

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> OY Restaurant <b>Address:</b> 4108 Hamilton Mill Rd <b>City:</b> Buford <b>Time In:</b> 10:30 AM <b>Time Out:</b> 02:20 PM <b>Inspection Date:</b> 09/18/2020 <b>CFSM:</b> _____ <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-FSP-27000 <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> <b>Last Score</b> 100 <b>Grade</b> A <b>Date</b> 07/29/2020  <b>Prior Score</b> N/A <b>Grade</b> N/A <b>Date</b> 07/23/2020 </div> <div> <b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69 </div> </div>							
<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>							
<b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>NO</b> =not observed <b>NA</b> =not applicable <b>COS</b> =corrected on-site during inspection <b>R</b> =Repeat violation of the same code provision=2 points							
<b>1 IN OUT NA NO Supervision 4 points</b>				<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points</b>			
<input type="radio"/>	<input checked="" 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 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>				<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 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 checked="" 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 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input checked="" type="radio"/>	<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 checked="" 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 checked="" 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 type="radio"/>	<input type="radio"/>	<input checked="" 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"/>	<input type="radio"/>
<b>3 IN OUT NA NO Approved Source 9 points</b>				<b>7 IN OUT NA NO Highly Susceptible Populations 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 type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature	<input type="radio"/>	<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>4 IN OUT NA NO Protection From Contamination 9 points</b>				<b>8 IN OUT NA NO Chemicals 4 points</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected	<input checked="" type="radio"/>	<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 checked="" type="radio"/>	<input 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 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"/>	<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 Safe Food and Water, Food Identification 3 points</b>				<b>14 OUT Proper Use of Utensils 1 point</b>			
<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 type="radio"/>	<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>				<b>15 OUT Utensils, Equipment and Vending 1 point</b>			
<input checked="" 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"/>	<input type="radio"/>	11B. Plant food properly cooked for hot holding	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" 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"/>	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>12 OUT Prevention of Food Contamination 3 points</b>				<b>16 OUT Water, Plumbing and Waste 2 points</b>			
<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"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>				<b>17 OUT Physical Facilities 1 point</b>			
<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"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<input checked="" 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"/>
				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"/>	<input type="radio"/>
				<b>18 OUT Pest and Animal Control 3 points</b>			
				18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
<b>Person in Charge (Signature)</b> _____				<b>(Print)</b> Silvana Marceca		<b>Date:</b> 09/18/2020	
<b>Inspector (Signature)</b> <i>Lina Bohle</i>				<b>GLB FS</b>		<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 09/18/2020	



Food Service Establishment Inspection Report Addendum

Page 2 of 4

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

OY Restaurant

Permit #

067-FSP-27000

Date

09/18/2020

Address

4108 Hamilton Mill Rd

City/State

BufordGA

Zip Code

30519

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
egg and cheese souffle (discarded) / ambient	80	egg and cheese souffle (discarded) / ambient	81.4	egg and cheese souffle (discarded) / ambient	79.8
egg omelet (final cook) / grill	175.8	shredded cheese / R drawer cooler	47.9	sliced cheese / R drawer cooler	45.3
diced tomatoes (cooling 1hr57min)(temp 1) / R	49.6	sliced tomatoes (cooling 1hr 57min)(temp 1) / R	46.2	diced ham / R drawer cooler	43.5
pasta / R drawer cooler	63	battered chicken / R drawer cooler	47	ambient air / R drawer cooler	43.9
fried egg (final cook) / grill	174	sliced tomatoes (cooling 4hrs55min)(discarded) /	43	chopped tomatoes (cooling 4hrs 55min)(temp 2) /	42.6
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 09/28/2020 Person in charge (PIC) not meeting the responsibilities of the PIC -- multiple items out of compliance today (see items out of compliance below). Retraining is needed. // 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) //

2-2A: .03(2)(m) COS Employees not informed of the health policy in a verifiable manner. // The employee health policy reporting agreement reviewed with all employees on-site and the document was signed by each employee. All employees are on-site today. // 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)

2-2D: .06(2)(c) NCOS Correct By: 09/28/2020 Both handwashing sinks in the restroom not supplied with hot water at 100F. Both sinks hooked up to individual instant water heaters. When the hot water is activated and running at the vegetable prep sink, the hot water runs below 100F at the handwashing sink to the right of the vegetable prep sink. // A handwashing sink shall be equipped to provide tempered water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet. (Pf)

4-2B: .05(6)(n) COS No QUAT registered in the sanitizer buckets with cloth towels. No QUAT registered in sanitizer solution for manual warewashing. Dishes being washed and towels in use. // Facility was out of QUAT sanitizer (container empty and no other product in restaurant). Restaurant switched over to a chlorine sanitizer. Employee returned and purchased some QUAT sanitizer tablets to use. Informed employees not to mix the chlorine and QUAT sanitizers. // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine, sanitizer is must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)

5-2: .04(7)(e) NCOS Correct By: 09/28/2020 1. Sunnyside up egg and egg on breakfast sandwiches are offered undercooked not marked with an asterisk. "Burgers" heading and the statement "burgers cooked to order" not asterisked. 2. Some items on the menu that are offered raw or undercooked have a single asterisk while others have a double asterisk. The disclosure statement and the reminder statement have a double asterisk. (Use one or the other.) 3. The disclosure statement and the reminder statement are not in capital letters. // If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in a ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective means. The disclosure and reminder statements shall be worded in legible type in all capital letters and no smaller than size #8 font, or if displayed on a menu board shall be printed no smaller than the smallest letter in used for a menu item. (Pf)

