GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: LIFETIME FITNESS-LIFE CAFE
Address: 1823 N Brown Rd
City: Lawrenceville   Time In: 02:00 PM   Time Out: 04:20 PM
Inspection Date: 05/02/2023   CFSM: Jamacia Brown 20382776 03/27/2026
Purpose of Inspection: Routine ●   Follow-up ○   Compliant ○
Preliminary ○   Other ○
Risk Type: 1 ○   2 ●   3 ○   Permit#: 067-FS-8636

	Last Score	Grade	Date
	N/A	N/A	10/28/2022
	Prior Score	Grade	Date
	83	B	10/19/2022

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.

CURRENT SCORE	CURRENT GRADE
80	B

SCORING AND GRADING: A=90-100   B=80-89   C=70-79   U≤69

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(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.)

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

#	IN	OUT	NA	NO	Compliance Status	Points	COS	R
1					**Supervision**	4 points		
	●	○			1-2A PIC present, demonstrates knowledge, performs duties		○	○
	●	○	○		1-2B Certified Food Protection Manager		○	○
2					**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	9 points		
	●	○			2-1A Proper use of restriction & exclusion		○	○
	●	○	○		2-1B Hands clean and properly washed		○	○
	●	○	○	○	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed		○	○
	●	○			2-2A Management knowledge, responsibilities, reporting	4 points	○	○
	●	○	○		2-2B Proper eating, tasting, drinking, or tobacco use		○	○
	●	○	○		2-2C No discharge from eyes, nose, and mouth		○	○
	●	○			2-2D Adequate handwashing facilities supplied & accessible		○	○
	●	○			2-2E Response procedures for vomiting & diarrheal events		○	○
3					**Approved Source**	9 points		
	●	○			3-1A Food obtained from approved source		○	○
	○	○	○	●	3-1B Food received at proper temperature		○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated		○	○
	○	○	●	○	3-1D Required records: shellstock tags, parasite destruction		○	○
4					**Protection From Contamination**	9 points		
	●	○	○	○	4-1A Food separated and protected		○	○
	●	○			4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		○	○
	●	○	○		4-2A Food stored covered	4 points	○	○
	○	●	○		4-2B Food-contact surfaces: cleaned & sanitized		●	○

#	IN	OUT	NA	NO	Compliance Status	Points	COS	R
5					**Cooking and Reheating of TCS Foods, Consumer Advisory**	9 points		
	○	○	○	●	5-1A Proper cooking time and temperatures		○	○
	○	○	○	●	5-1B Proper reheating procedures for hot holding		○	○
	●	○	○		5-2 Consumer advisory provided for raw and undercooked foods	4 points	○	○
6					**Holding of TCS Foods, Date Marking of TCS Foods**	9 points		
	○	●	○	○	6-1A Proper cold holding temperatures		●	●
	○	●	○	○	6-1B Proper hot holding temperatures		○	○
	○	○	●	○	6-1C Proper cooling time and temperature		○	○
	○	○	●	○	6-1D Time as a public health control: procedures and records		○	○
	●	○	○	○	6-2 Proper date marking and disposition	4 points	○	○
7					**Highly Susceptible Populations**	9 points		
	○	○	●		7-1 Pasteurized foods used: Prohibited foods not offered		○	○
8					**Chemicals**	4 points		
	●	○	○		8-2A Food additives: approved and properly used		○	○
	●	○			8-2B Toxic substances properly identified, stored, used		○	○
9					**Conformance with Approved Procedures**	4 points		
	○	○	●		9-2 Compliance with variance, specialized process and HACCP plan		○	○

GOOD RETAIL PRACTICES
(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)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

#	OUT	Compliance Status	Points	COS	R
10		**Safe Food and Water, Food Identification**	3 points		
	○	10A. Pasteurized eggs used where required		○	○
	○	10B. Water and ice from approved source		○	○
	○	10C. Variance obtained for specialized processing methods		○	○
	○	10D. Food properly labeled; original container		○	○
11		**Food Temperature Control**	3 points		
	○	11A. Proper cooling methods used: adequate equipment for temperature control		○	○
	○	11B. Plant food properly cooked for hot holding		○	○
	○	11C. Approved thawing methods used		○	○
	○	11D. Thermometers provided and accurate		○	○
12		**Prevention of Food Contamination**	3 points		
	○	12A. Contamination prevented during food preparation, storage, display		○	○
	●	12B. Personal cleanliness		●	○
	○	12C. Wiping cloths: properly used and stored		○	○
	●	12D. Washing fruits and vegetables		●	○
13		**Postings and Compliance with Clean Air Act**	1 point		
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing		○	○
	○	13B. Compliance with Georgia Smoke Free Air Act		○	○

