

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: HUSKERS CAFE Address: 3255 Lawrenceville-Suwanee Rd City: Suwanee Time In: 01:05 PM Time Out: 03:15 PM Inspection Date: 05/03/2022 CFSM: _____ 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-12672 <div style="font-size: small;">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>						61	U
<div style="display: flex; justify-content: space-between;"> <div> Last Score N/A Grade N/A Date 11/08/2021 Prior Score 80 Grade B Date 11/05/2021 </div> <div> SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69 </div> </div>							
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>							
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							
1 IN OUT NA NO Supervision 4 points				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points			
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties	<input checked="" type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager	<input type="radio"/>	<input checked="" type="radio"/>	
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				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"/>	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"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input type="radio"/>	<input checked="" 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 checked="" 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				7 IN OUT NA NO Highly Susceptible Populations 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				8 IN OUT NA NO Chemicals 4 points			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected	<input type="radio"/>	<input checked="" 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 checked="" type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input 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> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<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				15 OUT Utensils, Equipment and Vending 1 point			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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				16 OUT Water, Plumbing and Waste 2 points			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<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				17 OUT Physical Facilities 1 point			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input checked="" type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input checked="" type="radio"/>	<input type="radio"/>	
18 OUT Pest and Animal Control 3 points				18 OUT Insects, rodents, and animals not present 3 points			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	

Person in Charge (Signature) _____ (Print) Ron
Inspector (Signature) KLA

KLA EHS

Date: 05/03/2022
Follow-up: YES ☒ NO ☐ **Follow-up Date:** 05/03/2022

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).

Establishment HUSKERS CAFE	Permit # 067-FS-12672	Date 05/03/2022
Address 3255 Lawrenceville-Suwanee Rd	City/State Suwanee GA	Zip Code 30024

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermopen / Calibration	32	Delta Trak / Calibration	32.5	Ambient Air Temperature / prep line cooler (top)	42.2
Ambient Air Temperature / prep line cooler	43.1	Cheese (more than 4 hours) x2 / walk in cooler	42	Cheese / pre line cooler	50
Cheese / prep line cooler	47	Cheese / prep line cooler	62	Spinach / pre line cooler	60
Spinach / prep line cooler	51	Spinach / prep line cooler	47	Canned Jalepenos (more than 4 hours) / prep line	49
Canned Mushrooms (more than 4 hours) / prep	50	Non Crispy Bacon (cooked from raw) (less than 2	124	Peach Cobbler (less than 2 hours) / standing hot	128
Scrambled Eggs / final cooked temperature	180	/		/	
/		/		/	
/		/		/	

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) COS Person in charge not demonstrating active managerial control of facility (improper cold holding, improper hot holding, food contact surfaces not being sanitized properly). Multiple public health interventions made during inspection. 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)(a) (Repeat) NCOS Correct By: 05/13/2022 Per person in charge, the CFMS certificate posted on display is for a worker who no longer works at the facility. Per person in charge, the CFMS stopped working at facility more than 60 days ago. Facility does not have a current certified food safety manager. Facility must have a current CFMS and certificate must be posted by 5/13/22 or food service permit will be SUSPENDED until violation is corrected. A food service establishment will have sixty days from the date of initial permit issuance, change of ownership permit issuance, or termination of employment of its CFMS to employ a new CFMS. (Pf)
2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

2-2A: .03(2)(m) (Repeat) NCOS Correct By: 05/13/2022 Person in charge could not locate the signed employee health policy agreements. Per person in charge, 3 of the 4 employees on site are new and they have not reviewed or signed the employee health policy agreement. Employee health policy agreement provided. Food employees and conditional employees shall be informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. (Pf)
2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

4-2B: .05(6)(n) COS Employee washing and sanitizing dishes in the dish machine with a chlorine sanitizer concentration of 0ppm. Chlorine sanitizer bucket at the dish machine was replaced but was still not dispensing sanitizer properly. Chlorine sanitizer was made at the 3 compartment sink to a concentration of 50-100ppm and dishes were rewashed in the dish machine and sanitized at the 3 compartment sink. Facility may only use the dish machine for washing dishes and must sanitize dishes at the 3 compartment sink until the dish machine is dispensing a chlorine sanitizer concentration of 50-100ppm. 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)

6-1A: .04(6)(f) (Repeat) COS Multiple TCS foods cold holding improperly (see temperature log). Foods cold holding improperly for more than 4 hours were discarded. Foods cold holding improperly for less than 4 hours were moved to the walk in freezer. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)
2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

6-1B: .04(6)(f) COS Non crispy bacon (cooked from a raw state) and peach cobbler in the hot hold until hot holding less than 135F for less than 2 hours. Cook reheated the bacon to 165F and decided to discard peach cobbler. Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)

8-2B: .07(6)(c) COS At time of inspection, observed 3 chemical spray bottles stored above and with single use items on the metal shelf in the front service area. Chemical spray bottles were relocated to the chemical storage area. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (P)

10D: .04(4)(d) COS Observed several containers and bottles of seasonings and oils removed from the original container and not labeled. Containers and bottles of seasonings and oils were labeled. Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)

15A: .05(6)(a) NCOS Correct By: 05/13/2022 The ambient air temperatures of the top and bottom portions of the prep line cooler are greater than 41F. Observed ice build up inside the chest freezer and ice build up on the fans in the walk in freezer. Ice build up must be removed. Equipment must be maintained in good repair and proper adjustment.

17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 05/13/2022 Observed lots of food debris on the floors in the kitchen, walk in cooler, and walk in freezer. Observed debris on the walls near the water heater. The listed areas must be cleaned. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary

Person in Charge (Signature)

Date 05/03/2022

Inspector (Signature)



Date 05/03/2022

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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to keep them clean and by methods that prevent contamination of food products. (C)

17D: .07(4)(b) COS At time of inspection, observed an employee cell phone and 2 employee drinks (single use cup with no lid or straw) stored on the shelf above the prep line cooler and prep table. Employee drinks discarded and employee cell phone relocated. Employee items must be stored in a designated area.

18: .07(5)(k) NCOS Correct By: 05/13/2022 Observed 3-4 fruit flies in the kitchen (near the trash can in front of kitchen). Facility must contact pest control and have facility treated for fruit flies. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

1. Routinely inspecting incoming shipments of food and supplies; (C)
2. Routinely inspecting the premises for evidence of pests; (C)
3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under subsections (6)(e), (6)(m), and (6)(n) of this Rule; (Pf) and
4. Eliminating harborage conditions.(C)

Person in Charge (Signature)	Date 05/03/2022
Inspector (Signature) KLA	Date 05/03/2022

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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, unless noted.

NOTE: Facility uses imitation vanilla extract.

NOTE: Ensure the consumer advisory and reminder statement on the menu is in CAPITAL LETTERS.

NOTE: The walk in cooler floor must be repaired so that it is smooth and easily cleanable. The floor is currently rising up in a pyramid form due to crack in floor.

NOTE: A follow up inspection will occur within the next 10 days.

NOTE: A required additional routine inspection will occur within the next 12 months.

****2nd consecutive REPEAT violation on a routine inspection for 1-2B, 2-2A, and 6-1A. 3 consecutive REPEAT violations on a routine inspection may result in food service permit SUSPENSION.****

Questions? Call 770-963-5132 or visit www.gnrhealth.com.

Person in Charge (Signature)	Date 05/03/2022
Inspector (Signature) 	Date 05/03/2022