6-1A: .04(6)(f) COS Multiple time/temperature controlled foods held above 41F (refer to the temperature chart). // Challah egg and cheese souffle held at room temperature discarded. Food items in drawer cooler relocated to the walk in cooler. // Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

6-1C: .04(6)(d) COS Cut tomatoes cooling >4hrs in drawer cooler with an elevated ambient air temperature. // Tomatoes discarded. // Time/temperature control for safety foods prepared from room temperatures or refrigeration temperatures shall be cooled from 70°F to 41°F (5°C) or below within 4 hours. (P)

8-2B: .07(6)(e) COS Pesticide not approved for food service establishments in the restaurant -- Raid for flying insects. // Product discarded. // Poisonous or toxic materials shall be used according to:  
(i) Law;  
(ii) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food service establishment, (P)  
(iii) The conditions of certification, if certification is required, for use of the pest control materials. (P)

11A: .04(6)(e) COS Cut tomatoes cooling in drawer prep cooler that had a high ambient air temperature. Tomatoes relocated to a cooler at 41F or less but they did not cool to 41F within 4hrs. // Tomatoes discarded. // 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

Person in Charge (Signature)

Date 09/18/2020

Inspector (Signature)

Shirley Bohne

Date 09/18/2020



# Food Service Establishment Inspection Report Addendum

Page 3 of 4

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**

OY Restaurant

**Permit #**

067-FSP-27000

**Date**

09/18/2020

**Address**

4108 Hamilton Mill Rd

**City/State**

Buford

GA

**Zip Code**

30519

## OBSERVATIONS AND CORRECTIVE ACTIONS

**Item****Number**

protected from overhead contamination). (Pf, C)

11C: .04(6)(c) COS Raw frozen chicken thawing in vegetable prep sink at room temperature. // Frozen chicken relocated to the cooler to thaw. // Time/temperature control for safety shall be thawed: 1) under refrigeration that keeps the food at 41°F or below; 2) completely submerged in running water with the temperature of the water at 70°F or below, and the no part of the food exceeding 41°F; 3) as a part of the cooking process. (C)

12D: .04(4)(g) COS Raw chicken placed in vegetable prep sink to thaw. // Raw chicken relocated to the cooler. Sink washed and sanitized. // Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)

15A: .05(6)(a) NCOS Correct By: 09/28/2020 Ambient air of drawer cooler on the right with ambient air temperature at 43.9F. // Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2) of this Rule. (C)

15B: .05(3)(h),(i) NCOS Correct By: 09/28/2020 No chlorine test strips on-site. // A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. (Pf)

18: .07(2)(m) NCOS Correct By: 09/28/2020 Gap along the kitchen back door. Door not tight-fitting. // Outer openings of a food service establishment shall be protected against the entry of insects and rodents by:

- 1) filling or closing holes and other gaps along floors, walls, and ceilings; (C)
- 2) closed, tight-fitting windows; (C) and
- 3) solid self-closing, tight-fitting doors. (C)

18: .07(5)(k) NCOS Correct By: 09/28/2020 Multiple flies in the kitchen. // The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

- 1) routinely inspection incoming shipments of food and supplies; (C)
- 2) routinely inspecting the premises for evidence of pest; (C)
- 3) having a professional treat the facility; (Pf) and
- 4) eliminating harborage conditions. (C)

18: .07(2)(k) COS Flypaper with flies hanging over food prep areas. // Flypaper above food, food prep areas, supplies removed. // Insect control devices shall be installed so that:

- 1) The devices are not located over a food preparation area; (C) and
- 2) Dead insects and insect fragments are prevented from contact with exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (C)

Person in Charge (Signature)

Date 09/18/2020

Inspector (Signature)



Date 09/18/2020



# Food Service Establishment Inspection Report Addendum

Page 4 of 4

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 OY Restaurant	Permit # 067-FSP-27000	Date 09/18/2020
Address 4108 Hamilton Mill Rd	City/State Buford GA	Zip Code 30519

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

Comments:

www.gnrhealth.com; www.georgiaeh.us; QUESTIONS? CALL 770-963-5132.

Thermometer calibration check: 32.5F, 32.7F (Thermapen/DeltaTRAK). Cold holding items assessed at 41F or less (unless otherwise specified). Hot holding items assessed at 135F or higher.

Additives: food coloring, extracts.

Prepared time as a control procedures for the egg and cheese soufflé. Issued storage chart in English and Spanish.

The facility still does not have a certified food safety manager (CFSM). A certified food safety manager must be employed and certificate posted within 60 days of the opening inspection.

Restaurant reconnected the Ecolab dishwasher to the hot water supply without approval from this Department. The dishwasher placed out of order. The remodel application provided and completed at time of inspection. The PIC is to complete the remodel application, provide the spec sheet for the dedicated tank water heater to supply only the dishwasher, and submit with applicable fees paid at our EH Office by Monday, September 21, 2020. Address provided to client to submit application. According to the PIC, the separate water heater to be connected to the dishwasher has been ordered with plans to install by next Wednesday. A review by our office must be completed prior to install.

A follow up inspection will be completed between today and September 28, 2020. All uncorrected items on this report must be corrected as soon as possible. Failure to correct items by the date specified on this report may require that the food service permit be suspended.

If the restaurant receives a U on the follow up inspection or the next routine inspection, then the food permit may be suspended.

Person in Charge (Signature)	Date 09/18/2020
Inspector (Signature) 	Date 09/18/2020