



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Rootstock and Vine

Address: 8558 Main ST

City: Woodstock Time In: 02 : 35 PM Time Out: 07 : 00 PM

Inspection Date: 03/09/2025 CFSM:MANAGER

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: 028-1803

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 into foods.

Table with Last Score (85), Grade (B), Date (08/11/24), Prior Score (100), Grade (A), Date (10/04/23)

CURRENT SCORE: 46, CURRENT GRADE: U. 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

Main compliance table with columns for Compliance Status, COS, R, and item descriptions. Includes sections for Supervision, Employee Health, Approved Source, Protection From Contamination, Cooking and Reheating, Holding of TCS Foods, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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.

Good Retail Practices table with columns for Compliance Status, COS, R, and item descriptions. Includes items for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act, Proper Use of Utensils, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature) (Print) David Healey Date: 03/09/2025
Inspector (Signature) Follow-up: YES NO Follow-up Date:

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 8558 MAIN ST	City/State WOODSTOCK GA	Zipcode 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 capicola,	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 within 15 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		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
1-2B	Violation of Code: [511-6-1.03(3)(c)] Observed no Certified Food Safety Manager (CFSM) for facility. At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food safety manager who has shown proficiency of required information through passing a test that is part of an accredited program that conforms to the national standards for organizations that certify individuals. Certified Food Safety Managers must be designated to one food service establishment only and maintain and renew certification in accordance with the requirements of the examination taken. New Violation. Correct By: 04/08/2025
2-1C	Violation of Code: [511-6-1.04(4)(a)1,2,3,4(i)] Observed expeditor handling ready-to-eat (RTE) microgreens with bare hands on expo side. Also observed bartender handling garnishes (oranges) with bare hands. There may be no bare hand contact with RTE foods. COS by discarding. Corrected On-Site. New Violation.
3-1C	Violation of Code: [511-6-1.04(1)] Observed significant mold build-up on marmalade sauce and mushrooms in walk-in cooler. Food must be maintained in safe conditions. COS by discarding. Corrected On-Site. New Violation.

Person in Charge (Signature) <input style="width: 90%;" type="text"/>	Date: 03/09/2025
Inspector (Signature) Kadia Kane <input style="width: 90%;" type="text"/>	Date: 03/09/2025

