GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

CURRENT SCORE	CURRENT GRADE
71	C

Establishment Name: FARMERS BASKET
Address: 3333 Buford Dr
City: Buford   **Time In:** 02:10 PM   **Time Out:** 05:00 PM
Inspection Date: 04/16/2024   **CFSM:** Willy Lazuardy 20410149 04/05/2026
Purpose of Inspection: Routine ●   Follow-up ○   Compliant ○
Preliminary ○   **Other** ○
Risk Type: 1 ○   2 ●   3 ○   **Permit#:** 067-FS-10451

	Last Score	Grade	Date
	83	B	01/04/2024
	Prior Score	Grade	Date
	100	A	10/12/2023

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.

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 applicabe   COS=corrected on-site during inspection   R=Repeat violation of the same code provision=2 points

Compliance Status

IN	OUT	NA	NO	**1 Supervision** (4 points)	COS	R
●	○			1-2A PIC present, demonstrates knowledge, performs duties	○	○
●	○	○		1-2B Certified Food Protection Manager	○	○

IN	OUT	NA	NO	**2 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands** (9 points)	COS	R
●	○			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	○	○

IN	OUT	NA	NO	(4 points)	COS	R
●	○			2-2A Management knowledge, responsibilities, reporting	○	○
●	○	○		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	○	○

IN	OUT	NA	NO	**3 Approved Source** (9 points)	COS	R
●	○			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	○	○

IN	OUT	NA	NO	**4 Protection From Contamination** (9 points)	COS	R
○	●	○	○	4-1A Food separated and protected	●	○
●	○			4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○

IN	OUT	NA	NO	(4 points)	COS	R
●	○	○		4-2A Food stored covered	○	○
○	●	○		4-2B Food-contact surfaces: cleaned & sanitized	○	●

IN	OUT	NA	NO	**5 Cooking and Reheating of TCS Foods, Consumer Advisory** (9 points)	COS	R
●	○	○	○	5-1A Proper cooking time and temperatures	○	○
●	○	○	○	5-1B Proper reheating procedures for hot holding	○	○

IN	OUT	NA	NO	(4 points)	COS	R
○	○	●		5-2 Consumer advisory provided for raw and undercooked foods	○	○

IN	OUT	NA	NO	**6 Holding of TCS Foods, Date Marking of TCS Foods** (9 points)	COS	R
○	●	○	○	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	○	○

IN	OUT	NA	NO	(4 points)	COS	R
●	○	○	○	6-2 Proper date marking and disposition	○	○

IN	OUT	NA	NO	**7 Highly Susceptible Populations** (9 points)	COS	R
○	○	●		7-1 Pasteurized foods used: Prohibited foods not offered	○	○

IN	OUT	NA	NO	**8 Chemicals** (4 points)	COS	R
●	○	○		8-2A Food additives: approved and properly used	○	○
●	○			8-2B Toxic substances properly identified, stored, used	○	○

IN	OUT	NA	NO	**9 Conformance with Approved Procedures** (4 points)	COS	R
○	○	●		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.

Compliance Status

OUT	**10 Safe Food and Water, Food Identification** (3 points)	COS	R
○	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	○	○

OUT	**11 Food Temperature Control** (3 points)	COS	R
○	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	○	○

OUT	**12 Prevention of Food Contamination** (3 points)	COS	R
○	12A. Contamination prevented during food preparation, storage, display	○	○
○	12B. Personal cleanliness	○	○
○	12C. Wiping cloths: properly used and stored	○	○
○	12D. Washing fruits and vegetables	○	○

OUT	**13 Postings and Compliance with Clean Air Act** (1 point)	COS	R
●	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	●
○	13B. Compliance with Georgia Smoke Free Air Act	○	○

OUT	**14 Proper Use of Utensils** (1 point)	COS	R
○	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	○	○

OUT	**15 Utensils, Equipment and Vending** (1 point)	COS	R
●	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	○	○

OUT	**16 Water, Plumbing and Waste** (2 points)	COS	R
○	16A. Hot and cold water available; adequate pressure	○	○
○	16B. Plumbing installed; proper backflow devices	○	○
○	16C. Sewage and waste water properly disposed	○	○

OUT	**17 Physical Facilities** (1 point)	COS	R
○	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	○	○

OUT	**18 Pest and Animal Control** (3 points)	COS	R
○	18. Insects, rodents, and animals not present	○	○

