

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: IRON AGE Address: 3480 Financial Center Way City: Buford Time In: 11:25 AM Time Out: 04:00 PM Inspection Date: 05/17/2022 CFSM: Hye Jin Kim 19704110 08/15/2025 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-26837 <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>						45	U
						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <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>							
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							
1 IN OUT NA NO				Supervision		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 checked="" 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"/>
2 IN OUT NA NO				Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		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 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"/>
						4 points	
<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input checked="" 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"/>
3 IN OUT NA NO				Approved Source		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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction		<input checked="" type="radio"/>	<input checked="" type="radio"/>
4 IN OUT NA NO				Protection From Contamination		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 checked="" type="radio"/>
5 IN OUT NA NO				Cooking and Reheating of TCS Foods, Consumer Advisory		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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>
6 IN OUT NA NO				Holding of TCS Foods, Date Marking of TCS Foods		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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures		<input checked="" type="radio"/>	<input checked="" 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 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"/>
7 IN OUT NA NO				Highly Susceptible Populations		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"/>
8 IN OUT NA NO				Chemicals		4 points	
<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input checked="" type="radio"/>	<input checked="" type="radio"/>
9 IN OUT NA NO				Conformance with Approved Procedures		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"/>
GOOD RETAIL PRACTICES <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>							
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 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"/>		
12 OUT				Prevention of Food Contamination		3 points	
<input checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input checked="" type="radio"/>	<input checked="" type="radio"/>		
<input checked="" type="radio"/>	12B. Personal cleanliness			<input checked="" type="radio"/>	<input checked="" 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"/>		
14 OUT				Proper Use of Utensils		1 point	
<input checked="" type="radio"/>	14A. In-use utensils: properly stored			<input checked="" type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input checked="" type="radio"/>	<input checked="" type="radio"/>		
<input checked="" type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input checked="" 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 checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input checked="" 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 checked="" type="radio"/>	<input checked="" 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 checked="" type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>		
Person in Charge (Signature) _____ (Print) Carolyn (PIC), Brian						Date: 05/17/2022	
Inspector (Signature) _____ SMA EHS						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 05/17/2022	

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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).					
Establishment IRON AGE		Permit # 067-FSP-26837		Date 05/17/2022	
Address 3480 Financial Center Way		City/State BufordGA		Zip Code 30519	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
thermapen / calibration	32.2	deltatrak / calibration	32.1	deltatrak / calibration	31.8
glass noodles with vegetables / held at room	112	rice (individual bowls) - 114°F, 115°F / hot holding	114	rice (large pan) / hot holding unit	113
glass noodles (reheating) / stove	185	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(a)-(l), (n) (Repeat) COS Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for employee drinks, hand washing sinks supplied, food in good condition, parasite destruction requirements, food contact surfaces cleaned & sanitized, hot holding, chemical requirements (amongst other good retail practices) were observed today. Training provided.</p> <p>*** Second Consecutive Violation*** Corrected some of the violations. // 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>2-2B: .03(5)(j)1&2 COS Employee drinks, in unapproved multi-use cups, where kept on the prep table & the shelf below. Drinks moved to the office. // 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>2-2D: .07(3)(b) COS No paper towel at the bar hand sink. Paper towel provided. // Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)</p> <p>3-1C: .04(3)(e) COS Severely damaged can of pineapples in the kitchen. Manager stated they would use this can. Discarded. Training provided. // Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. (Pf)</p> <p>3-1D: .04(5)(f) (Repeat) COS Facility did not have parasite destruction documentation for the shrimp that is served raw to customers. They had a supplier letter for a different product.</p> <p>*** Second Consecutive Violation*** Supplier provided a correct parasite letter. // If the fish are frozen by a supplier, a written letter of parasite destruction from the supplier stipulating that the fish supplied are frozen to a temperature and for a time specified under subsection (5)(e) of this Rule may substitute for the records specified under paragraph 1 of this subsection. (Pf)</p> <p>4-2B: .05(7)(a)1 (Repeat) COS Mold-like buildup in the ice machine. *** Second Consecutive Violation*** Ice machine cleaned. // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf) Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)</p> <p>6-1B: .04(6)(f) (Repeat) COS 1.Individual rice bowls & large rice pan stored in the hot-hold unit not being maintained at 135°F, holding overnight. 2.Glass noodles with vegetables was held at room temperature; 112°F. *** Third Consecutive Violation*** Rice discarded. Noodles reheated to 165°F & placed into the hot holding unit. // Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)</p> <p>8-2B: .07(6)(b) (Repeat) COS Chemicals not labeled: red bucket of soap solution, green bucket of sanitizer solution, hand soap. *** Second Consecutive Violation*** Chemicals labeled. // Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)</p> <p>12A: .04(4)(q) (Repeat) COS Food containers & a mesh bag of onions were stored on the walkin cooler floor. Sauce bottles were stored next to the service station hand sink. Recommended to install splash guard around hand sink to prevent splash contamination. *** Second Consecutive Violation*** Food moved to shelves. // Food shall be protected from contamination by storing the food: 1) in a clean dry location; (C) 2) where it is not exposed to splash, dust, or other contamination; (C) and 3) at least 6 inches (15 cm) above the floor. (C)</p> <p>12B: .03(5)(i) (Repeat) COS Employee portioning food was not wearing a hair restraint.</p>					
Person in Charge (Signature)				Date 05/17/2022	
Inspector (Signature)				Date 05/17/2022	

