

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: ONE STOP CAFE AT GWINNETT JUSTICE CENTER Address: 75 Langley Dr City: Lawrenceville Time In: 09:00 AM Time Out: 11:30 AM Inspection Date: 08/01/2019 CFSM: Riva Shepherd 12290064 04/18/2020 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-11271						61	U
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 <small>(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.)</small>						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							
Compliance Status						COS	R
1 IN OUT NA NO Supervision 4 points							
<input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties						<input type="radio"/>	<input type="radio"/>
<input checked="" 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 type="radio"/> 2-1A Proper use of restriction & exclusion						<input checked="" 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"/>
4 points							
<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 type="radio"/>	<input type="radio"/>
<input checked="" 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"/> 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 checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated						<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"/> 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"/>
4 points							
<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 checked="" type="radio"/>
GOOD RETAIL PRACTICES <small>(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)</small> 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 checked="" type="radio"/> 12A. Contamination prevented during food preparation, storage, display						<input checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/> 12B. Personal cleanliness						<input 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"/>
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)						Date: 08/01/2019	
Inspector (Signature)						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 08/11/2019	

(Print)

MRB EHS

<div>Food Service Establishment Inspection Report Addendum</div>				<div>Page 2 of 3</div>	
<div>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).</div>					
<div>Establishment</div> <div>ONE STOP CAFE AT GWINNETT JUSTICE CENTER</div>			<div>Permit #</div> <div>067-FS-11271</div>		<div>Date</div> <div>08/01/2019</div>
<div>Address</div> <div>75 Langley Dr</div>			<div>City/State</div> <div>LawrencevilleGA</div>		<div>Zip Code</div> <div>30046</div>
<div>TEMPERATURE OBSERVATIONS</div>					
<div>Item/Location</div>		<div>Temp</div>	<div>Item/Location</div>		<div>Temp</div>
<div>Turkey sandwich / display cooler</div>		<div>44</div>	<div>Turkey / display cooler</div>		<div>44</div>
<div>Fish/final cook / Oven</div>		<div>172</div>	<div>Turkey sandwich / display cooler</div>		<div>48</div>
<div>Chicken filet/final cook / Oven</div>		<div>186</div>	<div>Fries / Rack in kitchen</div>		<div>60</div>
<div>Chicken filet/final cook / Oven</div>		<div>187</div>	<div>Chicken filet/final cook / Oven</div>		<div>186</div>
<div>milk / display cooler</div>		<div>44</div>	<div>Yogurt / display cooler</div>		<div>44</div>
<div>/</div>			<div>/</div>		
<div>/</div>			<div>/</div>		
<div>/</div>			<div>/</div>		
<div>Item NumberOBSERVATIONS AND CORRECTIVE ACTIONS</div>					
<div>1-2A: .03(2)(a)-(l), (n) Todays visit unsatisfactory mulitple risk factors in violation. Person in charge must preform required duties in food code. Person in charge must preform required duites in food code.</div>					
<div>2-1A: .03(4)(h) COS Observed kitchen supervisor engaged in food prep with wound flesh cuts on both hands and not wearing impermeable covers. Employee put on band-aids and sinlge-use gloves on both hands. Open cuts or wounds must be coverd with impermeable covers and single use gloves must be worn over band-aids.</div>					
<div>2-2D: Employee rinsing dishes in handsink. Reviwed with employee proper use of hansink. Handsink may not be used for any other purpose otther than washing hands.</div>					
<div>4-2B: .05(7)(a)1 (Repeat) Correct By: 08/11/2019 Ice chute to drink machine in lobby has mold-like accumulations. Food contatc surfaces must be clean to sight and touch. ** 2nd consecutive repeat**</div>					
<div>6-1A: .04(6)(f) COS Several TCS foods items located in display cooler not being maintained at 41oF or less(see temp log). Food discarded. TCS foods must be maintained at 41oF or less.</div>					
<div>8-2B: .07(6)(b) Six storage containers of sanitizer and detergent not labeled. Containers labeled. Working chemical containers must be labeled with common name.</div>					
<div>12A: .04(4)(q) COS Muilple containers of food stored on the floor in walk-in cooler. Containers relocated above floor. Food must be stored 6" above the floor.</div>					
<div>12C: .04(4)(m) COS Obseved employee wipe hands in sanitizer towels. Coached employee on proper use of wipping towels. Wipping towels may not be used for any other purposes other than wipping counters and equipment surfaces.</div>					
<div>Person in Charge (Signature)</div>				<div>Date 08/01/2019</div>	
<div>Inspector (Signature)</div>				<div>Date 08/01/2019</div>	

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 ONE STOP CAFE AT GWINNETT JUSTICE CENTER	Permit # 067-FS-11271	Date 08/01/2019
Address 75 Langley Dr	City/State Lawrenceville GA	Zip Code 30046

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
----------------	-------------------------------------

Comments:

www.gnrhealth.com
Questions?770-963-5132
All cold-holding & hot-holding in compliance unless noted otherwise.
Note: A follow-up inspection will be conducted within 10 days.
Note: A required additional routine will be conduted within 12months.
Note: 4-2b 2nd consecutive repeat, 3rd repeat may result in permit suspension.

Person in Charge (Signature)	Date 08/01/2019
Inspector (Signature)	Date 08/01/2019