


<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> SMOKIN GOLD BBQ <b>Address:</b> 5364 Lawrenceville Hwy <b>City:</b> Lilburn <b>Time In:</b> 11:30 AM <b>Time Out:</b> 01:35 PM <b>Inspection Date:</b> 11/23/2022 <b>CFSM:</b> Daniel Dieterle SR 16622481 06/20/2023 <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>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FS-12641 <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>						74	C
						<div style="font-size: small;">SCORING AND GRADING:</div> A=90-100 B=80-89 C=70-79 U≤69	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <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							
<b>1 IN OUT NA NO</b>				<b>Supervision</b>		<b>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</b>				<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>		<b>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>4 points</b>	
<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input checked="" 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"/>
<b>3 IN OUT NA NO</b>				<b>Approved Source</b>		<b>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</b>				<b>Protection From Contamination</b>		<b>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>4 points</b>	
<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"/>
<b>5 IN OUT NA NO</b>				<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>		<b>9 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>
<b>6 IN OUT NA NO</b>				<b>Holding of TCS Foods, Date Marking of TCS Foods</b>		<b>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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature		<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1D Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-2 Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>
<b>7 IN OUT NA NO</b>				<b>Highly Susceptible Populations</b>		<b>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</b>				<b>Chemicals</b>		<b>4 points</b>	
<input type="radio"/>	<input type="radio"/>	<input checked="" 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</b>				<b>Conformance with Approved Procedures</b>		<b>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> <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>							
<b>10 OUT</b>				<b>Safe Food and Water, Food Identification</b>		<b>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</b>				<b>Food Temperature Control</b>		<b>3 points</b>	
<input checked="" type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			<input checked="" 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</b>				<b>Prevention of Food Contamination</b>		<b>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 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</b>				<b>Postings and Compliance with Clean Air Act</b>		<b>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"/>		
<b>14 OUT</b>				<b>Proper Use of Utensils</b>		<b>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</b>				<b>Utensils, Equipment and Vending</b>		<b>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 checked="" type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/>	<input checked="" type="radio"/>		
<b>16 OUT</b>				<b>Water, Plumbing and Waste</b>		<b>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</b>				<b>Physical Facilities</b>		<b>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</b>				<b>Pest and Animal Control</b>		<b>3 points</b>	
<input checked="" type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>		
<b>Person in Charge (Signature)</b> _____ (Print) Daniel				<b>Date:</b> 11/23/2022			
<b>Inspector (Signature)</b>				<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> 11/23/2022			

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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 SMOKIN GOLD BBQ		Permit # 067-FS-12641		Date 11/23/2022	
Address 5364 Lawrenceville Hwy		City/State Lilburn GA		Zip Code 30047	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Turkey #1 (cooling >6 hours) / Outside walk in	47	Turkey #2 (cooling >6 hours) / outside walk in	51	Turkey # 3(cooling >6 hours) / outside walk in	47
Turkey # 4(cooling >6 hours) / Outside walk in	45	Turkey # 5 (cooling >6 hours) / Outside walk in	54.3	Turkey #6 (cooling >6 hours) / Outside walk in	49.9
Turkey #7 (cooling >6 hours) / outside walk in	48	Turkey #8 (cooling >6 hours) / Outside walk in	49.6	Turkey # 9 (cooling >6 hours) / Outside walk in	50
Turkey #10 (cooling >6 hours) / outside walk in	48	Banana pudding (cooling 30 minutes) / prep cooler	56	Banana pudding (cooling 1.5 hrs) / prep cooler	41
Corn casserole (cooling 1 hour) / prep fridge	51	Corn Casserole (Cooling 2 hours) / prep fridge	47	BBQ Ribs (reheat) / Vertical hot holding unit	178
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
2-2D: .06(2)(o) COS Dishes stored in hand sink. Dishes removed. Hand sink must be accessible at all times.					
6-1C: .04(6)(d) (Repeat) COS Observed 10 fully cooked turkeys stored in outside walk in cooler all out of temperature(see temp log). Items were discarded Cooked time/temperature control for safety food shall be cooled: 1) from 135°F (57°C) to 70°F (21°C) within 2 hours; and 2) from 70°F (21°C) to 41°F (5°C) or below within 4 hours (provided the food met the first limit). (P)					
11A: .04(6)(e) COS Observed fully cooked turkeys attempting too cool , but were double wrapped in aluminum foil and saran wrap which prevented them from cooling out of the temperature danger zone items were discarded and PIC advised of correct methods. Foods shall be cooled using one or more methods approved by the health authority (i.e., small batches, thinner portions, ice wands, blast chillers, ice as an ingredient, placing in the walk-in cooler or walk-in freezer uncovered (or partially uncovered) as long as the food is protected from overhead contamination). (Pf, C)					
12B: .03(5)(i) NCOS Observed employee handling food with a beard longer than 1.5 inch. Beards longer than 1.5 inch should wear beard guard					
15C: (Repeat) NCOS Observed debris buildup in hot holding unit, shelving, and on prep units. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. (C)					
18: .07(5)(k) NCOS rat dropping observed on top of dish machine// rat droppings on bread cart. 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 11/23/2022	
Inspector (Signature) 				Date 11/23/2022	

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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 SMOKIN GOLD BBQ	Permit # 067-FS-12641	Date 11/23/2022
Address 5364 Lawrenceville Hwy	City/State Lilburn GA	Zip Code 30047

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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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 conducted within 12 months

Person in Charge (Signature)	Date 11/23/2022
Inspector (Signature) 	Date 11/23/2022