

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report		CURRENT SCORE	CURRENT GRADE
		100	A
Establishment Name: <u>SNOW FLAKE TEA HOUSE</u> Address: <u>2180 Pleasant Hill Rd</u>			
City: <u>Duluth</u>		Time In: <u>02:20 PM</u> Time Out: <u>02:45 PM</u>	
Inspection Date: <u>11/01/2021</u>		CFSM: <u>Chi Poon 15743864 10/29/2022</u>	
Purpose of Inspection: Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Compliant <input type="radio"/>		Last Score Grade Date 78 C 10/22/2021	
Preliminary <input type="radio"/> Other <input type="radio"/>		Prior Score Grade Date N/A N/A 03/02/2020	
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>067-FS-11384</u>		SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	
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.			

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																																																																																																																																																																																																																																																																																																																																																	
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5	IN OUT NA NO	Cooking and Reheating of TCS Foods, Consumer Advisory																																																																																																																																																																																																																																																																																																																																															
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5-2 Consumer advisory provided for raw and undercooked foods																																																																																																																																																																																																																																																																																																																																																	
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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.

<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td style="text-align: center;">10</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Safe Food and Water, Food Identification</td> </tr> <tr> <td colspan="4" style="text-align: right;">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">10A. Pasteurized eggs used where required</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">10B. Water and ice from approved source</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">10C. Variance obtained for specialized processing methods</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">10D. Food properly labeled; original container</td> </tr> <tr> <td style="text-align: center;">11</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Food Temperature Control</td> </tr> <tr> <td colspan="4" style="text-align: right;">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">11A. Proper cooling methods used: adequate equipment for temperature control</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">11B. Plant food properly cooked for hot holding</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">11C. Approved thawing methods used</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">11D. Thermometers provided and accurate</td> </tr> <tr> <td style="text-align: center;">12</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Prevention of Food Contamination</td> </tr> <tr> <td colspan="4" style="text-align: right;">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">12A. Contamination prevented during food preparation, storage, display</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">12B. Personal cleanliness</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">12C. Wiping cloths: properly used and stored</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">12D. Washing fruits and vegetables</td> </tr> <tr> <td style="text-align: center;">13</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Postings and Compliance with Clean Air Act</td> </tr> <tr> <td colspan="4" style="text-align: right;">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">13A. Posted: Permit/Inspection/Choking Poster/Handwashing</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">13B. Compliance with Georgia Smoke Free Air Act</td> </tr> </table>	Compliance Status		COS	R	10	OUT	Safe Food and Water, Food Identification		3 points				<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"/>	10B. Water and ice from approved source				<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 type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container				11	OUT	Food Temperature Control		3 points				<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"/>	11B. Plant food properly cooked for hot holding				<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"/>	11D. Thermometers provided and accurate				12	OUT	Prevention of Food Contamination		3 points				<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"/>	12B. Personal cleanliness				<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 type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables				13	OUT	Postings and Compliance with Clean Air Act		1 point				<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"/>	13B. Compliance with Georgia Smoke Free Air Act				<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td style="text-align: center;">14</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Proper Use of Utensils</td> </tr> <tr> <td colspan="4" style="text-align: right;">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">14A. In-use utensils: properly stored</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">14B. Utensils, equipment and linens: properly stored, dried, handled</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">14C. Single-use/single-service articles: properly stored, used</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">14D. Gloves used properly</td> </tr> <tr> <td style="text-align: center;">15</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Utensils, Equipment and Vending</td> </tr> <tr> <td colspan="4" style="text-align: right;">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">15B. Warewashing facilities: installed, maintained, used; test strips</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">15C. Nonfood-contact surfaces clean</td> </tr> <tr> <td style="text-align: center;">16</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Water, Plumbing and Waste</td> </tr> <tr> <td colspan="4" style="text-align: right;">2 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">16A. Hot and cold water available; adequate pressure</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">16B. Plumbing installed; proper backflow devices</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">16C. Sewage and waste water properly disposed</td> </tr> <tr> <td style="text-align: center;">17</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Physical Facilities</td> </tr> <tr> <td colspan="4" style="text-align: right;">1 point</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">17A. Toilet facilities: properly constructed, supplied, cleaned</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">17B. Garbage/refuse properly disposed; facilities maintained</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">17C. Physical facilities installed, maintained, and clean</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">17D. Adequate ventilation and lighting; designated areas used</td> </tr> <tr> <td style="text-align: center;">18</td> <td style="text-align: center;">OUT</td> <td colspan="2" style="text-align: center;">Pest and Animal Control</td> </tr> <tr> <td colspan="4" style="text-align: right;">3 points</td> </tr> <tr> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td colspan="4">18. Insects, rodents, and animals not present</td> </tr> </table>	Compliance Status		COS	R	14	OUT	Proper Use of Utensils		1 point				<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 type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				<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"/>	14D. Gloves used properly				15	OUT	Utensils, Equipment and Vending		1 point				<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"/>	15B. Warewashing facilities: installed, maintained, used; test strips				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean				16	OUT	Water, Plumbing and Waste		2 points				<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"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed				17	OUT	Physical Facilities		1 point				<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"/>	17B. Garbage/refuse properly disposed; facilities maintained				<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"/>	17D. Adequate ventilation and lighting; designated areas used				18	OUT	Pest and Animal Control		3 points				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. 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11D. Thermometers provided and accurate																																																																																																																																																																																																																																																																																																																									
12	OUT	Prevention of Food Contamination																																																																																																																																																																																																																																																																																																																							
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12A. Contamination prevented during food preparation, storage, display																																																																																																																																																																																																																																																																																																																									
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12B. Personal cleanliness																																																																																																																																																																																																																																																																																																																									
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12C. Wiping cloths: properly used and stored																																																																																																																																																																																																																																																																																																																									
