


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE												
<div style="display: flex; justify-content: space-between;"><div><div>Establishment Name: SUNRISE DETOX DULUTH Address: 3390 N Berkeley Lake Rd NW City: Duluth Time In: 08:40 AM Time Out: 10:20 AM Inspection Date: 04/19/2024 CFSM: Frank Thompson 24406579 08/17/2028 Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 067-FSP-27759</div></div><div><table border="1" style="width: 100%; border-collapse: collapse;"><tr><td style="width: 33%;">Last Score</td><td style="width: 33%;">Grade</td><td style="width: 33%;">Date</td></tr><tr><td>N/A</td><td>N/A</td><td>01/16/2024</td></tr><tr><td>Prior Score</td><td>Grade</td><td>Date</td></tr><tr><td>N/A</td><td>N/A</td><td>01/11/2024</td></tr></table></div></div> <div style="margin-top: 10px;">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>						Last Score	Grade	Date	N/A	N/A	01/16/2024	Prior Score	Grade	Date	N/A	N/A	01/11/2024	61	U
Last Score	Grade	Date																	
N/A	N/A	01/16/2024																	
Prior Score	Grade	Date																	
N/A	N/A	01/11/2024																	
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																			
Compliance Status				COS		R													
1 IN OUT NA NO Supervision 4 points																			
<input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties				<input type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 1-2B Certified Food Protection Manager				<input type="radio"/>		<input type="radio"/>													
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points																			
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion				<input type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 2-1B Hands clean and properly washed				<input type="radio"/>		<input type="radio"/>													
<input checked="" 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"/>													
4 points																			
<input type="radio"/> 2-2A Management knowledge, responsibilities, reporting				<input type="radio"/>		<input checked="" type="radio"/>													
<input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use				<input checked="" type="radio"/>		<input checked="" type="radio"/>													
<input checked="" type="radio"/> 2-2C No discharge from eyes, nose, and mouth				<input type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible				<input type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 2-2E Response procedures for vomiting & diarrheal events				<input type="radio"/>		<input type="radio"/>													
3 IN OUT NA NO Approved Source 9 points																			
<input checked="" type="radio"/> 3-1A Food obtained from approved source				<input type="radio"/>		<input type="radio"/>													
<input type="radio"/> 3-1B Food received at proper temperature				<input type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated				<input type="radio"/>		<input type="radio"/>													
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction				<input type="radio"/>		<input type="radio"/>													
4 IN OUT NA NO Protection From Contamination 9 points																			
<input type="radio"/> 4-1A Food separated and protected				<input checked="" type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food				<input type="radio"/>		<input type="radio"/>													
				<input type="radio"/>		<input type="radio"/>													
4 points																			
<input checked="" type="radio"/> 4-2A Food stored covered				<input type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized				<input type="radio"/>		<input type="radio"/>													
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.																			
Compliance Status				COS		R													
10 OUT Safe Food and Water, Food Identification 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 type="radio"/> 10D. Food properly labeled; original container				<input type="radio"/>		<input type="radio"/>													
11 OUT Food Temperature Control 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 checked="" type="radio"/> 11C. Approved thawing methods used				<input checked="" type="radio"/>		<input type="radio"/>													
<input type="radio"/> 11D. Thermometers provided and accurate				<input type="radio"/>		<input type="radio"/>													
12 OUT Prevention of Food Contamination 3 points																			
<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 checked="" 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"/>													
13 OUT Postings and Compliance with Clean Air Act 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"/>													
Compliance Status				COS		R													
14 OUT Proper Use of Utensils 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"/>													
15 OUT Utensils, Equipment and Vending 1 point																			
<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>		<input type="radio"/>													
<input checked="" type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips				<input checked="" type="radio"/>		<input type="radio"/>													
<input type="radio"/> 15C. Nonfood-contact surfaces clean				<input type="radio"/>		<input type="radio"/>													
16 OUT Water, Plumbing and Waste 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"/>													
17 OUT Physical Facilities 1 point																			
<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"/>													
18 OUT Pest and Animal Control 3 points																			
<input type="radio"/> 18. Insects, rodents, and animals not present				<input type="radio"/>		<input type="radio"/>													
Person in Charge (Signature) _____ (Print) Norman						Date: 04/19/2024													
Inspector (Signature) KMC EHS						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 04/19/2024													

