		7		_	1		DEPARTMEN										CURRENT	SCORE	CURRENT	GRA	DE	
	Food Service Establishment In					Insp	spection Report						Ī									
	Establishment Name: Rootstock and Vine						ne															
GEORG	A DE	PARTI	MEN.	T OF	PUBLIC HEALT	Address: 8558 Mair	n ST									4						
City	V	Vood	dst	ock		Time In: 02 : 35	_ _{PM} Ti NO CERT	me O	ut:	07	_:_	00)	PM								
Insp	spection Date: 03/09/2025 CFSM:MANAGER													4	h							
						Routine Followup I	Initial ()			ast Scor 85		Grade B		08/1	1/2	4						
Risk	Ту	pe:	1	0	2 3 3 (O Permit#: 028-18	803		P	rior Scor	re	Grad	е	Da	ate							
Risk Fa most co Preven Health	ictor mmo ion a	s are f nly rep s cont	ood porte ribut	prepared to ing fa	aration practice the Centers for actors in foodbo	s and employee behaviors Disease Control and measures to prevent illness or injury. Good Reta measures to pathogens, into foods.	il Practices are prevo o control the introduc chemicals, and phys	rtion of	cts 1	00)	Α	١	10/0	4/2	3	SCORING AND GR	RADING: A=9	0-100 B=80-89 C=	70-79 l	J≤69	
- Touris		701140				FOODBORNE ILLNE	SS RISK F	ACTO	DRS								INTERVEN1	TIONS	nlicable \			
Com	lia				ance OUT=	not in compliance NO=not observ	ed NA =not appli	cable	cos=	correc	cted o	n-site	durin	g inspe	ectic	n			code provision=2 poi		s	P
		UTN		_		Supervision				4 po				OUT			Cooking a	nd Reheating	of TCS Foods,		ooin	
	_	0				resent, demonstrates knowledg	ge, performs dut	ties		0	0	э						onsumer Ad				
(0 (• (0			ied Food Protection Manager	waatiaaa Duov			0	0		0		_	_	5-1A. Proper co 5-1B. Proper re		nd temperatures	0		0
2	и О	UTN	A I	10	Empic	oyee Health, Good Hygienic P Contamination by H		enting		9 po	ints		•	0	O		holding	nicuting proof		0	1	0
9)		_		er use of restriction & exclusion				0	0	L			ı					4 p	oin	ts
	,)	1			s clean and properly washed are hand contact with ready-to-	ant foods or ann	royod		0	0		•	0	O		5-2. Consumer undercooked fo		vided for raw and	0	1	0
)	•	0			ethod properly followed	eat 100us of app	noveu		•	0	6	IN 0	OUT	NA	ИО	Holding of TC		te Marking of TC	S 9 r	oin	ıts
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1	_	0	_	_		scharge from eyes, nose, and r				0	0		0	•	0		6-1C. Proper co				1	0
())			2-2D. Adeqı	uate handwashing facilities sup	plied & accessil	ble		0	0		0	0	0		6-1D. Time as a procedures and		n control:	0	1	0
•		0		_	2-2E. Respo	onse procedures for vomiting &		is		0	0	H					procedures and	3 10001d0		4 r	oin	ıts
3 I		N TU	Α		2.1A Food	Approved Source				9 po			0	•	0	0	6-2. Proper dat	e marking and	d disposition	•	_	0
	_		0	_		obtained from approved source received at proper temperature				0	0	7	IN 0	TUO	NA	О	Highly	Susceptible l	Populations	9 p	oin	ts
(•	_	_		in good condition, safe, and un				•	0		0	0	•		7-1. Pasteurize not offered	d foods used:	Prohibited foods	0	1	0
)	• (0	_		ired records: shellstock tags, pa		on		•	0	8	IN (TUO	NA.		not onered	Chemical	ls	4 r	oin	ıts
		UTN				Protection From Conta	mination			9 po			0	0			8-2A. Food add		ed and properly	0		0
() (• (0	_		separated and protected er disposition of returned, previous	yughy coryod			•	0		Ü	U	•		used			Ü	Ψ,	_
	9)				ed, and unsafe food	Judy Gerveu,			0 4 po	O ints	9	• INI	O OUT I	NΑ		8-2B. Toxic sub stored, used		oved Procedures	0 4 r	oin	O)
	•	0	0		4-2A. Food	stored covered				0	0	3			_		9-2. Compliand	• •				
()	•	0	ŀ	1-2B. Food-	-contact surfaces: cleaned & sa				•	•		0	0	•		process and H			0	'	0
		Mark	the	nui	nbered item	OUT, if not in compliance. For iter	GOO ms marked OUT.							plicat	ole.	R = 1	Repeat Violation	of the same co	ode provision = 1 pe	oint)		
_						Good Retail Practices are preven		control th	ne intro	oductio	on of p	athog	gens,	chemi								_
Com _l	OU	_	stat	us	Safo Fo	od and Water, Food Identifica	ition	cos	R	14	nplia I OL		Stati	us			Proper Use	of Utensils		_	S poir	
	0	+-	ΔΕ	aet		gs used where required	ition	0	0				A. In	-use	uter	nsils	s: properly store			0	_	0
	0	_				om approved source		o	O		C) 14	B. U	tensil	s, e	quip	oment and liner	ns: properly st	ored, dried, handl	ed 0	_	0
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12	ου	_	J. 1	HCI		ention of Food Contamination	n		oints		C						vater available;			0	_	0
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13	ου	_				and Compliance with Clean A		_	oint	<u>_</u>	(_						0				
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							Ü	1	_													
Perso	Person in Charge (Signature) (Print) David Healey Date: 03/09/2025																					
Inspe	cto	r (Si	gna	tur	e)						Foll	ow-u	ıp:	YES	9		NO O	Follow-up D	ate:			