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12D. Washing fruits and vegetables																																																																																																																																																																																																																																																																																																																									
13	OUT	Postings and Compliance with Clean Air Act																																																																																																																																																																																																																																																																																																																							
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13A. Posted: Permit/Inspection/Choking Poster/Handwashing																																																																																																																																																																																																																																																																																																																									
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13B. Compliance with Georgia Smoke Free Air Act																																																																																																																																																																																																																																																																																																																									
Compliance Status		COS	R																																																																																																																																																																																																																																																																																																																						
14	OUT	Proper Use of Utensils																																																																																																																																																																																																																																																																																																																							
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14A. In-use utensils: properly stored																																																																																																																																																																																																																																																																																																																									
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14B. Utensils, equipment and linens: properly stored, dried, handled																																																																																																																																																																																																																																																																																																																									
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14C. Single-use/single-service articles: properly stored, used																																																																																																																																																																																																																																																																																																																									
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14D. Gloves used properly																																																																																																																																																																																																																																																																																																																									
15	OUT	Utensils, Equipment and Vending																																																																																																																																																																																																																																																																																																																							
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15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																																																																																																																									
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15B. Warewashing facilities: installed, maintained, used; test strips																																																																																																																																																																																																																																																																																																																									
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15C. Nonfood-contact surfaces clean																																																																																																																																																																																																																																																																																																																									
16	OUT	Water, Plumbing and Waste																																																																																																																																																																																																																																																																																																																							
2 points																																																																																																																																																																																																																																																																																																																									
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16A. Hot and cold water available; adequate pressure																																																																																																																																																																																																																																																																																																																									
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16B. Plumbing installed; proper backflow devices																																																																																																																																																																																																																																																																																																																									
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16C. Sewage and waste water properly disposed																																																																																																																																																																																																																																																																																																																									
17	OUT	Physical Facilities																																																																																																																																																																																																																																																																																																																							
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17A. Toilet facilities: properly constructed, supplied, cleaned																																																																																																																																																																																																																																																																																																																									
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17B. Garbage/refuse properly disposed; facilities maintained																																																																																																																																																																																																																																																																																																																									
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17C. Physical facilities installed, maintained, and clean																																																																																																																																																																																																																																																																																																																									
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17D. Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																																																																																																																									
18	OUT	Pest and Animal Control																																																																																																																																																																																																																																																																																																																							
3 points																																																																																																																																																																																																																																																																																																																									
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18. Insects, rodents, and animals not present																																																																																																																																																																																																																																																																																																																									

Person in Charge (Signature) _____ (Print) Cci Kit Poon	Date: <u>11/01/2021</u>	
Inspector (Signature) <u>GLB</u>	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>	Follow-up Date: _____
GLB FS		

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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 SNOW FLAKE TEA HOUSE	Permit # 067-FS-11384	Date 11/01/2021
Address 2180 Pleasant Hill Rd	City/State Duluth GA	Zip Code 30096

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
--------------------	--

Comments:

www.gnrhealth.com; www.georgiaeh.us; QUESTIONS? CALL 770-963-5132.

Cold holding items assessed at 41F or less.

Additives: syrups, food coloring, extract.

Raw shelled eggs used to make crepes.

An additional routine inspection will be performed within 1 year.

Correct by November 11, 2021: Install splash guards on both sides of handwashing sink in the front service area.

Had owner don hair restraint. Chlorine sanitizer buckets labeled, "chlorine sanitizer."

Person in Charge (Signature)	Date 11/01/2021
Inspector (Signature) 	Date 11/01/2021