

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE			
Establishment Name: BOTTLES & BONES Address: 400 Buford Hwy NE City: Suwanee Time In: 04:18 PM Time Out: 06:19 PM Inspection Date: 10/26/2021 CFSM: John Soilis 15038387 04/26/2022 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-FSP-26734 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.						100		A			
						Last Score		Grade		Date	
						92		A		03/10/2020	
						Prior Score		Grade		Date	
						100		A		01/23/2020	
						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69					
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.)											
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											
Compliance Status										COS	R
1 IN OUT NA NO Supervision 4 points <input checked="" 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"/> 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 checked="" type="radio"/> <input type="radio"/> <input 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 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 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"/>											
Compliance Status										COS	R
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input 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"/> 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 checked="" 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"/> 6-1B Proper hot holding temperatures <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1C Proper cooling time and temperature <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <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"/> 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 type="radio"/> <input checked="" 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 checked="" 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 type="radio"/> <input checked="" type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan <input type="radio"/> <input type="radio"/>											
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.											
Compliance Status										COS	R
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 type="radio"/> 10D. Food properly labeled; original container <input type="radio"/> <input type="radio"/>											
11 OUT Food Temperature Control 3 points <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 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"/>											
Compliance Status										COS	R
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) John						Date: 10/26/2021					
Inspector (Signature) <i>mary</i>						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____					
MLS EHS											

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Establishment BOTTLES & BONES	Permit # 067-FSP-26734	Date 10/26/2021
Address 400 Buford Hwy NE	City/State Suwanee GA	Zip Code 30024

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
creamed spinach (cooling since 4pm) (1st temp	97.7	creamed spinach (cooling since 4pm) (2nd temp	59.1	onion soup (cooling since 4pm) (1st temp @	71.8
onion soup (cooling since 4pm) (2nd temp @	60.4	crawfish sauce (reheat to hot hold) / off the stove	176.8	spinach dip (reheat to hot hold) / out of the oven	178.9
sautéed mushrooms (cooling since 1pm) (1st	39.8	bean stew (for hot holding) / off the stove	187.3	burger (cook temp) (ordered medium well) / off	140.5
salmon (cook temp) (ordered well done) / out of	170.9	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

[illegible]

Date 10/26/2021

Date 10/26/2021

Food Service Establishment Inspection Report Addendum

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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
BOTTLES & BONES

Permit #
067-FSP-26734

Date
10/26/2021

Address
400 Buford Hwy NE

City/State
Suwanee GA

Zip Code
30024

OBSERVATIONS AND CORRECTIVE ACTIONS

**Item
Number**

Comments:

NOTE: All cold and hot held temperatures were in compliance unless otherwise noted.

NOTE: Vanilla extract and drink syrups are used at this facility.

NOTE: Questions? Please visit www.gnrhealth.com

Person in Charge (Signature)

Date 10/26/2021

Inspector (Signature)



Date 10/26/2021