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 (i).

Establishment Rootstock and Vine	Permit # 028-1803	Date 03/09/2025
Address	City/State	Zipcode
8558 MAIN ST	WOODSTOCK GA	30188

TEMPERATURE OBSERVATIONS						
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	
Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, cooked mushrooms	38.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, cooked corn	39.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Chicken,	36.0 ° F	
Cold Holding, Main Kitchen, Prep Top Cooler, Cut Leafy Greens, spinach	40.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Fish/Seafood, raw fish	46.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Fish/Seafood, crab cake	43.0 ° F	
Cold Holding, Main Kitchen, Reach In Cooler, Cheese, red dragon cheese	46.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, duck pastrami,	47.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, beef capaccola,	45.0 ° F	
Cold Holding, Main Kitchen, grill cooler, Fish/Seafood, raw tuna	35.0 ° F	Cold Holding, Main Kitchen, grill cooler, Fish/Seafood, raw salmon	38.0 ° F	Cold Holding, Main Kitchen, grill cooler, Fish/Seafood, raw lobster	38.0 ° F	
Cold Holding, Main Kitchen, Counter Top/Table, diced ham,	58.0 ° F	Cold Holding, Main Kitchen, Counter Top/Table, Cheese,	56.0 ° F	Cold Holding, Main Kitchen, Counter Top/Table, Eggs, liquid	56.0 ° F	
Cold Holding, Main Kitchen, Counter Top/Table, Eggs, shell	54.0 ° F	Reheat, Main Kitchen, Stove Top, demi sauce, reheated within15 mins (CA for impro HH)	169.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Cut Leafy Greens, arugala	49.0 ° F	
Cold Holding, Main Kitchen, Prep Top Cooler, cooked beets,	49.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, pickled onions,	50.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Cut Leafy Greens, kale	50.0 ° F	
Cold Holding, Main Kitchen, Prep Top Cooler, Dairy, ranch	44.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, creme fresh,	44.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes,	43.0 ° F	
Cold Holding, Main Kitchen, Walk in Cooler, potato chowder,	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cut Leafy Greens, spinach dip	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, steak roll mix (cooked),	41.0 ° F	
Cold Holding, Main Kitchen, Walk in Cooler, pickled onions,	41.0 ° F	Hot Holding, Main Kitchen, Steam Table, bechamel sauce,	117.0 ° F	Hot Holding, Main Kitchen, Steam Table, blue cheese sauce,	117.0 ° F	
Hot Holding, Main Kitchen, Steam Table, duck demi sauce,	123.0 ° F	Hot Holding, Main Kitchen, Steam Table, Rice,	143.0 ° F	Hot Holding, Main Kitchen, Steam Table, sweet potato puree,	156.0 ° F	
Hot Holding, Main Kitchen, Steam Table, etouffee ,	137.0 ° F	Cooling, Main Kitchen, Walk in Cooler, bechamel, prepared 3/8- discarded	46.0 ° F			

