

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: SNOW FLAKE TEA HOUSE Address: 2180 Pleasant Hill Rd City: Duluth Time In: 03:20 PM Time Out: 04:15 PM Inspection Date: 10/22/2021 CFSM: Chi Poon 15743864 10/29/2022 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-11384						78	C
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.							
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.)						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	
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"/> 1-2A PIC present, demonstrates knowledge, performs duties							
<input checked="" type="radio"/> 1-2B Certified Food Protection Manager							
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points							
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion							
<input checked="" type="radio"/> 2-1B Hands clean and properly washed							
<input checked="" type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed							
4 points							
<input type="radio"/> 2-2A Management knowledge, responsibilities, reporting							
<input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use							
<input type="radio"/> 2-2C No discharge from eyes, nose, and mouth							
<input type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible							
<input type="radio"/> 2-2E Response procedures for vomiting & diarrheal events							
3 IN OUT NA NO Approved Source 9 points							
<input checked="" type="radio"/> 3-1A Food obtained from approved source							
<input type="radio"/> 3-1B Food received at proper temperature							
<input type="radio"/> 3-1C Food in good condition, safe, and unadulterated							
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction							
4 IN OUT NA NO Protection From Contamination 9 points							
<input checked="" type="radio"/> 4-1A Food separated and protected							
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food							
4 points							
<input type="radio"/> 4-2A Food stored covered							
<input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized							
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points							
<input type="radio"/> 5-1A Proper cooking time and temperatures							
<input type="radio"/> 5-1B Proper reheating procedures for hot holding							
4 points							
<input type="radio"/> 5-2 Consumer advisory provided for raw and undercooked foods							
6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points							
<input checked="" type="radio"/> 6-1A Proper cold holding temperatures							
<input type="radio"/> 6-1B Proper hot holding temperatures							
<input type="radio"/> 6-1C Proper cooling time and temperature							
<input type="radio"/> 6-1D Time as a public health control: procedures and records							
4 points							
<input type="radio"/> 6-2 Proper date marking and disposition							
7 IN OUT NA NO Highly Susceptible Populations 9 points							
<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered							
8 IN OUT NA NO Chemicals 4 points							
<input checked="" type="radio"/> 8-2A Food additives: approved and properly used							
<input type="radio"/> 8-2B Toxic substances properly identified, stored, used							
9 IN OUT NA NO Conformance with Approved Procedures 4 points							
<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan							
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.							
10 OUT Safe Food and Water, Food Identification 3 points							
<input type="radio"/> 10A. Pasteurized eggs used where required							
<input type="radio"/> 10B. Water and ice from approved source							
<input type="radio"/> 10C. Variance obtained for specialized processing methods							
<input type="radio"/> 10D. Food properly labeled; original container							
11 OUT Food Temperature Control 3 points							
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control							
<input type="radio"/> 11B. Plant food properly cooked for hot holding							
<input type="radio"/> 11C. Approved thawing methods used							
<input type="radio"/> 11D. Thermometers provided and accurate							
12 OUT Prevention of Food Contamination 3 points							
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display							
<input type="radio"/> 12B. Personal cleanliness							
<input checked="" type="radio"/> 12C. Wiping cloths: properly used and stored							
<input type="radio"/> 12D. Washing fruits and vegetables							
13 OUT Postings and Compliance with Clean Air Act 1 point							
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing							
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act							
14 OUT Proper Use of Utensils 1 point							
<input type="radio"/> 14A. In-use utensils: properly stored							
<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled							
<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used							
<input type="radio"/> 14D. Gloves used properly							
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"/> 15B. Warewashing facilities: installed, maintained, used; test strips							
<input type="radio"/> 15C. Nonfood-contact surfaces clean							
16 OUT Water, Plumbing and Waste 2 points							
<input type="radio"/> 16A. Hot and cold water available; adequate pressure							
<input type="radio"/> 16B. Plumbing installed; proper backflow devices							
<input type="radio"/> 16C. Sewage and waste water properly disposed							
17 OUT Physical Facilities 1 point							
<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned							
<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained							
<input type="radio"/> 17C. Physical facilities installed, maintained, and clean							
<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used							
18 OUT Pest and Animal Control 3 points							
<input type="radio"/> 18. Insects, rodents, and animals not present							
Person in Charge (Signature) _____ (Print) Cci Kit Poon						Date: 10/22/2021	
Inspector (Signature) GLB FS						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 11/01/2021	

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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 SNOW FLAKE TEA HOUSE	Permit # 067-FS-11384	Date 10/22/2021
Address 2180 Pleasant Hill Rd	City/State Duluth GA	Zip Code 30096

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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OBSERVATIONS AND CORRECTIVE ACTIONS

2-2A: .03(2)(m) (Repeat) COS Employee working today not informed of the health policy in a verifiable manner. // Had person in charge review health policy with employee in a verifiable manner. // 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) // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended. //

2-2D: .06(2)(o) COS Box of film stored on top of the handwashing sink. // Box of film removed from the handwashing sink. // A handwashing facility may not be used for purposes other than handwashing. (Pf) A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf)

4-2B: .05(7)(a)1 NCOS Correct By: 11/01/2021 Interior of the ice machine with black slime build up (top area). // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

6-1D: .04(6)(i) COS Cooked tapioca not documented with time when removed from temperature control. // Person in charge added prep time and discard time as per procedure. // 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)

12C: .04(4)(m) COS Used cloth towels stored on countertops. // Cloth towels relocated to sanitizer solution. // Cloths in-use for wiping counters and other equipment surfaces shall be stored in sanitizer of the appropriate concentration in-between uses and laundered daily. (C)

Person in Charge (Signature)

Date 10/22/2021

Inspector (Signature)



Date 10/22/2021

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

www.gnrhealth.com; www.georgiaeh.us; QUESTIONS? CALL 770-963-5132.

Thermometer calibration check: 32.4F, 32.1F, 31.8F (Thermapen, DeltaTRAKx2). Cold holding items assessed at 41F or less.

Additives: syrups, food coloring, extract.

A follow-up inspection will be performed during normal operating hours between today and November 1, 2021.

Correct items by date noted on report or the food service permit may be suspended.

An additional routine inspection will be performed within 1 year.

Person in Charge (Signature)	Date 10/22/2021
Inspector (Signature) 	Date 10/22/2021