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
3-1D	<p>Violation of Code: [511-6-1.04(3)(k)] Observed no shellstock tag stored with oysters in walk-in.</p> <p>511-6-1.04(3)(k) - Molluscan Shellfish, Maintaining Identity (Pf) (k) Molluscan Shellfish, Maintaining Identification.</p> <p>1. Except as specified under paragraphs 3.(ii) of this subsection, molluscan shellfish tags shall remain attached to the container in which the shellstock are received until the container is empty.Pf</p> <p>2. The date when the last molluscan shellfish from the container is sold or served shall be recorded on the tag or label.Pf</p> <p>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</p> <p>(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</p> <p>(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. Pf</p> <p>COS: A hold order has been placed on oysters. Corrected On-Site. New Violation.</p>
4-1A	<p>Violation of Code: [511-6-1.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)] Observed improper vertical storage of raw meats, poultry, seafood, and ready-to-eat (RTE) foods in various coolers:</p> <p>1. Observed slider buns stored below raw lamb in reach-in 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 5. Observed raw uncovered oysters stored above sweet potato hash in walk-in</p> <p>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.</p> <p>NOTE: the minimum final cook temperature of duck is 165F. Must store on lowest level in cooler. Corrected On-Site. New Violation.</p>
4-2B	Violation of Code: [511-6-1.05(7)(a)1] Observed food build-up on front and back crevices of deli slicer. Slicer was stored as clean. Equipment food-contact surfaces and utensils 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: [511-6-1.05(7)(b)] Observed mold build-up along interior portions of bulk ice machine in main kitchen. Ice machine must be emptied, cleaned, and sanitized within 72 hours. Must increase cleaning frequency to a rate that precludes mold accumulations. Repeat Violation. Correct By: 03/12/2025
4-2B	Violation of Code: [511-6-1.05(7)(a)1] Observed mold-like build-up in soda gun holder at private member bar. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Must clean & sanitize daily. New Violation.
4-2B	Violation of Code: [511-6-1.05(6)(n)] Observed dish machine in main kitchen dispensing chlorine at 10 ppm. Chlorine must dispense at 50 ppm. COS by priming. Chlorine then dispensed at 50 ppm. Corrected On-Site. New Violation.
6-1A	Violation of Code: [511-6-1.04(6)(f)] Observed TCS foods in reach-in unit to left of steam table being cold held above 41°F. Temperature abuse is likely resulting form severely torn gasket and door not properly closing & being left ajar. COS by discarding. Must address cooler door/gasket issue within 72 hours OR don't store TCS food items in unit until fixed. Corrected On-Site. New Violation. Correct By: 03/12/2025
6-1A	Violation of Code: [511-6-1.04(6)(f)] Observed all time/temperature control for safety (TCS) foods in prep top/reach-in unit closest to kitchen entrance being cold held at temperatures greater than 41. All TCS foods were temping between 44-50°F. Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety food shall be maintained at 41°F. COS by discarding. Corrected On-Site. New Violation.
6-1A	Violation of Code: [511-6-1.04(6)(f)] Observed cooked ham, shredded cheese, liquid eggs, and shell eggs left sitting outside of temperature control and temping 54-58°F. Unless these items are utilizing time as a public health control, they must be maintained at 41°F or below. PIC stated that these items are supposed to be on an ice bath but were not put on one today. COS by discarding. Corrected On-Site. New Violation.
6-1B	Violation of Code: [511-6-1.04(6)(f)] Observed several TCS foods items in steam table being hot held below 135°F. [SEE TEMPERATURE OBSERVATIONS]. TCS foods must be hot held at 135°F or above. COS by discarding. Corrected On-Site. New Violation.
6-1C	<p>Violation of Code: [511-6-1.04(6)(d)] Observed bechamel sauce prepared yesterday not cooled to 41°F within 6 hours of reaching 135°F. Temperature of sauce was 46°F. Cooked time/temperature control for safety food shall be cooled:</p> <p>(i) Within 2 hours from 135°F (57°C) to 70°F (21°C); P and</p> <p>(ii) Within a total of 6 hours from 135°F (57°C) to 41°F (5°C) or less. P</p> <p>COS by discarding. Corrected On-Site. New Violation.</p>

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6-2	<p>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, risotto prepared 2/21 & 2/25, cooked sweet potato prepared 2/27, and more were all stored in reach-in units. A food that requires datemarking shall be discarded if it:</p> <ul style="list-style-type: none"> (i) Exceeds 7 days, not including the time that the product is frozen; P (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 <p>COS by discarding. Corrected On-Site. New Violation.</p>
6-2	<p>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.</p>
10D	<p>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.</p>
15A	<p>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 kept in good repair. Must fix as it is likely contributing to temperature abuse. New Violation.</p>
Remarks	<p>*All purpose cleaner may not be used on table tops. Must use quat sanitizer from sink</p> <p>*Documentation specifying salmon as wild caught or farm raised must be maintained onsite. If not listed on invoice, must keep label from actual box OR request letter from supplier. Salmon must be fully cooked to 145F until verification can be provided to Health Authority. Asterisks must also be added to menu if offering less than well.</p> <p>*Utensils may not be stored in water unless water is maintained at 135F or above.</p> <p>*Beard guard must be worn if beard is longer than 1/2 inch.</p> <p>*Wild mushroom source will be further reviewed. Health Authority will follow-up</p> <p>*Reinspection anytime within 10 days. Failure to receive a satisfactory score will result in facility being asked to close until necessary corrections can be made</p> <p>*Discussed updates to new food service rule. Form was signed and a copy was provided to facility.</p>

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