


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE			
<b>Establishment Name:</b> O2 BAR TOTOWA <b>Address:</b> 3473 Old Norcross Rd <b>City:</b> Duluth <b>Time In:</b> 07:30 AM <b>Time Out:</b> 09:30 PM <b>Inspection Date:</b> 11/06/2023 <b>CFSM:</b> Junghyun Kwak 18066475 07/01/2024 <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-26849 <b>Risk Factors</b> 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.						Last Score N/A	Grade N/A	Date 04/19/2023	86	B
						Prior Score 90	Grade A	Date 04/05/2023		
SCORING AND GRADING:						A=90-100	B=80-89	C=70-79	U≤69	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> (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.)										
<b>IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=Repeat violation of the same code provision=2 points</b>										
<b>Compliance Status</b>					COS	R				
<b>1 IN OUT NA NO Supervision 4 points</b>										
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties					<input type="radio"/>	<input type="radio"/>				
<input checked="" 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"/> 2-1A Proper use of restriction & exclusion					<input type="radio"/>	<input type="radio"/>				
<input checked="" type="radio"/> 2-1B Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>				
<input checked="" 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>2-2A Management knowledge, responsibilities, reporting</b>					<input type="radio"/>	<input type="radio"/>				
<input checked="" type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>				
<input checked="" type="radio"/> 2-2C No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>				
<input checked="" type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>				
<input checked="" 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"/> 3-1A Food obtained from approved source					<input type="radio"/>	<input type="radio"/>				
<input type="radio"/> 3-1B Food received at proper temperature					<input type="radio"/>	<input type="radio"/>				
<input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>				
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>				
<b>4 IN OUT NA NO Protection From Contamination 9 points</b>										
<input checked="" type="radio"/> 4-1A Food separated and protected					<input type="radio"/>	<input type="radio"/>				
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food					<input type="radio"/>	<input type="radio"/>				
<b>4-2A Food stored covered</b>					<input type="radio"/>	<input type="radio"/>				
<input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized					<input type="radio"/>	<input type="radio"/>				
<b>GOOD RETAIL PRACTICES</b> (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.										
<b>Compliance Status</b>					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 type="radio"/>	<input type="radio"/>				
<input type="radio"/> 12B. Personal cleanliness					<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"/> 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 checked="" 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"/>				
<b>Compliance Status</b>					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 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 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 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"/>				
<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 checked="" type="radio"/> 17C. Physical facilities installed, maintained, and clean					<input type="radio"/>	<input type="radio"/>				
<input checked="" 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>						<b>Date:</b> 11/06/2023				
<b>Inspector (Signature)</b> Frank Flores						<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> 11/06/2023				
FF EHS										



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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 O2 BAR TOTOWA		Permit # 067-FSP-26849		Date 11/06/2023	
Address 3473 Old Norcross Rd		City/State Duluth GA		Zip Code 30096	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermapen (Calibration) / Private Residence	32	Deltatrak (Calibration) / Private Residence	32	/	
/		/		/	
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
4-2B: .05(7)(b) NCOS Correct By: 11/16/2023 Observed the internal upper side plastic surface has a lot of black mold like accumulation.// Person In Charge (PIC), shall thoroughly clean and sanitize the identified item noted in " Observations" within ten days from the day of this routine inspection.// Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)					
4-2B: .05(7)(b) COS Observed that management is not using a proper method to clean and sanitize the tables, bar counter tables.// PIC will now utilize a cleaning method using a proper concentration of sanitizer and dry tables using a paper towel.// Dining counters and table-tops shall be cleaned and sanitized routinely after removing all soiled tableware and food trays shall be cleaned and sanitized after each use by one of the following methods: (i) A two step method in which one cloth, rinsed in sanitizing solution is used to clean food debris from the surface and a second cloth in separate sanitizing solution is used to rinse; (ii) Sanitizing solution is sprayed onto the surface and the surface is then wiped clean with a disposable towel; (iii) If used for cleaning and sanitizing, single-use disposable sanitizer wipes shall be used in accordance with EPA-registered label use instructions; or (iv) Other methods approved by the Health Authority. (v) Food trays may be cleaned and sanitized the same as table ware.					
8-2B: .07(6)(b) COS Observed several chemical spray bottles used to sanitize tables without a label.// PIC provided a label to spray bottles that did not have labels.// Containers of poisonous or toxic materials shall bear a legible manufacturer's label. (Pf)					
12A: .04(4)(q) NCOS Correct By: 11/09/2023 Observed several cases of plastic and canned bottle beverages stored on the floor, across from bar.// PIC shall correct to have the identified items noted in "observations" to store them off the floor within ten days from the day of this routine inspection.// 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)					
13A: .02(1)(f)(1) NCOS Correct By: 11/16/2023 Observed there was no current permit posted.// PIC shall post their current permit in a conspicuous area for customers to see.// The permit holder shall post the permit as in a location in the food service establishment that is conspicuous to consumers. (C)					
15C: .05(7)(d) NCOS Correct By: 11/09/2023 Observed tops of shelves above food preparation coolers, stainless steel table to stove, top of dish machine with food debris accumulation and black mold like accumulation.// PIC shall have the noted items identified in "observations" cleaned and sanitized (clean to site and touch).// Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. (C)					
17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 11/16/2023 Observed floors behind dish machine and under cooking area next to exterior wall to walk in freezer. Also, noted missing base board tiles next to exterior wall to walk in freezer.// PIC shall clean floors and provide base board tiles identified in "observations" within ten days from the day of this routine inspection.// All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)					
17D: .07(3)(f) NCOS Correct By: 11/16/2023 Observed burned out lights in the kitchen area.// PIC shall provide new light bulbs (fluorescent/LED?) to the identified area in "observations" within ten days from the day of this routine inspection.// The light intensity shall be at least 50 candles at the surface where a food service employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. (C)					
Person in Charge (Signature)				Date 11/06/2023	
Inspector (Signature) 				Date 11/06/2023	



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Establishment O2 BAR TOTOWA	Permit # 067-FSP-26849	Date 11/06/2023
Address 3473 Old Norcross Rd	City/State Duluth GA	Zip Code 30096

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Questions: 770-963-5132 or [www.gnrhealth.com](http://www.gnrhealth.com)

All cold holding temperatures are in compliance unless otherwise noted.

AN INFORMAL INSPECTION WILL BE CONDUCTED WITHIN TEN DAYS FROM THE DAY OF THIS ROUTINE INSPECTION.

Person in Charge (Signature)	Date 11/06/2023
Inspector (Signature) 	Date 11/06/2023