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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).		
Establishment IRON AGE	Permit # 067-FSP-26837	Date 05/17/2022
Address 3480 Financial Center Way	City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS	
<p>*** Second Consecutive Violation*** Employee donned a hat. // Employees preparing or handling food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the Health Authority, worn properly to restrain loose hair including beards and mustaches longer than one half inch (1/2"). (C)</p> <p>14A: .04(4)(k) COS In-use utensil was stored in dirty 70°F water. Utensil removed from use. // During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 1. in the food with their handles above the top of the food and the container; 2. in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 3. in a clean, dry container; or 4. in a container of water if the water is maintained at a temperature of at least 135°F (57°C) and the container is cleaned at the required frequency. (C)</p> <p>14B: .05(10)(e) 1,2,4 (Repeat) COS 1. Food containers, drink cups were stacked wet nested. 2. Metal grill parts, stored next to the service station hand sink, exposed to splash contamination. Recommended adding a splash guard around the hand sink. 3. Clean bowls stored food contact surface up. *** Second Consecutive Violation*** Items unstacked so they could air-dry. Grill parts moved to the kitchen. Bowls inverted. // Clean equipment and utensils shall be stored in a self-draining position that allows air drying and covered or inverted. (C)</p> <p>14C: .05(10)(g)(1)&(3) COS Open boxes of single-use gloves, stored next to both service station hand sinks, exposed to splash contamination. Gloves moved away from hand sinks. // Single-service and single-use articles shall be stored in a clean, dry location, where they are not exposed to splash, dust or other contamination, and at least 6 inches above the floor and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (C)</p> <p>15A: (Repeat) Prep table shelves are lined with plastic & aluminum foil and they are rusted. Remove rust or replace. (NSF approved: stainless steel, plastic, etc). *** Second Consecutive Violation*** // Utensils and food-contact surfaces of equipment shall be made of materials that do not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions, and shall be: P safe P, durable, corrosion-resistant, and nonabsorbent. In addition, materials shall be sufficient in weight and thickness to withstand repeated warewashing and shall be finished to have a smooth, easily cleanable surface. Materials shall be resistant to pitting, chipping, crazing, scratching, scoring, distortion and decomposition.</p> <p>15C: .05(7)(a)2,3 (Repeat) COS Old stickers/residue left on food containers in use & stored clean throughout the kitchen. *** Second Consecutive Violation*** Containers cleaned. // Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C) Remove stickers during the cleaning process</p> <p>18: .07(2)(m) Correct By: 05/27/2022 Gaps observed around the front doors; daylight visible. // 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)</p>		
Person in Charge (Signature)		Date 05/17/2022
Inspector (Signature)		Date 05/17/2022

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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).		
Establishment IRON AGE	Permit # 067-FSP-26837	Date 05/17/2022
Address 3480 Financial Center Way	City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS	
Comments: www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132 **YOUR PERMIT HAS BEEN SUSPENDED FOR 1. RECEIVING “U” GRADES ON TWO CONSECUTIVE ROUTINE INSPECTIONS, - Routine Inspection 5/17/2022 45 / U - Routine Inspection 3/8/2022 48 / U 2. HAVING THE SAME CODE PROVISION MARKED OUT OF COMPLIANCE ON 3 CONSECUTIVE ROUTINE INSPECTIONS. 6-1B: [.04(6)(f)] Time/Temperature Control for Safety; Hot Holding (P) -8/30/2020 Routine Inspection -3/8/2022 Routine Inspection -5/17/2022 Required Additional Routine Inspection -Onsite Training provided. -Permit reinstated. *Follow-up inspection within 10 days. **Required additional routine inspection within the next 12 months. - Facilities must earn a passing score of 80 or above on follow-up inspections. UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION. *Unless holding food using time as a control, cold food shall be held at 41°F or below & hot food shall be held at 135°F or above. Food held at required hot & cold temperatures unless otherwise noted. *Thermometers shall be cleaned before use and before storage. *Additives: flavored drink syrups. *All equipment must be NSF commercial equipment. *The most current graded inspection report shall be posted in public view, readable from one foot away. *Shrimp is served raw. *Squid is boiled (fully cooked) in the kitchen before it is served to the customer. *Prepped raw meats & kimchi are received ~5 days a week from Duluth Iron Age. *Kimchi is prepared at the Duluth location. Reviewed requirements for date marking kimchi. -Unwashed zucchini was stored above rice cakes in the walkin cooler. // Unwashed produce & raw animal food shall be stored below/separate from ready-to-eat food. -Had facility remove CFMS certificates that have expired & for employees no longer working here.		
Person in Charge (Signature)		Date 05/17/2022
Inspector (Signature)		Date 05/17/2022