09/13/2023	
Address 6050 Peachtree Industrial Blvd		City/State NorcrossGA		Zip Code 30071	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermopen (Calibration) / Private Residence	32.2	Deltatrak (Calibration) / Private Residence	32.2	Past. Scramble Eggs (Reheat/Final) / Stove	32.2
Fried Egg (Reheat/Final) / Private Residence	32.2	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
2-2B: .03(5)(j)1&2 COS Correct By: 09/16/2023 Observed coffee in a disposable cup without a lid on the prep table located between ware wash station and grill. Observed a open water bottle on the prep table on the end of the kitchen where condiments stored. // Water bottle was discarded. Lid was place on coffee cup; coffee cup was relocated. // Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)					
2-2D: .07(3)(a) COS Observed there was no hand soap available for handwashing sink located at the second kitchen.// PIC provided hand soap.// Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)					
2-2D: .06(2)(o) Observed no paper towels provided for handwashing sink located at the second kitchen downstairs.// PIC provided paper towels.// 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: .06(2)(o) COS Observed cart blocking hand wash sink by the end of the kitchen. // Cart was relocated. // A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf)					
3-1D: .04(5)(e) COS Facility offer's cold smoke salmon for breakfast; facility was not able to provide a destruction letter during this routine inspection.// Facility provided EH with agricultural letter cold smoke salmon. // If raw or partially cooked fish are served or sold in ready-to-eat form, and the fish are aquacultured, letter of aquaculture from the supplier or aquaculturist stipulating that the fish were raised and fed according to subsection (5)(e)2(iv) this Rule shall be obtained and maintained in the food service establishment for 90 calendar days beyond the time of service or sale of the fish. (Pf) //					
6-2: .04(6)(g) COS Correct By: 09/23/2023 Observed facility date making TCS foods (slice tomatoes, chopped tomatoes, cooked carrots, butter, ham, slice cheese,, cooked pasta, shredded lettuce, spinach) for 8 days. // Person in charge adjusted date marking labels to included prep date. // 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 with the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)					
Person in Charge (Signature)				Date 09/13/2023	
Inspector (Signature) 				Date 09/13/2023	

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 CROWNE PLAZA	Permit # 067-FSP-27268	Date 09/13/2023
Address 6050 Peachtree Industrial Blvd	City/State NorcrossGA	Zip Code 30071

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

Comments:

Note: All cold temperatures holding 41oF or below and, all hot holding temperatures holding 135oF or above, unless otherwise noted.

Note: Facility uses food coloring, vanilla extract and flavor syrups as an additive(s).

Note: Facility will placing half and half on time control. Time control procedures were provided on site and completed.

Note: Three consecutive violations may result in a result in a permit suspension.

Questions/Comments please visit www.gnrhealth.com or call 770.963.5132.

Joint inspection with FF.

Person in Charge (Signature)	Date 09/13/2023
Inspector (Signature) 	Date 09/13/2023