

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE												
<div style="display: flex; justify-content: space-between;"><div><div>Establishment Name: ASHTON MANOR AT SUGARLOAF Address: 1155 Lawrenceville Hwy City: Lawrenceville Time In: 09:30 AM Time Out: 11:10 AM Inspection Date: 03/05/2024 CFSM: Daphne May 22775956 10/18/2027 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-26606</div></div><div><table border="1" style="width: 100%; border-collapse: collapse;"><tr><td style="width: 33%;">Last Score</td><td style="width: 33%;">Grade</td><td style="width: 33%;">Date</td></tr><tr><td style="text-align: center;">100</td><td style="text-align: center;">A</td><td style="text-align: center;">02/02/2024</td></tr><tr><td>Prior Score</td><td>Grade</td><td>Date</td></tr><tr><td style="text-align: center;">49</td><td style="text-align: center;">U</td><td style="text-align: center;">01/25/2024</td></tr></table></div></div> <div style="margin-top: 10px;">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>						Last Score	Grade	Date	100	A	02/02/2024	Prior Score	Grade	Date	49	U	01/25/2024	96	A
Last Score	Grade	Date																	
100	A	02/02/2024																	
Prior Score	Grade	Date																	
49	U	01/25/2024																	
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 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																			
<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"/>													
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) Daphne May Date: 03/05/2024																			
Inspector (Signature) ANA EHS Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 03/05/2024																			

Page 2 of 3

Establishment ASHTON MANOR AT SUGARLOAF	Permit # 067-FSP-26606	Date 03/05/2024
Address 1155 Lawrenceville Hwy	City/State Lawrenceville GA	Zip Code 30046

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date 03/05/2024
Inspector (Signature) 	Date 03/05/2024

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 ASHTON MANOR AT SUGARLOAF	Permit # 067-FSP-26606	Date 03/05/2024
Address 1155 Lawrenceville Hwy	City/State Lawrenceville GA	Zip Code 30046

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Note: All cold-holding and hot-holding in compliance unless noted otherwise.

Note: Facility uses additives such as vanilla extract.

Note: A required additional routine inspection will occur on or before 01/25/2025.

Questions/comments? 770-963-5132 or gnrhealth.com

Person in Charge (Signature)	Date 03/05/2024
Inspector (Signature) 	Date 03/05/2024