etouffee ,			ared 3/8- discarded	46.0 ° F				
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS							
1-2B	responsibility and the authorit information through passing a	3(3)(c)] Observed no Certified For by to direct and control food preparates that is part of an accredited signated to one food service esta ct By: 04/08/2025	ration and service shall be a coprogram that conforms to the	certified food safet national standard	ty manager who has show the for organizations that c	wn proficiency of requertify individuals. Ce	uired rtified Food	
2-1C	Violation of Code: [511-6-1.04 handling garnishes (oranges)	4(4)(a)1,2,3,4(i)] Observed exped with bare hands. There may be	itor handling ready-to-eat (RT no bare hand contact with RTI	E) microgreens w E foods. COS by o	rith bare hands on expo sidiscarding. Corrected On	ide. Also observed basics. New Violation	artender	
3-1C	Violation of Code: [511-6-1.04 COS by discarding. Correcte	4(1)] Observed significant mold bed On-Site. New Violation.	uild-up on marmalade sauce a	and mushrooms in	n walk-in cooler. Food mu	st be maintained in s	afe conditions.	
Person in Charge (Signature) Date: 03/09/2025								
Inspector (S	nspector (Signature) Kadia Kane							

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 (i).

3		
Establishment Rootstock and Vine	Permit # 028-1803	Date 03/09/2025
	City/State WOODSTOCK GA	Zipcode 30188

recorded on the tag label, or invoice as specified under paragraph 2 of this subsection, by:Pf (i) Using an approved record keeping system that keeps the tags, labels, or invoice in chronological order correlated to the date when, or dates during which, the molluscan shellfish are sold or served; and (ii) If molluscan shellfish are removed from their tagged or labeled container the source identification will be preserved by using a record keeping system as specified under paragraph 3() of this section. Pf COS: A hold order has been placed on cysters. Corrected On-Site. New Violation. Violation of Code; [511-6-1.04(A)(e)1(i)(i)(i)(i)(i)(i)(i)(i)(i)(i)(i)(i)(i)(8558 MAIN ST		WOODSTOCK GA	30188						
511-6-1-04(3)(s). Molluscan Shellish, Maintaining Identify (Pf) (s) Molluscan Shellish, Maintaining Identification. 1. Except as specified under puragraphs 3) of this subsection, molluscan shellish tags shall remain attached to the container in which the shellstock are received until the container is enrely. Pf 2. The date when the least molluscan shellish from the container is sold or served shall be recorded on the tag or labels for 90 calendar days from the date that i recorded or the lag their, or invoice as specified under penagraph 2. of this subsection, by Pf (i) Using an approved record keeping system that keeps the tags, labels, or invoice in chronological order correlated to the date when, or dates during which, the molluscan shellish are sold or served; and (iii) If molluscan shellish are removed from their tagged or labeled container the source identification will be preserved by using a record keeping system as specified under paragraph 3(i) of this section. Pf COS: A hold order has been placed on oysters. Corrected On Site. New Violation. Violation of Code [311-6-134](c)(10)(s)(w)(x)(x)(x)(x)(x)(x)(x)(x)(x)(x)(x)(x)(x)		OBSERVATIONS AND COF	RECTIVE ACTIONS							
(c) Molluscian Shelffeth, Maintaining Identification. 1. Except as specified under paragraphs 3.(i) of this subsection, molluscan shellfish tags shall remain attached to the container in which the shelistock are received until the container is empty. Pf. 2. The date when the last molluscan shellfish from the container is sold or served shall be recorded on the tag or label. Pf. 3. The identify of the source of molluscan shellfish that are sold or served shall be recorded on the tag or label. Fr. (i) Using an approved record seeping system that keeps the tags, labels, or invoice in chronological order correlated to the date when, or dates during which, the molluscan shellfish are sold or served, and (ii) if molluscan shellfish are removed from their tagged or labeled container the source identification will be preserved by using a record keeping system as specified under paragraph 3(i) of this section. Pyr. COS: A hold order has been placed on cystems. Corrected On-Site. New Violation. Violation of Code; Eith-6-1.04()(c)(ii)(iii)(iii)(iii)(iii)(iii)(iii)		Violation of Code: [511-6-1.04(3)(k)] Observed no shellstock tag stored with oysters in wa	lk-in.							
