Establishment Name (MCN NS CD 102)  Address: 3581 Loy-encedial BVY  Address: 3581 Loy-encedial		SSINNER	GEORGIA DEDARTMENT OF DURI IC	- 11	ΕΛΙ	TH				CURRENT SCORE	CURPENT CRA	) E	
Establishment Name: SMC SVI SCLU BEO Address: (1562 city activation) Time In: 1:39 AM Time	2	-								CURRENT SCORE	CURRENT GRAL	JE	
Address (3641 Inventories The Internation Date (1720) Inspection Dat	8					500.50							
City: Library Time In: 113.3 AM Time Out: 0.135 PM Inspection Date: 1023/2022 Purpose of Inspection: Routine P Follow-up O Compliant S Rudor Scale S 1000 PM Previous P Follow-up O Compliant S Not P Follow-up O Compli	Address: 5364 Lawrenceville Hwy												
Purpose of Inspection: Routine © Follow-up O Complants ( ) Last Sorte	City:	Lilk	NIX CONSTRUCTOR	Out	:	01:35	PM						
Preliminary Onther On the Port of Server Miles or procedures as the most kink Type: 1 of 2 of 3 of Permitit: 057-E51-176-1  Risk Factors are important practices or procedures as the most contributing factors in foodborned lines outbrakes. Public Health Interventions are control measures to prevent illness or injuny.  FOODDRIE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  When complaines OUT-rise in complaines a stating to the process of the pro	Inspe	ction	n Date: 11/23/2022 CFSM: Daniel Dieterle SR 166	522	481	06/20	)/202	23		7 /			
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENT ENTERVENT TONS Wark dissipated equitions used used. Work of with for each growth and graphed to the compliance of t						_			1	CORING AND GRADING: A=9	0-100 B=80-89 C=70-79	U<6	69
Max 6-sulpated compliance oUT-met in compliance Non-consumer All Non-compliance OUT-met in compliance Non-consumer and Non-co			FOODBORNE II I NESS RISK FACTO	)B	SI	ND	PH	RI IC			2		
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IN OUT NA NO   Picture   Annual Repeature   Compliance Status	IN=in co	omplia										2 poi	ints
1-2A PIC present, demonstrates knowledge, performs dulls   0   0   0   0   2.8 Gertified Food Protection Manager   0   0   0   0   0   0   0   0   0													
1.2. PLP present, demonstrates knowledge, performs duties O O O Table and the process of the proper color Protection Manager O O O Sample Realth, Good Hygienic Practices, Proventing Contamination by Hands O O O O 2.16 Hands clear and properly washed O O O O 2.16 Hands clear and properly washed O O O O O O O O O O O O O O O O O O O	1 IN	OUT	T NA NO Supervision	4 pc	oints	_	IM	OUT	NA NO	Cooking and Reheating	ng of TCS Foods,	0	Into
2 N OUT NA NO  Employee Health, Good Hygienic Practices, Preventing Contamination by Hands  2 1-1A Proper use of restriction & exclusion  2 1-1A Proper use of the Indian of India		0	1-2A PIC present, demonstrates knowledge, performs duties	0	0	5	IIN	001	NA NO	Consumer	Advisory	a po	ints
2 in OUT NA NO Preventing Contamination by Mands 2 in Compliance of restriction & exclusion 2 in Compliance Status 2 in Compliance Status 2 in OUT NA NO 2 in Braiterized foods used. Prohibited foods not operative only approved alternate method properly followers 3 in OUT NA NO 2 in Compliance Status 3 in OUT NA NO 3 in		0	1-2B Certified Food Protection Manager	0	0		0	0		5-1A Proper cooking time a	nd temperatures	0	0
Second Compliance of the property washed   Second Compliance of the property washed   Second Compliance of the property washed   Second Compliance of the property of the pr	2 IN	OUT	Employee Health, Good Hygienic Practices,					0	00	5-1B Proper reheating proc	edures for hot holding	0	0
Comparison of the content of the c	2 111	001	Preventing Contamination by Hands	9 pc	oints							4 po	ints
Compliance Status   Comp		0	2-1A Proper use of restriction & exclusion		_					5-2 Consumer advisory pro	vided for raw and	0	0
2-2A Management knowledge, responsibilities, reporting   0   0   0   0   0   0   0   0   0		0	O 2-1B Hands clean and properly washed	0	0		10	U		undercooked foods		U	U
Compilance Status   Septiment   Septimen		0	2-1C No bare hand contact with ready-to-eat foods or	SWORING GOLD BBQ  CONTINE TIME OUT. 01.35 PM.  B									
Second   S		U	approved alternate method properly followed	O	U	6	IN	001	NA NO	The second secon		9 po	ints
2-24 Management knowledge, responsibilities, reporting   0   0   0   2-25 Proper eating, tasting, drinking, or tobaccouse   0   0   2-25 Proper eating, tasting, drinking, or tobaccouse   0   0   0   2-25 Proper eating, tasting, drinking, or tobaccouse   0   0   0   2-20 Adequate handwashing flacilities supplied & accessible   0   0   0   2-27 Adequate handwashing flacilities supplied & accessible   0   0   0   2-28 Prosper procedures for vomiting & diarrhead events   0   0   0   3-18 Food obtained from approved source   0   0   0   3-18 Food received at proper temperature   0   0   0   3-15 Food received at proper temperature   0   0   0   3-15 Food received at proper temperature   0   0   0   3-16 Food in good condition, safe, and unadulterated   0   0   0   0   3-18 Food received at proper temperature   0   0   0   0   0   0   0   0   0				4 pc	oints			0	00			_	
2.26 Adequate handwashing facilities supplied & access ble   O   O   C 2-2E Response procedures for vomiting & diarrheal events   O   O   O   O   O   O   O   O   O		0	2-2A Management knowledge, responsibilities, reporting		-	1	Ŏ	Ŏ	===				
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A point NA NO   Approved Source   Spoints   Approved Source   Spoints   Approved Source   Spoints   Spoints   Approved Source   Spoints   Spoint	Õ	ŏ	2-2D Adequate handwashing facilities supplied & access ble	-	-	1	O	O			ar contact. procedures	0	0
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3-1A Food obtained from approved source	3 IN	OUT			-			0		6-2 Proper date marking an	d disposition	_	
Compliance Status		0			_	7	IN	OUT		5500 C V 2			
3-1C. Food in good condition, safe, and unadulterated   O   O   O   O   O   O   O   O   O		X		-				1					
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A - 18 Proper disposition of returned, previously served, reconditioned, and unsafe food   4-0   4-18 Proper disposition of returned, previously served, reconditioned, and unsafe food   4-28 Food-contact surfaces: cleaned & sanitized   9   N OUT NA NO   Conformance with Approved Procedures   4-28 Food-contact surfaces: cleaned & sanitized   9-10   A - 28 Food-contact surfaces: cleaned & sanitized & saniti	4 IN	OUT			Name of				THE OWNER OF TAXABLE PARTY.	Statistical Control of the Control o	THE REAL PROPERTY OF THE PERTY	-	
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## Food Service Establishment Inspection Report Addendum