Person in Charge (Signature)   (Print) Willy Lazuardy   **Date:** 04/16/2024

Inspector (Signature) _JND EHS_   **Follow-up:** YES ●   NO ○   **Follow-up Date:** 04/26/2024

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
FARMERS BASKET	067-FS-10451	04/16/2024

Address	City/State		Zip Code
3333 Buford Dr	Buford	GA	30519

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken legs/Final cook temp / Out of the oven	201	Salmon/Hot holding / Oven	117	Chicken/Hot holding / Oven	116
Mac n' Cheese/Hot holding / Oven	126	Sweet potatoes (x2)/Hot holding / Hot holding	116	Sweet potatoes (x2)/Reheat final temp (30 min) /	198
Chicken/Reheat final temp (1 Hr) / Oven	165	Mac n Cheese (>6)/Discarded / Walk in Cooler	44	Black eye peas (>3)/Discarded / Walk in Cooler	44
Fried chicken/Discarded / Walk in Cooler	46	Meatloaf/Discarded / Walk in Cooler	46	White rice/Discarded / Walk in Cooler	46
Ambient air temp / Walk in Cooler	44.6	Cooked sweet potatoes/Discarded / Walk in	44	Shredded cheddar cheese/Discarded / Walk in	44
Shell eggs (box)/Discarded / Walk in Cooler	46	/		/	
/		/		/	
/		/		/	

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw chicken stored above green beans and raw chicken stored above cooked chicken inside the walk-in cooler, raw salmon stored above ready-to-eat vegetables in a prep cooler, and raw shrimp removed from its original package stored above cooked chicken inside a reach-in freezer. //Food items were rearranged by their internal cooking temperature.// 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.

4-2B: .05(7)(a)1 (Repeat) NCOS Correct By: 04/26/2024 Observed ice machine with mold-like substance accumulation on the inside top part. *SECOND CONSECUTIVE VIOLATION* // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

4-2B: .05(6)(n) COS Observed equipment being sanitized in the 3-compartment sink with a chlorine concentration below 50 ppm. //Chlorine sanitizer was remade to a concentration between 50-100 ppm and equipment was sanitized.// 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) COS Observed multiple time/temperature control for safety (TCS) food items holding temperatures above 41F (see temperature log). //Food items were discarded.// Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

6-1B: .04(6)(f) (Repeat) COS Observed multiple time/temperature control for safety (TCS) food items that were hot holding below 135F (see temperature log). *SECOND CONSECUTIVE VIOLATION* //Salmon and mac n cheese were discarded. Other food items were reheated.// Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)

13A: .02(1)(d) (Repeat) NCOS Correct By: 04/26/2024 The most current inspection report was not posted in public view. The inspection displayed was from 2/22/2023.*SECOND CONSECUTIVE VIOLATION* // The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)

15A: .05(6)(a) NCOS Correct By: 04/26/2024 Observed walk-in cooler holding temperatures above 41F. // Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2)of this Rule. (C)

15C: .05(7)(d) NCOS Correct By: 04/26/2024 Observed shelves inside the walk-in cooler with food debris and mold-like substance on them. Observed walk-in cooler fan covers with great accumulation of dust. Vent hood and back wall has grease build-up. // Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. (C)

Person in Charge (Signature)	Date 04/16/2024
Inspector (Signature)	Date 04/16/2024

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Address	City/State	Zip Code
3333 Buford Dr	Buford GA	30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

Comments:

Note: All cold-holding and hot-holding items complied unless otherwise noted.

Note: The facility uses food coloring (red, yellow) as additives.

**Note: The facility has adequate refrigeration. The facility has one prep line cooler, a reach-in cooler, and 2 reach-in freezers. Discussed with the manager that TCS food items must remain in the listed units until the walk-in cooler is serviced.

*Note: A follow-up inspection will occur within 10 days. Ensure all violations are corrected by this time or the permit may be suspended.

**Note: A THIRD CONSECUTIVE VIOLATION ON ITEMS:
- 4-2B: .05(7)(a)1 - Equipment, Food-Contact Surfaces, and Utensils (Pf),
-.04(6)(f) - Time/Temperature Control for Safety; Hot Holding (P)
- .02(1)(d) - Displaying of the Inspection Report (C)
 WILL RESULT IN A PERMIT SUSPENSION.

For questions or comments please call 770-963-5132 or visit www.gnrhealth.com

Person in Charge (Signature)	Date 04/16/2024
Inspector (Signature)	Date 04/16/2024