the container is empty.Pf 2. The date when the last molluscan shellfish from the container is sold or served shall be recorded on the tag or label. Pf 3.1D 3. The identity of the source of molluscan shellfish from the container is sold or served shall be maintained by retaining product tags or labels for 90 calendar days from the date that i recorded on the tag labels, or invioice as specified under paragraph 2.0 fits subsection, by.Ff (i) Using an approved record keeping system that keeps the tags, labels, or invioice in chronological order correlated to the date when, or dates during which, the molluscan shellfish are removed from their tagged or labeled container the source identification will be preserved by using a record keeping system as specified under paragraph 3.0 of this section. Pf COS: A hold order has been placed on oystem. Corrected On-Site. New Violation. Violation of Coste [511-6-1.044/c)(10)(0)(0)(0)(0)(0)(0)(0)(0)(0)(0)(0)(0)(0		511-6-1.04(3)(k) - Molluscan Shellfish, Maintaining Identity (Pf) (k) Molluscan Shellfish, Maintaining Identification.								
3-1D 3. The identity of the source of molluscan shellfish that are sold or served shall be maintained by retaining product tags or labels for 90 calendar days from the date that i recorded on the tag label, or invoice as specified under paragraph 2. of this autsection, by Pf (I) Using an approved record keeping system that keeps the tags, labels, or invoice in chronological order correlated to the date when, or dates during which, the molluscan shellfish are send or served; and (I) If molluscan shellfish are removed from their tagged or labeled container the source identification will be preserved by using a record keeping system as specified under paragraph 3(i) of this section, Pf (COS: A hold order has been placed on cysters. Corrected On-Site. New Violation. Violation of Code: [514-51-54(4)c)(Tig)(Tig)(Tig)(Tig)(Tig)(Tig)(Tig)(Tig			shall remain attached to the container in v	which the shellstock are received until						
So The decided on the big blobel, or involces as pecified under paragraph 2, of this subsection, by if it (i) Using an approved record keeping system that keeps the tags, labels, or invoice in chronological order correlated to the date when, or dates during which, the molliscan shellins have said or served. and is a selection of the section. For this section. For COS: A hold order has been placed on oysters. Corrected On-Site. New Violation. Violation of Code: [\$11-6.104(k);01(0)(k)(k)(v)(v)(v)(v)(v)(v)(v)(v)(v)(v)(v)(v)(v)		2. The date when the last molluscan shellfish from the container is sold or served shall be recorded on the tag or label.Pf								
inioluscan shellfish are sold or served; and (ii) If molluscan shellfish are removed from their tagged or labeled container the source identification will be preserved by using a record keeping system as specified under paragraph 3() of this section. PT COS.3. A hold order has been placed on cysters. Corrected On-Site. New Violation. Violation of Code: (S11-6.104(4)c1)(0)(ii)(V)(V)(V)(V)(V)(V)(V)(V)(V)(V)(V)(V)(V)	3-1D	3. The identity of the source of molluscan shellfish that are sold or served shall be maintained by retaining product tags or labels for 90 calendar days from the date that is recorded on the tag label, or invoice as specified under paragraph 2. of this subsection, by:Pf								
under paragraph 3(i) of this section. Pf COS: A hold order has been placed on oysters. Corrected On-Site. New Violation. Violation of Code: [511-6-104(4)(1)(i)(i)(i)(i)(v)(v)(v)(i)(ii)) Observed improper vertical storage of raw meats, poultry, seafood, and ready-to-eat (RTE) foods in various coolers: 1. Observed raw chicken stored over raw steak in grill cooler 2. Observed raw chicken stored over raw steak in grill cooler 3. Observed raw duck stored above various raw seafood products in reach-in cooler (below prep top) 4. Observed raw lobster stored over produce in walk-in cooler 4. Observed raw lobster stored over produce in walk-in cooler 5. Observed raw uncovered oysters stored above svere plotation hash in walk-in 6. All raw meals, poultry, & seafood stored vertically must be stored based on final cook temperature and all RTE foods must be stored above these items. COS by properly soring. NOTE: the minimum final cook temperature of duck is 165F. Must store on lowest level in cooler. Corrected On-Site. New Violation. 4.28 Violation of Code: [511-6-105(7)(a)] Observed food build-up on front and back crevices of deil silier. Silier: Was stored as clean. Equipment food-contact surfaces and utensis shall be clean to sight and touch uch. Silier must be thoroughly washed, rinsed, and sanitized after use of yole reading. Corrected On-Site. New Violation. 4.28 Violation of Code: [511-6-105(7)(a)] Observed mold build-up along interior portions of build cer machine in main kitchen. Lee machine must be emplited, cleaned, and sanitized within 120 hours. Must Increase cleaning frequency to a rate that precludes mold accumulations. Repeat Violation. 4.28 Violation of Code: [511-6-106(6)(0)] Observed mold-like build-up in sods gun holder at private member bar. Equipment food-contact surfaces and utensis shall be clean to sight and touch. Must clean a Sanitize adily. New Violation. 4.29 Violation of Code: [511-6-106(6)(0)] Observed dish machine in main kitchen dispensing chorine and the produce of the produce of the			onological order correlated to the date who	en, or dates during which, the						
