

<p><b>Georgia Department of Public Health</b></p>	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>	<b>CURRENT SCORE</b> <b>CURRENT GRADE</b>												
	<b>Establishment Name:</b> <u>DOC GREEN'S</u> <b>Address:</b> <u>3220 COBB PKWY SE STE 100</u>	<b>100</b> <b>A</b>												
<b>City:</b> <u>ATLANTA</u> <b>Time In:</b> <u>10</u> : <u>55</u> AM <b>Time Out:</b> <u>12</u> : <u>40</u> PM <b>Inspection Date:</b> <u>02/22/2023</u> <b>CFSM:</b> <u>SCOTT RHEE (11/5/2024)</u>	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">Last Score</td> <td style="text-align: center;">Grade</td> <td style="text-align: center;">Date</td> </tr> <tr> <td style="text-align: center; font-size: 24px;">91</td> <td style="text-align: center; font-size: 24px;">A</td> <td style="text-align: center;">06/23/22</td> </tr> <tr> <td style="text-align: center;">Prior Score</td> <td style="text-align: center;">Grade</td> <td style="text-align: center;">Date</td> </tr> <tr> <td style="text-align: center; font-size: 24px;">95</td> <td style="text-align: center; font-size: 24px;">A</td> <td style="text-align: center;">04/28/21</td> </tr> </table>	Last Score	Grade	Date	91	A	06/23/22	Prior Score	Grade	Date	95	A	04/28/21	
Last Score	Grade	Date												
91	A	06/23/22												
Prior Score	Grade	Date												
95	A	04/28/21												
<b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> <b>Issued Provisional Permit:</b> <input type="radio"/> Temporary <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> <u>FSP-033-001829</u>														
<small>Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.</small>	<small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>	<b>SCORING AND GRADING:</b> <b>A=90-100 B=80-89 C=70-79 Us69</b>												

**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	Compliance Status					COS	R
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
<b>Supervision</b>					4 points		<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2A. PIC present, demonstrates knowledge, performs duties							5-1A. Proper cooking time and temperatures						
1-2B. Certified Food Protection Manager							5-1B. Proper reheating procedures for hot holding						
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>					9 points		<b>Holding of TCS Foods, Date Marking of TCS Foods</b>					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion							5-2. Consumer advisory provided for raw and undercooked foods						
2-1B. Hands clean and properly washed							6-1A. Proper cold holding temperatures						
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed							6-1B. Proper hot holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management knowledge, responsibilities, reporting							6-1C. Proper cooling time and temperature						
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1D. Time as a public health control: procedures and records						
2-2C. No discharge from eyes, nose, and mouth							6-2. Proper date marking and disposition						
2-2D. Adequate handwashing facilities supplied & accessible							7 IN OUT NA NO <b>Highly Susceptible Populations</b>					9 points	
2-2E. Response procedures for vomiting & diarrheal events								<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2E. Response procedures for vomiting & diarrheal events							7-1. Pasteurized foods used: Prohibited foods not offered						
3	IN	OUT	NA	NO			8	IN	OUT	NA	NO		
<b>Approved Source</b>					9 points		<b>Chemicals</b>					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approved source							8-2A. Food additives: approved and properly used						
3-1B. Food received at proper temperature							8-2B. Toxic substances properly identified, stored, used						
3-1C. Food in good condition, safe, and unadulterated							9 IN OUT NA NO <b>Conformance with Approved Procedures</b>					4 points	
3-1D. Required records: shellstock tags, parasite destruction								<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Protection From Contamination</b>					9 points		<b>9-2. Compliance with variance, specialized process and HACCP plan</b>					4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected							4-2A. Food stored covered						
4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food							4-2B. Food-contact surfaces: cleaned & sanitized						

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

<b>Person in Charge (Signature)</b>	<b>(Print)</b> Scott Rhee	<b>Date:</b> 02/22/2023
<b>Inspector (Signature)</b>	<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/>	<b>Follow-up Date:</b>

## Food 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 (j).**

<b>Establishment</b> DOC GREEN'S	<b>Permit #</b> FSP-033-001829	<b>Date</b> 02/22/2023
<b>Address</b> 3220 COBB PKWY SE STE 100	<b>City/State</b> ATLANTA GA	<b>Zipcode</b> 30339