#	OUT	Compliance Status	Points	COS	R
14		**Proper Use of Utensils**	1 point		
	○	14A. In-use utensils: properly stored		○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled		○	○
	○	14C. Single-use/single-service articles: properly stored, used		○	○
	○	14D. Gloves used properly		○	○
15		**Utensils, Equipment and Vending**	1 point		
	●	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		○	●
	●	15B. Warewashing facilities: installed, maintained, used; test strips		○	○
	○	15C. Nonfood-contact surfaces clean		○	○
16		**Water, Plumbing and Waste**	2 points		
	○	16A. Hot and cold water available; adequate pressure		○	○
	○	16B. Plumbing installed; proper backflow devices		○	○
	○	16C. Sewage and waste water properly disposed		○	○
17		**Physical Facilities**	1 point		
	○	17A. Toilet facilities: properly constructed, supplied, cleaned		○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained		○	○
	○	17C. Physical facilities installed, maintained, and clean		○	○
	○	17D. Adequate ventilation and lighting; designated areas used		○	○
18		**Pest and Animal Control**	3 points		
	○	18. Insects, rodents, and animals not present		○	○

Person in Charge (Signature)   (Print) Jamacia   Date: 05/02/2023

Inspector (Signature) KLA   KLA EHS   Follow-up: YES ○   NO ●   Follow-up Date: _____

Food Service Establishment Inspection Report Addendum

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 #	Date
LIFETIME FITNESS-LIFE CAFE	067-FS-8636	05/02/2023

Address	City/State		Zip Code
1823 N Brown Rd	Lawrenceville	GA	30043

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Ambient Air Temperature / display prep cooler	37.6	Ambient Air Temperature / left prep line cooler	58.8	Meatballs / display prep cooler	46
Southwest Beef Bowl / display prep cooler	43	Simple Chicken / display prep cooler	44	Tomatoes / left prep line cooler	56
Cheese / left prep line cooler	57	Simple Chicken / display prep cooler	43	Simple Chicken / display prep cooler	42
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Item Number — OBSERVATIONS AND CORRECTIVE ACTIONS

4-2B: .05(6)(n) COS Quat sanitizer at the 3 compartment sink and in a sanitizer bucket at a concentration of 50ppm. Quat sanitizer remade to a concentration of 200-400ppm. 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 greater than 41F in the left prep line cooler and the front display prep line cooler for kore than 4 hours (see temperature log). Foods discarded. 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

12B: .03(5)(g) COS Observed 3 food handling employees wearing bracelets, watch, and ring with diamonds. 2 employees removed jewelry. The 3rd employee finished her shift and left for the day. Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)

12D: .04(4)(g) COS At time of inspection, observed cut strawberries and whole strawberries directly next to the handwashing sink in the front service area. Per manager, strawberries were washed in the handwashing sink. Observed an employee cut into an avocado with the produce sticker still present. Strawberries washed in the handwashing sink were discarded. Discussed with manager that produce is to be washed in the vegetable sink and the handwashing sink is to only be used for washing hands. Cut avocado was discarded. Employee removed produce stickers and washed other avocados. 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) (Repeat) NCOS Correct By: 05/12/2023 The ambient air temperature of the left pre line cooler is greater than 41F.   Equipment must be maintained in good repair and proper adjustment.
2nd CONSECUTIVE REPEAT VIOLATION ON A ROUTINE INSPECTION

15B: .05(2)(y),(z),(aa), (bb) NCOS Correct By: 05/12/2023 Facility does not have a device for measuring facility's hot water sanitization at the dish machine.   In hot water mechanical warewashing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature. (Pf)

15B: .05(3)(h),(i) NCOS Correct By: 05/12/2023 Facility's Quat sanitizer test strips are not measuring concentration properly (facility test strips measuring 0ppm and 100ppm and health authority Quat test strips measuring 400ppm). Facility must purchase new Quat sanitizer test strips.   A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. (Pf)

Person in Charge (Signature)	Date 05/02/2023
Inspector (Signature)	Date 05/02/2023

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Item Number — OBSERVATIONS AND CORRECTIVE ACTIONS

Comments:

NOTE: All cold holding temperatures in compliance, unless noted.

NOTE: Facility uses flavored syrups and protein powders.

NOTE: The ambient air temperature of the display prep cooler is in compliance. Recommended keeping the cover closed on the display cooler and limiting the amount of foods stored in the cooler to ensure all TCS foods are held at 41F or less.

NOTE: An informal follow up will occur on 5/12/23.

3 consecutive REPEAT violations on a routine inspection may result in food service permit SUSPENSION.

Person in Charge (Signature)	Date 05/02/2023
Inspector (Signature)	Date 05/02/2023