



GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE	
<b>Establishment Name:</b> ASHTON MANOR AT SUGARLOAF						<h1>49</h1>	<h1>U</h1>	
<b>Address:</b> 1155 Lawrenceville Hwy								
<b>City:</b> Lawrenceville <b>Time In:</b> 09:35 AM <b>Time Out:</b> 04:15 PM								
<b>Inspection Date:</b> 01/25/2024 <b>CFSM:</b> Daphne May 22775956 10/18/2027								
<b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/>								
<b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/>						<b>Last Score</b>	<b>Grade</b>	<b>Date</b>
<b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FSP-26606						96	A	09/11/2023
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.						<b>Prior Score</b>	<b>Grade</b>	<b>Date</b>
						64	U	09/01/2023
<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.)								
<b>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</b>								
<b>Compliance Status</b>						<b>COS</b>	<b>R</b>	
<b>1 IN OUT NA NO Supervision 4 points</b>								
<input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties						<input type="radio"/>	<input checked="" 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"/> 2-1A Proper use of restriction & exclusion						<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/> 2-1B Hands clean and properly washed						<input type="radio"/>	<input type="radio"/>	
<input checked="" 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>4 points</b>								
<input checked="" type="radio"/> 2-2A Management knowledge, responsibilities, reporting						<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use						<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/> 2-2C No discharge from eyes, nose, and mouth						<input type="radio"/>	<input type="radio"/>	
<input type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible						<input checked="" type="radio"/>	<input checked="" type="radio"/>	
<input checked="" type="radio"/> 2-2E Response procedures for vomiting & diarrheal events						<input type="radio"/>	<input type="radio"/>	
<b>3 IN OUT NA NO Approved Source 9 points</b>								
<input checked="" type="radio"/> 3-1A Food obtained from approved source						<input type="radio"/>	<input type="radio"/>	
<input type="radio"/> 3-1B Food received at proper temperature						<input type="radio"/>	<input type="radio"/>	
<input type="radio"/> 3-1C Food in good condition, safe, and unadulterated						<input checked="" type="radio"/>	<input 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"/> 4-1A Food separated and protected						<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food						<input type="radio"/>	<input type="radio"/>	
<b>4 points</b>								
<input checked="" type="radio"/> 4-2A Food stored covered						<input type="radio"/>	<input type="radio"/>	
<input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized						<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.								
<b>Compliance Status</b>						<b>COS</b>	<b>R</b>	
<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 checked="" type="radio"/> 12B. Personal cleanliness						<input checked="" type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/> 12C. Wiping cloths: properly used and stored						<input checked="" 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 checked="" type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing						<input checked="" type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act						<input checked="" type="radio"/>	<input type="radio"/>	
<b>Compliance Status</b>						<b>COS</b>	<b>R</b>	
<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 checked="" 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 checked="" type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips						<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/> 15C. Nonfood-contact surfaces clean						<input checked="" 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 checked="" type="radio"/> 17D. Adequate ventilation and lighting; designated areas used						<input checked="" 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>						<b>Date:</b> 01/25/2024		
<b>Inspector (Signature)</b> 						<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 01/25/2024		
<b>ANA EHS</b>								