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Salad Prep, Prep Top Cooler, Cut Leafy Greens, spinach	41.0 ° F	Cold Holding, Salad Prep, Prep Top Cooler, Cut Leafy Greens, romaine lettuce	39.0 ° F	Cold Holding, Salad Prep, Prep Top Cooler, Tomatoes, diced	39.0 ° F
Cold Holding, Salad Prep, Prep Top Cooler, Eggs, hard boiled	37.0 ° F	Cold Holding, Salad Prep, Prep Top Cooler (bottom), Tomatoes, diced	37.0 ° F	Cold Holding, Salad Prep, Prep Top Cooler #2, Cheese, shredded cheddar	38.0 ° F
Cold Holding, Salad Prep, Prep Top Cooler #2, Cheese, bleu crumbles	38.0 ° F	Cold Holding, Salad Prep, Prep Top Cooler #2 (bottom), Pork, bacon bits	39.0 ° F	Cold Holding, Salad Prep, Prep Top Cooler #2 (bottom), Cheese, shredded mozzarella	38.0 ° F
Cold Holding, Front Food Service, Prep Top Cooler, Dairy, bleu cheese dressing	37.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler, Dairy, ranch dressing	39.0 ° F	Cold Holding, Front Food Service, Prep Top Cooler (bottom), Cheese, shredded mozzarella	39.0 ° F
Cold Holding, Sandwich/Wrap Prep, Prep Top Cooler, Tomatoes, sliced	37.0 ° F	Cold Holding, Sandwich/Wrap Prep, Prep Top Cooler, Salad, pasta salad	38.0 ° F	Cold Holding, Sandwich/Wrap Prep, Prep Top Cooler, Cheese, shredded	38.0 ° F
Cold Holding, Sandwich/Wrap Prep, Prep Top Cooler (bottom), Beef, raw steak mushroom	37.0 ° F	Cold Holding, Sandwich/Wrap Prep, Prep Top Cooler (bottom), Fish/Seafood, salmon	38.0 ° F	Cold Holding, Sandwich/Wrap Prep, Prep Top Cooler (bottom), Fish/Seafood, raw shrimp	38.0 ° F
Cold Holding, Sandwich/Wrap Prep, Prep Top Cooler (bottom), Beef, raw steak	37.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Fish/Seafood, raw salmon	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Tomatoes, sliced	38.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Eggs, hard boiled	38.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, shredded	39.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Fish/Seafood, grilled salmon (11:00 AM)	56.0 ° F
Cooling, Main Kitchen, Walk in Cooler, Fish/Seafood, grilled salmon (12:00 PM)	45.0 ° F	Hot Holding, Front Food Service, Steam Well, Beef, steak	137.0 ° F	Hot Holding, Front Food Service, Steam Well, Chicken, grilled breast	156.0 ° F
Hot Holding, Main Kitchen, Steam Table, Rice, brown rice	144.0 ° F	Hot Holding, Main Kitchen, Steam Table, Vegetables, baked potato	139.0 ° F	Hot Holding, Main Kitchen, Steam Table, Soup, tomato	162.0 ° F
Hot Holding, Salad Prep, Steam Well, Rice, white	164.0 ° F	Hot Holding, Salad Prep, Steam Well, Rice, brown	160.0 ° F	Hot Holding, Salad Prep, Steam Well, Vegetables, black beans	167.0 ° F
Just Cooked, Grill Prep, Grill, Chicken, grilled breast	177.0 ° F				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	<p>Facility in compliance</p> <p>sanitizer bucket (main): 400 ppm; sanitizer (front): 400 ppm; dishwasher sanitizer: 50 ppm</p> <p>Observed employee health agreement, vomit/diarrhea cleanup procedures and allergen awareness.</p> <p>Discussed with PIC: sanitizer buckets and turnover rate for salad prep cooler.</p> <p>Note: items on prep top line for salad are sold within an hour to 2 hours.</p> <p>Provided business card</p>

<b>Person in Charge (Signature)</b>	<b>Date:</b> 02/22/2023
<b>Inspector (Signature)</b> Nicholas Johstono	<b>Date:</b> 02/22/2023