

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE			
<b>Establishment Name:</b> IRON AGE <b>Address:</b> 3480 Financial Center Way <b>City:</b> Buford <b>Time In:</b> 11:00 AM <b>Time Out:</b> 02:00 PM <b>Inspection Date:</b> 03/08/2022 <b>CFSM:</b> JAE JIM LIM 17905505 05/23/2024 <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-FSP-26837 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.						48		U			
						Last Score		Grade		Date	
						90		A		08/03/2020	
						Prior Score		Grade		Date	
						100		A		06/04/2020	
						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
<b>1 IN OUT NA NO Supervision 4 points</b> <input type="radio"/> <input checked="" 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 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 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 checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use <input 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"/>											
<b>3 IN OUT NA NO Approved Source 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 checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C Food in good condition, safe, and unadulterated <input 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 type="radio"/> <input type="radio"/>											
<b>4 IN OUT NA NO Protection From Contamination 9 points</b> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A Food separated and protected <input checked="" 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 type="radio"/> <input type="radio"/>											
Compliance Status										COS	R
<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 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 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"/> <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 Holding of TCS Foods, Date Marking of TCS Foods 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 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"/> <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 Highly Susceptible Populations 9 points</b> <input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered <input type="radio"/> <input type="radio"/>											
<b>8 IN OUT NA NO Chemicals 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 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 type="radio"/>											
<b>9 IN OUT NA NO Conformance with Approved Procedures 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"/>											
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
<b>10 OUT Safe Food and Water, Food Identification 3 points</b> <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"/>											
<b>11 OUT Food Temperature Control 3 points</b> <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"/>											
<b>12 OUT Prevention of Food Contamination 3 points</b> <input checked="" type="radio"/> 12A. Contamination prevented during food preparation, storage, display <input checked="" 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"/>											
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b> <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
<b>14 OUT Proper Use of Utensils 1 point</b> <input type="radio"/> 14A. In-use utensils: properly stored <input type="radio"/> <input type="radio"/> <input checked="" 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"/>											
<b>15 OUT Utensils, Equipment and Vending 1 point</b> <input checked="" type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/> <input 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 type="radio"/> <input type="radio"/>											
<b>16 OUT Water, Plumbing and Waste 2 points</b> <input checked="" type="radio"/> 16A. Hot and cold water available; adequate pressure <input type="radio"/> <input type="radio"/> <input checked="" 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"/>											
<b>17 OUT Physical Facilities 1 point</b> <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"/>											
<b>18 OUT Pest and Animal Control 3 points</b> <input type="radio"/> 18. Insects, rodents, and animals not present <input type="radio"/> <input type="radio"/>											
<b>Person in Charge (Signature)</b> _____ (Print) Danny						<b>Date:</b> 03/08/2022					
<b>Inspector (Signature)</b> _____ SMA EHS						<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 03/08/2022					



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 IRON AGE		Permit # 067-FSP-26837		Date 03/08/2022	
Address 3480 Financial Center Way		City/State BufordGA		Zip Code 30519	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
rice - 114°F-117°F (held overnight) / hot holding	114	rice cakes - reheat for hot holding / stove	185	lettuce 42°F-46°F (over the fill line) / cooler	46
lettuce 41°F-42°F / walkin cooler	42	/		/	
/		/		/	
/		/		/	
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/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 03/18/2022 Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for adequate hand washing facilities (supplied &amp; accessible), parasite destruction records, food protected from contamination, food contact surfaces cleaned &amp; sanitized, hot holding, chemical requirements (amongst other good retail practices) were observed today. 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>2-2D: .06(2)(o) COS Bottles stored inside one hand sink. Another hand sink was blocked by a cart of equipment. Items moved so that hand sinks were accessible. A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf) A handwashing facility may not be used for purposes other than handwashing. (Pf)</p> <p>2-2D: .06(2)(c) NCOS Correct By: 03/18/2022 No hot water at the hand sink by the mop sink. (Manager said both hot &amp; cold water were turned off because they were leaking). A handwashing sink shall be equipped to provide tempered water at a temperature of at least 100°F (38°C) through a mixing valve or combination faucet. (Pf)</p> <p>3-1D: .04(5)(f) NCOS Correct By: 03/18/2022 Facility could not provide parasite destruction documentation for shrimp &amp; squid which are served raw. 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>If raw or partially cooked fish are served or sold in ready-to-eat form, and the fish are aquacultured, letter of aquaculture from the supplier or aquaculturist stipulating that the fish were raised and fed according to subsection (5)(e)2(iv) this Rule shall be obtained and maintained in the food service establishment for 90 calendar days beyond the time of service or sale of the fish. (Pf)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Raw shell eggs stored above ready-to-eat food in the walkin cooler. Raw meats, seafood stored behind ready-to-eat food in the cold top coolers. Food reorganized &amp; separated. Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)</p> <p>Food shall be protected from cross contamination by:</p> <p>(i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:</p> <p>(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</p> <p>(II) Cooked ready-to-eat food; and (P)</p> <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.</p> <p>(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:</p> <p>(I) Using separate equipment for each type, (P) or</p> <p>(II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and</p> <p>(III) Preparing each type of food at different times or in separate areas; (P)</p> <p>(iii) Cleaning and sanitizing equipment and utensils;</p> <p>(v) Cleaning hermetically sealed containers of food of visible soil before opening;</p> <p>(vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;</p> <p>(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</p> <p>(viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.</p> <p>4-2B: .05(7)(a)1 NCOS Correct By: 03/18/2022 Mold-like buildup inside the ice machine. 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 Rice bowls stored in hot-hold unit not being maintained at 135°F, holding overnight.</p>					
Person in Charge (Signature)				Date 03/08/2022	
Inspector (Signature)				Date 03/08/2022	