Page 2 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
 Permit #

 SMOKIN GOLD BBQ
 067-FS-12641

 Date
 11/23/2022

Address
5364 Lawrenceville Hwy

City/State
Lilburn

City/State

Address

Ad

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	
urkey #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	
urkey #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	
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## Item Number

## OBSERVATIONS AND CORRECTIVE ACTIONS

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)

in Charge (Signature)	Date 11/23/2022
or (Signature)	Date 11/23/2022

Food Service Establ	within the time frames specified be	low, or as stated in the	Georgia Department	of Public Health Rules and
egulations Food Service Chapter 511-6-1, Rule stablishment	.10 subsections (2)(h) and (i).			
MOKIN GOLD BBQ	<b>Perm</b> 067-FS	5-12641		<b>Date</b> 11/23/2022
ddress 64 Lawrenceville Hwy		City/State Lilburn	GA	Zip Code 30047
Item	OBSERVATIONS AN	D CORRECTIVE	ACTIONS	
Number omments:				
ww.gnrhealth.com Juestions?770-963-5132 Il cold-holding & hot-holding in compliance unless Jote: A follow-up inspection will be conducted with Jote: A required additional routine will be conducted	nin 10 days.			
erson in Charge (Signature)				Date 11/23/2022
				Date 11/23/2022
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