

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE				
<b>Establishment Name:</b> HUSKERS CAFE <b>Address:</b> 3255 Lawrenceville-Suwanee Rd <b>City:</b> Suwanee <b>Time In:</b> 12:40 PM <b>Time Out:</b> 01:40 PM <b>Inspection Date:</b> 07/30/2022 <b>CFSM:</b> Carl Smith 22223603 06/08/2027 <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-FS-12672 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.						96		A				
						Last Score		Grade		Date		
						N/A		N/A		07/28/2022		
						Prior Score		Grade		Date		
						61		U		07/21/2022		
<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> (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	
<b>1 IN OUT NA NO Supervision 4 points</b>												
<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"/>
<b>2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>												
<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"/>
<b>3 IN OUT NA NO Approved Source 9 points</b>												
<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 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"/>
<b>4 IN OUT NA NO Protection From Contamination 9 points</b>												
<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"/>
<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points</b>												
<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding							<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"/>	<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"/>
<b>7 IN OUT NA NO Highly Susceptible Populations 9 points</b>												
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input 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"/>	<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"/>
<b>9 IN OUT NA NO Conformance with Approved Procedures 4 points</b>												
<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"/>
<b>GOOD RETAIL PRACTICES</b> (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	
<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 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"/>			
<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 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	
<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) Carl										<b>Date:</b> 07/30/2022		
<b>Inspector (Signature)</b> KLA										<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> _____		

KLA EHS



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<b>Establishment</b> HUSKERS CAFE	<b>Permit #</b> 067-FS-12672	<b>Date</b> 07/30/2022
<b>Address</b> 3255 Lawrenceville-Suwanee Rd	<b>City/State</b> Suwanee GA	<b>Zip Code</b> 30024

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermopen / Calibration	32	Delta Trak / Calibration	32.7	Steak / final cooked temperature	180
White Gravy (cooling 2 hours 50 minutes) / walk	60	White Gravy (cooling 3 hours 5 minutes) / walk in	57	Brown Gravy (cooling 2 hours 50 minutes) / walk	54
Brown Gravy (3 hours 5 minutes) / walk in cooler	53	Rehydrated Hashbrowns (cooling 2 hours 50	45	Rehydrated Hashbrowns (cooling 3 hours 5	44
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
4-2B: .05(6)(n) COS	Chlorine sanitizer at the 3 compartment sink and 2 sanitizer buckets at a concentration of 10ppm and 0ppm. Chlorine sanitizer remade to a concentration of 50ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)

**Date** 07/30/2022

Date 07/30/2022

# 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).

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: All cold holding and hot holding temperatures in compliance.

NOTE: Facility uses imitation vanilla extract.

NOTE: Violations from required additional routine inspection corrected.

Person in Charge (Signature)	Date 07/30/2022
Inspector (Signature) 	Date 07/30/2022