

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE	
<b>Establishment Name:</b> THE TAVERN HOUSE <b>Address:</b> 5915 Suwanee Dam Rd <b>City:</b> Buford <b>Time In:</b> 01:16 PM <b>Time Out:</b> 03:30 PM <b>Inspection Date:</b> 08/26/2021 <b>CFSM:</b> KASIE ONEAL 15249748 06/14/2022 <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-10047 <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>						55		U	
						<b>SCORING AND GRADING:</b> 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>									
<b>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>									
Compliance Status					COS	R			
<b>1</b>	IN	OUT	NA	NO	<b>Supervision</b>			4 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 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</b>	IN	OUT	NA	NO	<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>			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 type="radio"/>	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>
					4 points				
	<input type="radio"/>	<input checked="" 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 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"/>
<b>3</b>	IN	OUT	NA	NO	<b>Approved Source</b>			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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated			<input checked="" 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</b>	IN	OUT	NA	NO	<b>Protection From Contamination</b>			9 points	
	<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"/>
					4 points				
	<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized			<input checked="" type="radio"/>	<input type="radio"/>
<b>5</b>	IN	OUT	NA	NO	<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>			9 points	
	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding			<input type="radio"/>	<input type="radio"/>
					4 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods			<input type="radio"/>	<input type="radio"/>
<b>6</b>	IN	OUT	NA	NO	<b>Holding of TCS Foods, Date Marking of TCS Foods</b>			9 points	
	<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 type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature			<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records			<input type="radio"/>	<input type="radio"/>
					4 points				
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition			<input checked="" type="radio"/>	<input checked="" type="radio"/>
<b>7</b>	IN	OUT	NA	NO	<b>Highly Susceptible Populations</b>			9 points	
	<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</b>	IN	OUT	NA	NO	<b>Chemicals</b>			4 points	
	<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</b>	IN	OUT	NA	NO	<b>Conformance with Approved Procedures</b>			4 points	
	<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>									
Compliance Status					COS	R			
<b>10</b>	OUT	<b>Safe Food and Water, Food Identification</b>			3 points				
	<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 checked="" type="radio"/>	10D. Food properly labeled; original container			<input checked="" type="radio"/>	<input checked="" type="radio"/>			
<b>11</b>	OUT	<b>Food Temperature Control</b>			3 points				
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			<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"/>	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</b>	OUT	<b>Prevention of Food Contamination</b>			3 points				
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>			
	<input 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</b>	OUT	<b>Postings and Compliance with Clean Air Act</b>			1 point				
	<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</b>	OUT	<b>Proper Use of Utensils</b>			1 point				
	<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</b>	OUT	<b>Utensils, Equipment and Vending</b>			1 point				
	<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 type="radio"/>			
<b>16</b>	OUT	<b>Water, Plumbing and Waste</b>			2 points				
	<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</b>	OUT	<b>Physical Facilities</b>			1 point				
	<input checked="" 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 checked="" 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</b>	OUT	<b>Pest and Animal Control</b>			3 points				
	<input checked="" type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>			
<b>Person in Charge (Signature)</b> _____ (Print) Josh					<b>Date:</b> 08/26/2021				
<b>Inspector (Signature)</b>					<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 09/05/2021				



# 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).

<b>Establishment</b> THE TAVERN HOUSE	<b>Permit #</b> 067-FS-10047	<b>Date</b> 08/26/2021
<b>Address</b> 5915 Suwanee Dam Rd	<b>City/State</b> Buford GA	<b>Zip Code</b> 30518

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
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/		/		/	
/		/		/	

## OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-2A: .03(2) COS Person in charge was not present during the beginning of the inspection. Person in charge showed up during the inspection. There must be a person in charge on the premises of the food service establishment at all times. (Pf)
- 2-1C: .04(4)(a)1,2,3 COS Observed employee handling ready to eat cut lemons with bare hands. Lemons were discarded. Except when washing fruits and vegetables, food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. (P)
- 2-2A: .03(2)(m) NCOS Correct By: 09/05/2021 Facility did not have a verifiable manner to prove their responsibility to the employee health agreement. Correct by September 5, 2021. 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)
- 3-1C: .04(1) COS Observed two containers of cheese with mold like substance in food. Food items were discarded. Food shall be safe, unadulterated, and honestly presented. (P)
- 4-2B: .05(7)(b) COS Observed the inside of the ice machine lip with mold like substance. Ice machine was cleaned and sanitized. Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)
- 4-2B: .05(6)(n) COS Bar mechanical and kitchen mechanical warewashing sink was dispensing chlorine sanitizer below the recommended concentration. Mechanical warewashing sinks were primed and warewashing sink dispensed the adequate concentration. 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)
- 6-2: .04(6)(h) (Repeat) COS Chipotle ranch and jalepeno ranch sauces were being held longer than their discard date. Food items were discarded. A food that requires datemarking shall be discarded if it is appropriately marked with a date or day that exceeds 7 days. (P)  
\*\*\* Second Repeat Violation\*\*\*
- 6-2: .04(6)(g) COS Turkey, chicken wings, cheese, mushrooms did not have a date of when the food items were prepared or made. Food items were discarded. A food that requires datemarking shall be discarded if it is in a container or package that does not bear a date or day. (P)
- 10D: .04(4)(d) (Repeat) COS Correct By: 08/29/2021 Condiment sauces stored in plastic containers did not have a name to identify food. Food items were labeled with a common name. 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)  
\*\*\*Second Consecutive Violation\*\*\*
- 15C: .05(7)(a)2,3 NCOS Correct By: 09/05/2021 Bread shelving racks, and the outside of a couple containers has accumulation of mold like substance. Correct by September 5, 2021. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)
- 17A: .07(2)(l) NCOS Correct By: 09/24/2021 The restroom door to the man's restroom does not fully close. Correct by September 24, 2021. Except where a toilet room is located outside a food service establishment and does not open directly into the food service establishment, such as a toilet room that is provided by the management of a shopping mall, a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. (C)
- 17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 09/24/2021 Walk in cooler wall, air vent covers, and ceiling vent covers have accumulation of dust like substance. The front panel to the walk in freezer door has become unattached. Correct by September 24, 2021. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

Person in Charge (Signature)

Date 08/26/2021

Inspector (Signature)



Date 08/26/2021



# Food Service Establishment Inspection Report Addendum

Page 3 of 4

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Establishment THE TAVERN HOUSE	Permit # 067-FS-10047	Date 08/26/2021
Address 5915 Suwanee Dam Rd	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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18: .07(2)(m) NCOS Correct By: 09/24/2021 The back door to the facility does not self close fully. Correct by September 24, 2021. 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)

Person in Charge (Signature)	Date 08/26/2021
Inspector (Signature) 	Date 08/26/2021

# Food Service Establishment Inspection Report Addendum

Page 4 of 4

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**Establishment**  
THE TAVERN HOUSE

**Permit #**  
067-FS-10047

**Date**  
08/26/2021

**Address**  
5915 Suwanee Dam Rd

**City/State**  
Buford GA

**Zip Code**  
30518

## OBSERVATIONS AND CORRECTIVE ACTIONS

**Item  
Number**

Comments:

Note: All temperatures observed were in compliance.  
Note: A follow up inspection will occur within the next 10 days.  
Note: A required additional inspection will occur within the next 12 months.  
Note: A third consecutive violation will result in a permit suspension.  
Note: An informal inspection will occur by 9/24/2021.  
Comments/Questions please call 770-963-5132 or visit [www.gnrhealth.com](http://www.gnrhealth.com)

**Person in Charge (Signature)**

**Date** 08/26/2021

**Inspector (Signature)**



**Date** 08/26/2021