

GEORGIA DEPARTMENT
OF AGRICULTURE

FOOD ESTABLISHMENT INSPECTION REPORT

Tyler Harper
COMMISSIONER



FOOD SAFETY DIVISION
19 Martin Luther King Jr. Drive Room 306
Atlanta, GA 30334

No. of Risk Factor/Intervention Violations 0 Date 07/01/2024
No. of Repeat Risk Factor/Intervention Violations 0 Time In 12:45 PM
Good Retail/Manufacturing Practices Time Out 01:45 PM

Establishment
HARVEST HORIZONS HOLDING INC

Address
3670 HIGHWAY 5

City/State
DOUGLASVILLE, GA

Zip Code 30135
Telephone (770) 693-0171

Establishment #
5451587

License Holder
HARVEST HORIZONS HOLDINGS INC

Purpose of Inspection
Opening

Est. Type 305
Risk Category

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

RISK FACTORS are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.

PUBLIC HEALTH INTERVENTIONS are control measures to prevent foodborne illness or injury.

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
Supervision					Protection from Contamination				
1	IN	Person in charge present, demonstrates knowledge, and performs duties			15	IN	Food separated and protected		
2	N/O	Certified Food Protection Manager			16	IN	Food-contact surfaces, cleaned & sanitized		
Employee Health					17	N/O	Proper disposition of returned, previously served, reconditioned & unsafe food		
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			Time/Temperature Control for Safety				
4	IN	Proper use of restriction and exclusion			18	IN	Proper cooking time & temperatures		
5	IN	Procedures for responding to vomiting and diarrheal events			19	IN	Proper reheating procedures for hot holding		
Good Hygienic Practices					20	IN	Proper cooling time and temperature		
6	IN	Proper eating, tasting, drinking, or tobacco use			21	N/A	Proper hot holding temperatures		
7	IN	No discharge from eyes, nose, and mouth			22	IN	Proper cold holding temperatures		
Preventing Contamination by Hands					23	IN	Proper date marking and disposition		
8	IN	Hands clean & properly washed			24	N/A	Time as a Public Health Control, procedures & records		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Consumer Advisory				
10	IN	Adequate handwashing sinks properly supplied and accessible			25	N/A	Consumer advisory provided for raw/undercooked food		
Approved Source					Enforcement Tactics				
11	IN	Food obtained from approved source			26	IN	Withhold from Sale/Rejected Equipment/Voluntary Destruction		
12	N/O	Food received at proper temperature			Food/Color Additives and Toxic Substances				
13	IN	Food in good condition, safe, & unadulterated			27	IN	Food additives: approved & properly used		
14	IN	Required records available: shellstock tags, parasite destruction			28	IN	Toxic substances properly identified, stored, & used		
					Conformance with Approved Procedures				
					29	N/A	Compliance with variance/specialized process/HACCP		

GOOD RETAIL/PROCESSING PRACTICES

GOOD RETAIL/PROCESSING PRACTICES are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status			COS	R
Safe Food and Water					Proper Use of Utensils				
30	N/A	Pasteurized eggs used where required			44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
31	IN	Water & ice from approved source			45	IN	Single-use/single-service articles: properly stored & used		
32	N/A	Variance obtained for specialized processing methods			46	N/O	Gloves used properly		
Food Temperature Control					Utensils, Equipment and Vending				
33	IN	Proper cooling methods used; adequate equipment for temperature control			47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
34	N/A	Plant food properly cooked for hot holding			48	IN	Warewashing facilities: installed, maintained, & used; test strips		
35	N/O	Approved thawing methods used			49	IN	Non-food contact surfaces clean		
36	IN	Thermometers provided & accurate			Physical Facilities				
Food Identification					50	IN	Hot & cold water available; adequate pressure		
37	IN	Food properly labeled; original container			51	IN	Plumbing installed; proper backflow devices		
Prevention of Food Contamination					52	IN	Sewage & waste water properly disposed		
38	IN	Insects, rodents, & animals not present			53	IN	Toilet facilities: properly constructed, supplied, & cleaned		
39	IN	Contamination prevented during preparation, storage & display			54	IN	Garbage & refuse properly disposed; facilities maintained		
40	IN	Personal cleanliness			55	IN	Physical facilities installed, maintained, & clean		
41	N/O	Wiping cloths: properly used & stored			56	IN	Adequate ventilation & lighting; designated areas used		
42	N/O	Washing fruits & vegetables			Required Documents Posted				
Proper Use of Utensils					57	IN	Food sales license and inspection report posted		
43	IN	In-use utensils: properly stored							

Person in Charge
(Signature)

Lead Inspector
(Signature)

Asst. Inspector
(Signature)

Person in Charge
(Print)

SUSAN HENDERSON Date: 07/01/2024

Lead Inspector
(Print)

Kwanza McCoy Date: 07/01/2024

Asst. Inspector
(Print)

Shaylon Saunders Date: 07/01/2024

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment HARVEST HORIZONS HOLDING INC	Address 3670 HIGHWAY 5	City/State DOUGLASVILLE, GA	Zip Code 30135	Telephone (770) 693-0171
Establishment # 5451587	License Holder HARVEST HORIZONS HOLDINGS INC	Purpose of Inspection Opening	Est. Type 305	Risk Category

REJECTED EQUIPMENT

Equipment	Area	Reason For Rejection
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ECONOMIC OBSERVATIONS

False Advertisement	#'s	Errors	Scale Accuracy	#'s	Errors	Tare Weights	#'s	Errors
Scanner Verification:			Scales Checked:			Packages Weighed:		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Eggs / Cold-Hold Unit	034.0 ° F	Pasta / Walk-In Cooler	036.0 ° F	Deli Meat / Cold-Hold Unit	034.0 ° F
Chicken / Walk-In Cooler	035.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number Violations cited in this report must be corrected within the time frames below or as stated in 40-7-1-.41(14) & (16).

Remarks New Firm: The firm has been inspected and approved for licensing and opening. Inspection report and licensing documents are attached to the establishment's homepage in DHD, licensing partners have been notified.

 Please allow time for GDA Licensing Department to send the Food Sales Establishment License. Inspection report will also act as your license until the firm receives the license.

 The owner will pay the current 2025 fiscal year. Once fees are paid, please allow time for the GDA Licensing Department to email the Food Sales Establishment License. The inspection report will act as a temporary license until the firm receives an official Food Sales Establishment License. Once your license is received, please post the license to the public view. The inspection report will remain posted until the next inspection.

 Report was signed by the PIC, discussed with PIC, printed and email.

 Inspection was conducted with Katherine Thornton and Shaylon Saunders

Person in Charge
(Signature) 

Lead Inspector
(Signature) 

Asst. Inspector
(Signature) 

Person in Charge
(Print) SUSAN HENDERSON **Date:** 07/01/2024

Lead Inspector
(Print) Kwanza McCoy **Date:** 07/01/2024

Asst. Inspector
(Print) Shaylon Saunders **Date:** 07/01/2024