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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 03/08/2022
Address 3480 Financial Center Way		City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
*** Second Consecutive Violation*** Rice discarded. Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)			
8-2B: .07(6)(c) COS Chemical bottles were stored next to/above food & "clean" food bottles. Chemicals removed. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (P)			
8-2B: .07(6)(b) COS Container of bleach solution with cloth towels was not labeled. Chemical spray bottle (window cleaner) at the bar was not labeled. Chemicals discarded or 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)			
12A: .04(4)(q) COS Food containers were stored on the walkin cooler floor. 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)			
12B: .03(5)(f) COS Employee with painted nails was not wearing gloves when he prepared food. Employees donned gloves. Unless wearing gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. (Pf)			
12B: .03(5)(i) COS Two employees were not wearing hair restraints while preparing food. Employees put hair restraints on. 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)			
14B: .05(10)(e) 1,2,4 NCOS Correct By: 03/18/2022 Food containers were stacked wet nested on the storage shelves. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and covered or inverted. (C)			
15A: .05(1)(a) NCOS Correct By: 07/01/2022 Prep table shelves are lined with plastic & aluminum foil and they are rusted. Remove rust or replace. 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.			
15A: .05(6)(a) NCOS Correct By: 03/18/2022 Water leaking in multiple places inside the ice machine. 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)(a)2,3 NCOS Correct By: 03/18/2022 Old stickers/residue left on food containers stored clean throughout the kitchen. 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.			
16A: .06(1)(g),(h) NCOS Correct By: 03/18/2022 No water under pressure provided at the hand sink next to the mop sink. Water under pressure shall be provided to all fixtures, equipment, and nonfood equipment that are required to use water except that water supplied as specified under subsection (1)(k)1 and 2 to a temporary food service operation or in response to a temporary interruption of a water supply need not be under pressure. (Pf)			
16B: .06(2)(r) NCOS Correct By: 03/18/2022 Water leaking at multiple faucets at the dish sink. A plumbing system shall be repaired according to law; (P) and maintained in good repair. (C)			
Person in Charge (Signature)			Date 03/08/2022
Inspector (Signature)			Date 03/08/2022



<b>Food Service Establishment Inspection Report Addendum</b>		Page 4 of 4	
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<b>Establishment</b> IRON AGE		<b>Permit #</b> 067-FSP-26837	<b>Date</b> 03/08/2022
<b>Address</b> 3480 Financial Center Way		<b>City/State</b> Buford GA	<b>Zip Code</b> 30519
<b>Item Number</b>	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>		
Comments:  www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132 UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION. Food held at required temperatures unless otherwise noted. *Additives: flavored drink syrups. *All equipment must be NSF commercial equipment.  *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.  John & Andrew (Manager) joined the inspection walkthrough. -Repair worn/missing floor grout in the kitchen/by the walkin cooler. -If the prep sink adjacent to the vegetable prep sink is used for raw animal food, install a splash guard between the two prep sinks.			
<b>Person in Charge (Signature)</b>		<b>Date</b> 03/08/2022	
<b>Inspector (Signature)</b>		<b>Date</b> 03/08/2022	