Violation of Code: [511-6-1.04(4)(c)1(yii)(wii)(vii)(viii)(wii)(viii)(wii)(viii)(wii)(viii)(wii)(viii)(wii)(viii)(wiii)(viii)(wiii)(viii)(wiii)(viii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiii)(wiiiii)(wiiii)(wiiii)(wiiii)(wiiiii)(wiiiii)(wiiiii)(wiiiii)(wiiiiii)(wiiiiiiii										
coolers: 1. Observed raw chicken stored below raw lamb in reach-in cooler 2. Observed raw duck stored over raw steak in grill cooler 3. Observed raw duck stored above various raw sealood products in reach-in cooler (below prep top) 4.1A 4.1A 4.1A 6. Observed raw duck stored above various raw sealood products in reach-in cooler (below prep top) 5. Observed raw uncovered oysters stored above sweet potate hash in walk-in All raw meats, poultry, & seafood stored vertically must be stored based on final cook temperature and all RTE foods must be stored above these items. COS by properly storing. NOTE: the minimum final cook temperature of duck is 165F. Must store on lowest level in cooler. Corrected On-Site. New Violation. 4.2B Violation of Code; [511-8-1057/(a)1] Observed food build-up on front and back crevices of dell silicer. Silicer was stored as clean. Equipment food-contact surfaces and utensits shall be clean to sight and touch. Silicer must be thoroughly washed, rinsed, and sanitized after use. COS by cleaning. Corrected On-Site. Repeat Violation. 4.2B Violation of Code; [511-6-1057/(a)1] Observed mold build-up along interior portions of builk ice machine in main kitchen. Ice machine must be emptiged, cleaned, and sanitized within 72 hours. Must increase deaning frequency to a rate that precides mold accumulations. Repeat Violation. Correct By: 0312/2028 4.2B Violation of Code; [511-6-1057/(a)1] Observed mold-like build-up in soda gun holder at private member bar. Equipment food-contact surfaces and utensits shall be clean to sight and fouch. Must clean is sanitized align. Per Violation. Correct By: 0312/2028 4.2B Violation of Code; [511-6-105(f)(n)] Observed dish machine in main kitchen dispensing chlorine at 10 ppm. Chlorine must dispense at 50 ppm. Corrected On-Site. New Violation. 4.2B Violation of Code; [511-6-104(f)(n) Observed ToS foods in reach-in unit to left of steam table being cold held above 41°F. Temperature abuse is likely resulting form as exercely tom gasket and doon not property clo		· · · · · · · · · · · · · · · · · · ·								
2. Observed raw chicken stored over raw steak in grill cooler 4-1A 4. Observed raw duck stored above various raw seak on groutchs in reach-in cooler (below prep top) 4. Observed raw lobster stored over produce in walk-in cooler 5. Observed raw uncovered oysters stored above west potato hash in walk-in All raw meats, poultry, & seafood stored vertically must be stored based on final cook temperature and all RTE foods must be stored above these items. COS by properly storing. NOTE: the minimum final cook temperature of duck is 165F. Must store on lowest level in cooler. Corrected On-Site. New Violation. 4-2B Violation of Code; [\$11-6-105(Yi)] Observed food build-up on front and back crevices of dell silicer. Slicer was stored as clean. Equipment food-contact surfaces and utensis shall be clean to sight and touch. Slicer must be thoroughly washed, rinsed, and sanitized after use. COS by cleaning. Corrected On-Site. Repeat Violation. 4-2B Violation of Code; [\$11-6-107(Yi)] Observed mod build-up along interior portions of bulk ic marchine in main kitchen. Correct By: 03/12/2025 4-2B Violation of Code; [\$11-6-107(Yi)] Observed mod build-up along interior portions of bulk ic marchine in main kitchen. Correct By: 03/12/2025 4-2B Violation of Code; [\$11-6-105(Yi)] Observed mod build-up along in sod agun holder at private member bar. Equipment food-contact surfaces and to sight and bouch. Must clean & sanitize daily. New Violation. 4-2B Violation of Code; [\$11-6-105(Yi)] Observed dish marchine in main kitchen dispensing chlorine at 10 ppm. Chlorine must dispense at 50 ppm. COS by priming. Chlorine dispension of Code; [\$11-6-104(Yi)] Observed Tics food in reach-in unit to left of steam table being cold held above 4.1*F. Temperature abuse is likely resulting form severely form spaket and door not properly closing being left ajar. COS by discarding. Observed all varies control in marchine at 4.1*F. To properative sortion of safety food shall be maintained at 4.1*F. Ocs) (violation of Code; [\$11-6-104(Yi)] Observed Tic			orage of raw meats, poultry, seafood, and	ready-to-eat (RTE) foods in various						
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Increase (Circulature) Kedia Kana		COS by discarding. Corrected On-Site. New Violation.								
Inspector (Signature) Kadia Kane Date: 03/09/2025	Person in Ch	arge (Signature)		Date: 03/09/2025						
	Inspector (Si	nspector (Signature) Kadia Kane Date: 03/09/2025								

