

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
<div style="display: flex; justify-content: space-between;"> <div> </div> <div> Establishment Name: CULVERS Address: 1133 Scenic Hwy S City: Lawrenceville Time In: 02:20 PM Time Out: 04:00 PM Inspection Date: 10/25/2021 CFSM: Christopher Howard 13565929 04/28/2021 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-FS-11971 </div> </div>						100	A
<div style="display: flex; justify-content: space-between;"> <div> 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> <div> Last Score: 100 Grade: A Date: 02/26/2020 Prior Score: 95 Grade: A Date: 10/24/2019 </div> </div>							
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				Compliance Status			
1 IN OUT NA NO				5 IN OUT NA NO			
Supervision				Cooking and Reheating of TCS Foods, Consumer Advisory			
4 points				9 points			
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties <input checked="" type="radio"/> 1-2B Certified Food Protection Manager				<input checked="" type="radio"/> 5-1A Proper cooking time and temperatures <input checked="" type="radio"/> 5-1B Proper reheating procedures for hot holding			
2 IN OUT NA NO				6 IN OUT NA NO			
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands				Holding of TCS Foods, Date Marking of TCS Foods			
9 points				9 points			
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion <input checked="" type="radio"/> 2-1B Hands clean and properly washed <input checked="" type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<input type="radio"/> 5-2 Consumer advisory provided for raw and undercooked foods <input checked="" type="radio"/> 6-1A Proper cold holding temperatures <input checked="" type="radio"/> 6-1B Proper hot holding temperatures <input checked="" type="radio"/> 6-1C Proper cooling time and temperature <input checked="" type="radio"/> 6-1D Time as a public health control: procedures and records			
3 IN OUT NA NO				7 IN OUT NA NO			
Approved Source				Highly Susceptible Populations			
9 points				9 points			
<input checked="" type="radio"/> 3-1A Food obtained from approved source <input checked="" type="radio"/> 3-1B Food received at proper temperature <input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated <input checked="" type="radio"/> 3-1D Required records: shellstock tags, parasite destruction				<input checked="" type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered			
4 IN OUT NA NO				8 IN OUT NA NO			
Protection From Contamination				Chemicals			
9 points				4 points			
<input checked="" type="radio"/> 4-1A Food separated and protected <input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food				<input checked="" type="radio"/> 8-2A Food additives: approved and properly used <input checked="" type="radio"/> 8-2B Toxic substances properly identified, stored, used			
9 IN OUT NA NO				9 IN OUT NA NO			
Conformance with Approved Procedures				Conformance with Approved Procedures			
4 points				4 points			
<input checked="" type="radio"/> 4-2A Food stored covered <input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized				<input type="radio"/> 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				Compliance Status			
10 OUT				14 OUT			
Safe Food and Water, Food Identification				Proper Use of Utensils			
3 points				1 point			
<input type="radio"/> 10A. Pasteurized eggs used where required <input type="radio"/> 10B. Water and ice from approved source <input type="radio"/> 10C. Variance obtained for specialized processing methods <input type="radio"/> 10D. Food properly labeled; original container				<input type="radio"/> 14A. In-use utensils: properly stored <input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled <input type="radio"/> 14C. Single-use/single-service articles: properly stored, used <input type="radio"/> 14D. Gloves used properly			
11 OUT				15 OUT			
Food Temperature Control				Utensils, Equipment and Vending			
3 points				1 point			
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control <input type="radio"/> 11B. Plant food properly cooked for hot holding <input type="radio"/> 11C. Approved thawing methods used <input type="radio"/> 11D. Thermometers provided and accurate				<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips <input type="radio"/> 15C. Nonfood-contact surfaces clean			
12 OUT				16 OUT			
Prevention of Food Contamination				Water, Plumbing and Waste			
3 points				2 points			
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display <input type="radio"/> 12B. Personal cleanliness <input type="radio"/> 12C. Wiping cloths: properly used and stored <input type="radio"/> 12D. Washing fruits and vegetables				<input type="radio"/> 16A. Hot and cold water available; adequate pressure <input type="radio"/> 16B. Plumbing installed; proper backflow devices <input type="radio"/> 16C. Sewage and waste water properly disposed			
13 OUT				17 OUT			
Postings and Compliance with Clean Air Act				Physical Facilities			
1 point				1 point			
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned <input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> 17C. Physical facilities installed, maintained, and clean <input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used			
18 OUT				18 OUT			
Pest and Animal Control				Pest and Animal Control			
3 points				3 points			
<input type="radio"/> 18. Insects, rodents, and animals not present				<input type="radio"/> 18. Insects, rodents, and animals not present			
Person in Charge (Signature) _____ (Print) Donny						Date: 10/25/2021	
Inspector (Signature) <i>SRS</i> SRS EHS						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____	

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Establishment CULVERS	Permit # 067-FS-11971	Date 10/25/2021
Address 1133 Scenic Hwy S	City/State Lawrenceville GA	Zip Code 30045

[illegible][illegible]

Date 10/25/2021

Date 10/25/2021

Food Service Establishment Inspection Report Addendum

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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).

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Address 1133 Scenic Hwy S	City/State Lawrenceville GA	Zip Code 30045

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All temperatures in compliance
All frozen foods frozen solid
Questions samantha.spruill@gnrhealth.com 404.391.4262

Person in Charge (Signature)	Date 10/25/2021
Inspector (Signature) 	Date 10/25/2021