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 SUNRISE DETOX DULUTH		Permit # 067-FSP-27759		Date 04/19/2024	
Address 3390 N Berkeley Lake Rd NW		City/State Duluth GA		Zip Code 30096	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cantaloupe (discarded) / Prep table	62	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 04/29/2024 Person in charge not practicing active managerial control resulting in today's unsatisfactory score. 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)</p> <p>2-2A: .03(4)(a)(b)(c)(e)(f) (Repeat) NCOS Correct By: 04/29/2024 Facility does not have an established health policy. **2nd consecutive violation on routine inspection** The permit holder shall require food employees to report to the Certified Food Safety Manager (CFSM) and Person-In-Charge information about their health, activities, and any other relevant information (i.e., onset of symptoms and illness or diagnosis without symptoms) as they relate to diseases that are spread through food. (P, Pf)</p> <p>2-2B: .03(5)(j)1&2 (Repeat) COS Employee coffee in dunkin donuts cup stored in walk in cooler above food. // Same employee coffee seen later stored on prep cooler next food being prepared. **2nd consecutive violation on routine inspection** Coffee placed in a designated area and not to be consumed in kitchen. Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)</p> <p>4-1A: .04(4)(n)1 COS Employee cutting raw chicken with gloves then touched clean pot holding soup. Handle sanitized. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Employee cutting raw chicken on top of prep cooler with ready to eat foods. Partially cooked chicken stored above produce. Foods moved. Food shall be protected from cross contamination by: (i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from: (I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and (II) Cooked ready-to-eat food; and (P) (III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (I) Using separate equipment for each type, (P) or (II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and (III) Preparing each type of food at different times or in separate areas; (P) (iii) Cleaning and sanitizing equipment and utensils; (v) Cleaning hermetically sealed containers of food of visible soil before opening; (vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened; (vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or (viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.</p> <p>5-1A: .04(5)(d) Observed partially cooked chicken in walk in cooler. Facility does not have approved procedures for non-continuous cooking. Food discarded. Raw animal foods that are cooked using a non-continuous cooking process shall be: 1. Subject to an initial heating process that is no longer than sixty minutes in duration; (P) 2. Immediately after initial heating, cooled according to the time and temperature parameters for cooked time/temperature control for safety food; (P) 3. After cooling, held frozen or cold, as specified for time/temperature control for safety food; (P) 4. Prior to sale or service, cooked using a process that heats all parts of the food to the minimum cook temperature; and (P) 5. Prepared and stored according to written procedures approved by the Health Authority. (Pf)</p>					
Person in Charge (Signature)				Date 04/19/2024	
Inspector (Signature) 				Date 04/19/2024	

Page 3 of 4

Establishment	SUNRISE DETOX DULUTH
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Permit #
067-FSP-27759

Date	04/19/2024
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Address
3390 N Berkeley Lake Rd NW

City/State	
Duluth	GA

Zip Code
30096

[illegible]

Food Service Establishment Inspection Report Addendum

Page 4 of 4

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Address 3390 N Berkeley Lake Rd NW	City/State Duluth GA	Zip Code 30096

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All cold holding and hot holding is in compliance unless noted otherwise.

Time control procedures given for cantaloupe.

Three or more consecutive violations on routine inspection will result in permit suspension.

Two consecutive unsatisfactory scores will result in permit suspension.

A follow up inspection will occur within 10 days. Correct violations or permit may be suspended.

A required additional routine inspection will occur within 12 months.

QUESTIONS?770-963-5132
www.gnrhealth.com

Person in Charge (Signature)	Date 04/19/2024
Inspector (Signature) 	Date 04/19/2024