3

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 (i).

3		
Establishment Rootstock and Vine	Permit # 028-1803	Date 03/09/2025
	City/State WOODSTOCK GA	Zipcode 30188

8558 MAIN ST	WOODSTOCK GA	30188					
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS						
	Violation of Code: [511-6-1.04(6)(h)] Observed an abundance of TCS food items stored past 7 days. Lobster sauce prepared 1/18 sweet potato prepared 2/27, and more were all stored in reach-in units. A food that requires datemarking shall be discarded if it:	risotto prepared 2/21 & 2/25, cooked					
	(i) Exceeds 7 days, not including the time that the product is frozen; P						
6-2	(ii) Is in a container or package that does not bear a date or day; P or						
	(iii) Is inappropriately marked with a date or day that exceeds 7 days. P						
	COS by discarding. Corrected On-Site. New Violation.						
6-2	Violation of Code: [511-6-1.04(6)(g)] Observed several TCS food items prepared on previous days not date marked. TCS food prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, when held at a temperature of 41°F (5°C) or below for a maximum of 7 days. The day of preparation shall be counted as Day 1. COS by discarding. Corrected On-Site. New Violation.						
10D	Violation of Code: [511-6-1.04(8)(b)] Observed buttermilk with an expiration date of 3/3, goat cheese with an expiration date of 2/21, and milk with an expiration date of 3/8 stored in walk-in cooler. Prepackaged sandwiches, eggs, infant formula, shucked oysters, milk, and time/temperature control safety foods that are labeled as "keep refrigerated" and that are for sale or service to the consumer or used as an ingredient in other foods shall be immediately discarded and shall not be sold, served, or used after the manufacturer's expiration date or the sell-by date. COS by discarding. Corrected On-Site. New Violation.						
15A	Violation of Code: [511-6-1.05(6)(a)] Observed gaskets for reach-in cooler to left of steam table in disrepair. All equipment must be likely contributing to temperature abuse. New Violation.	kept in good repair. Must fix as it is					
Remarks	*All purpose cleaner may not be used on table tops. Must use quat sanitizer from sink *Documentation specifying salmon as wild caught or farm raised must be maintained onsite. If not listed on invoice, must keep lab	el from actual hoy OR request letter					
	from supplier. Salmon must be fully cooked to 145F until verification can be provided to Health Authority. Asterisks must also be ac						
	*Utensils may not be stored in water unless water is maintained at 135F or above.						
	*Beard guard must be worn if beard is longer than 1/2 inch.						
	*Wild mushroom source will be further reviewed. Health Authority will follow-up	and the second s					
	*Reinspection anytime within 10 days. Failure to receive a satisfactory score will result in facility being asked to close until necessary	ary corrections can be made					
	*Discussed updates to new food service rule. Form was signed and a copy was provided to facility.						
Person in Ch	Person in Charge (Signature) Date: 03/09/2025						
Inspector (Si	Date: 03/09/2025						