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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 ASHTON MANOR AT SUGARLOAF		Permit # 067-FSP-26606		Date 01/25/2024		
Address 1155 Lawrenceville Hwy		City/State Lawrenceville GA		Zip Code 30046		
TEMPERATURE OBSERVATIONS						
Item/Location		Temp	Item/Location	Temp	Item/Location	Temp
Butter (discard) / Dining tables		80	Butter (discard) / Prep counter	74	Chicken (discard) / Hot hold unit	113
Liquid egg (discard) / Walk-in cooler		42	Milk (cooling 0min) / Walk-in cooler	57	Milk (cooling 1hr35-discard) / Ice bath	50
Fruit crisp (reheat-hot hold 0min) / Walk-in cooler		40	Fruit crisp (reheat-hot hold 1hr30) / Oven	200	Sour cream (discard) / Reach-in cooler	43
Burger (final cook) / Grill		192	Chicken (final cook) / Oven	167	/	
/			/		/	
/			/		/	
/			/		/	
/			/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS						
Item Number						
1-2A: .03(2)(a)-(l), (n) (Repeat) NCOS Correct By: 02/02/2024 Due to today's unsatisfactory score, the person-in-charge was not able to demonstrate active managerial control in the facility. **SECOND CONSECUTIVE VIOLATION** It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)						
1-2B: .03(3)(c) NCOS Correct By: 02/02/2024 Facility's CFSM does not have certificate posted. The original CFSM certificate shall be posted in public view in each food service establishment. An additional copy shall be retained on file at the food service establishment at all times, and shall be made available for inspection by the Health Authority. (Pf)						
2-2D: .07(3)(b) (Repeat) COS Hand sink closest to three-compartment sink in kitchen does not have paper towels. **SECOND CONSECUTIVE VIOLATION** Paper towels were placed at hand sink. 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)						
3-1C: .04(3)(e) COS Observed multiple cans with dents along the hermetic seals. Cans were segregated to be returned. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. (Pf)						
4-2B: .05(7)(c) NCOS Correct By: 02/02/2024 Observed multiple microwaves in facility with significant buildup inside. The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure. (C)						
6-1A: .04(6)(f) (Repeat) COS Observed multiple time/temperature control for safety foods holding at temperatures above 41F (see temp log). **SECOND CONSECUTIVE VIOLATION** Items were discarded. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)						
6-2: .04(6)(g) COS Observed multiple commercially packaged ready-to-eat foods (sliced cheese and liquid egg) opened more than 24 hours ago without date marks on them. Items were datemarked. Except as specified in paragraphs 4 through 6 of this subsection, refrigerated, ready-to-eat, time/temperature control for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41°F (5°C) or below for a maximum of 7 days after the original container is opened. The day the original container is opened in the food service establishment shall be counted as Day 1, except, the day or date marked by the food service establishment may not exceed a manufacturer's use by date if the manufacturer determined the use-by date based on food safety. (Pf)						
8-2B: .07(6)(c) COS Observed lighters stored above oven and microwave in kitchen. Lighters were moved to proper storage location. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: 1. Separating the poisonous or toxic materials by spacing or partitioning; (P) and 2. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This requirement does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single service and single-use articles. (P)						
12B: .03(5)(i) COS Observed employee handling food and clean dishes in satellite kitchen without hair restraint. Employee put on hair restraint. Employees preparing or handling food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the Health Authority, worn properly to restrain loose hair including beards and mustaches longer than one half inch (1/2"). (C)						
12B: .03(5)(g) COS Observed person-in-charge handling food with Apple watch on. Watch was removed. Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)						
12C: .04(4)(m) COS Observed wiping cloths being stored in sanitizer with too low of a concentration. Sanitizer was remade. 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 01/25/2024		
Inspector (Signature) 				Date 01/25/2024		



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<b>Establishment</b>
ASHTON MANOR AT SUGARLOAF

Permit #  
067-FSP-26606

<b>Date</b>	01/25/2024
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**Address**  
1155 Lawrenceville Hwy

**City/State**  
Lawrenceville

GA

**Zip Code**  
30046

**Person in Charge (Signature)**

**Date** 01/25/2024

Inspector (Signature)

Date 01/25/2024

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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 ASHTON MANOR AT SUGARLOAF	Permit # 067-FSP-26606	Date 01/25/2024
Address 1155 Lawrenceville Hwy	City/State Lawrenceville GA	Zip Code 30046

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Note: Permit has been suspended due to two consecutive unsatisfactory scores on routine inspections.  
Note: Permit has been reinstated after onsite training.

Note: A follow-up inspection will occur on or before 02/02/2024. Correct violations or permit will be suspended.  
Note: Three or more consecutive repeat violations on routine inspections will occur in a permit suspension.  
Note: A required additional routine inspection will occur on or before 01/25/2025.

Note: All cold-holding and hot-holding in compliance unless noted otherwise.  
Note: Facility uses additives such as vanilla and lemon extract.

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

Person in Charge (Signature)	Date 01/25/2024
Inspector (Signature) 	Date 01/25/2024