

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE			
<b>Establishment Name:</b> THE CHEESECAKE FACTORY <b>Address:</b> 3333 Buford Dr <b>City:</b> Buford <b>Time In:</b> 10:15 AM <b>Time Out:</b> 01:10 PM <b>Inspection Date:</b> 10/22/2021 <b>CFSM:</b> Geneva Moore-McDoanld 19409414 <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-10928 <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>						64		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>											
<b>1 IN OUT NA NO</b>					<b>Supervision</b>					<b>4 points</b>	
<input checked="" type="radio"/>	<input 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</b>					<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>					<b>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 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 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"/>
										<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		2-2A Management knowledge, responsibilities, reporting					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		2-2B Proper eating, tasting, drinking, or tobacco use					<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 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 IN OUT NA NO</b>					<b>Approved Source</b>					<b>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 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		3-1D Required records: shellstock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>
<b>4 IN OUT NA NO</b>					<b>Protection From Contamination</b>					<b>9 points</b>	
<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"/>
										<b>4 points</b>	
<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 checked="" type="radio"/>
<b>5 IN OUT NA NO</b>					<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>					<b>9 points</b>	
<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"/>
										<b>4 points</b>	
<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 IN OUT NA NO</b>					<b>Holding of TCS Foods, Date Marking of TCS Foods</b>					<b>9 points</b>	
<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1C Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1D Time as a public health control: procedures and records					<input checked="" type="radio"/>	<input type="radio"/>
										<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-2 Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>
<b>7 IN OUT NA NO</b>					<b>Highly Susceptible Populations</b>					<b>9 points</b>	
<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 IN OUT NA NO</b>					<b>Chemicals</b>					<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input 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 IN OUT NA NO</b>					<b>Conformance with Approved Procedures</b>					<b>4 points</b>	
<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>											
<b>10 OUT</b>					<b>Safe Food and Water, Food Identification</b>					<b>3 points</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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		10D. Food properly labeled; original container					<input checked="" type="radio"/>	<input type="radio"/>
<b>11 OUT</b>					<b>Food Temperature Control</b>					<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		11A. Proper cooling methods used: adequate equipment for temperature control					<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 type="radio"/>	<input type="radio"/>
<input 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"/>		11D. Thermometers provided and accurate					<input type="radio"/>	<input type="radio"/>
<b>12 OUT</b>					<b>Prevention of Food Contamination</b>					<b>3 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"/>		12B. Personal cleanliness					<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		12D. Washing fruits and vegetables					<input checked="" type="radio"/>	<input type="radio"/>
<b>13 OUT</b>					<b>Postings and Compliance with Clean Air Act</b>					<b>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"/>		13B. Compliance with Georgia Smoke Free Air Act					<input type="radio"/>	<input type="radio"/>
<b>14 OUT</b>					<b>Proper Use of Utensils</b>					<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		14A. In-use utensils: properly stored					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		14B. Utensils, equipment and linens: properly stored, dried, handled					<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		14D. Gloves used properly					<input type="radio"/>	<input type="radio"/>
<b>15 OUT</b>					<b>Utensils, Equipment and Vending</b>					<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		15B. Warewashing facilities: installed, maintained, used; test strips					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		15C. Nonfood-contact surfaces clean					<input type="radio"/>	<input type="radio"/>
<b>16 OUT</b>					<b>Water, Plumbing and Waste</b>					<b>2 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		16A. Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		16B. Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		16C. Sewage and waste water properly disposed					<input type="radio"/>	<input type="radio"/>
<b>17 OUT</b>					<b>Physical Facilities</b>					<b>1 point</b>	
<input 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"/>	<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"/>	<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"/>	<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 OUT</b>					<b>Pest and Animal Control</b>					<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		18. Insects, rodents, and animals not present					<input type="radio"/>	<input type="radio"/>
<b>Person in Charge (Signature)</b> _____					<b>Date:</b> 10/22/2021						
<b>Inspector (Signature)</b>					<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> 11/01/2021						



# Food Service Establishment Inspection Report Addendum

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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 CHEESECAKE FACTORY	<b>Permit #</b> 067-FS-10928	<b>Date</b> 10/22/2021
<b>Address</b> 3333 Buford Dr	<b>City/State</b> Buford GA	<b>Zip Code</b> 30519

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sweet potatoes (made @ 10am) (1st temp @	111.8	sweet potatoes (made @ 10am) (2nd temp @	55.9	mushrooms (cooling since 10am)(1st temp @	67.6
mushrooms (cooling since 10am)(2nd temp @	44.9	grilled onions (cooling since 10:30am)(1st temp	113.8	grilled onions (cooling since 10:30am)(2nd temp	43.7
grilled chicken (cooling since 10:30am)(1st temp	126.7	grilled chicken (cooling since 10:30am)(2nd temp	54.8	roasted tomatoes (cooling since 9:30am)(1st	73.8
roasted tomatoes (cooling since 9:30am)(2nd	44.2	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

## OBSERVATIONS AND CORRECTIVE ACTIONS

2-2B: .03(5)(j)1&2 COS Observed food employee eating in the prep line area kitchen. Food employee stoped eating. 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)

3-1C: .04(1) COS Observed fruit flies inside two containers of liquor. Liquor was discarded. Food shall be safe, unadulterated, and honestly presented. (P)

4-2B: .05(7)(a)1 (Repeat) COS Observed clean plates with food residue on food contact surfaces. Plates were cleaned and sanitized. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized properly. (P)

\*\*\*Second Consecutive Violation\*\*\*

6-1D: .04(6)(i) COS Many time control food items on the prep lines, placed on time control did not have time staps of when the food items were placed on time control. Food items were time stamped. When using Time Control (TPHC) for a maximum of 4 hours:

- 1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P)
- 2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf)
- 3) foods not consumed before the discard time shall be discarded; (P)
- 4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; {P}
- 5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P)
- 6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)

10D: .04(4)(d) COS Many working containers with condiments and sauces did not have a common name to identify the food items. 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)

12D: .04(4)(g) COS Observed many avocadoes sliced while still having the sticker on the avocado skin. Avocadoes were discarded. 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)

14B: .05(10)(e) 1,2,4 (Repeat) COS Observed many clean pans, bowls, and containers stacked while still being wet. Items were cleaned and sanitized Clean equipment and utensils shall be stored in a self-draining position that allows air drying and covered or inverted. (C)

\*\*\*Second Consecutive Violation\*\*\*

Person in Charge (Signature)

Date 10/22/2021

Inspector (Signature)

Date 10/22/2021



# Food Service Establishment Inspection Report Addendum

Page 3 of 3

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Establishment THE CHEESECAKE FACTORY	Permit # 067-FS-10928	Date 10/22/2021
Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

JOINT INSPECTION WITH MLS

NOTE: All cold-holding and hot-holding time/temperature control were in compliance during today's inspection.

Note: A follow up inspection will occur within 10 days.

Note: A required additional inspection will occur within 12 months.

Note: Esnure to additonaly obtain a parasite desctruction letter.

NOTE: NOTE: Imitation vanilla and drink syrups are used as food additives.

Questions??

www.gnrhealth.com

770-963-5132

Person in Charge (Signature)	Date 10/22/2021
Inspector (Signature) 	Date 10/22/2021