

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> TEPPAN POKE AND HIBACHI <b>Address:</b> 2725 Hamilton Mill Rd <b>City:</b> Buford <b>Time In:</b> 11:35 AM <b>Time Out:</b> 03:20 PM <b>Inspection Date:</b> 08/08/2022 <b>CFSM:</b> Jia Fang 19742258 08/28/2025 <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FS-12639 <div style="font-size: small;">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>						60	U
						<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <small>(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.)</small>							
<b>IN</b> =in compliance <b>OUT</b> =not in compliance <b>NO</b> =not observed <b>NA</b> =not applicable <b>COS</b> =corrected on-site during inspection <b>R</b> =Repeat violation of the same code provision=2 points							
<b>1 IN OUT NA NO</b>				<b>Supervision</b>		<b>4 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager		<input type="radio"/>	<input type="radio"/>
<b>2 IN OUT NA NO</b>				<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>		<b>9 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events		<input type="radio"/>	<input type="radio"/>
<b>3 IN OUT NA NO</b>				<b>Approved Source</b>		<b>9 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction		<input type="radio"/>	<input type="radio"/>
<b>4 IN OUT NA NO</b>				<b>Protection From Contamination</b>		<b>9 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized		<input type="radio"/>	<input type="radio"/>
<b>5 IN OUT NA NO</b>				<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>		<b>9 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>
<b>6 IN OUT NA NO</b>				<b>Holding of TCS Foods, Date Marking of TCS Foods</b>		<b>9 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>
<b>7 IN OUT NA NO</b>				<b>Highly Susceptible Populations</b>		<b>9 points</b>	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered		<input type="radio"/>	<input type="radio"/>
<b>8 IN OUT NA NO</b>				<b>Chemicals</b>		<b>4 points</b>	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input checked="" type="radio"/>	<input type="radio"/>
<b>9 IN OUT NA NO</b>				<b>Conformance with Approved Procedures</b>		<b>4 points</b>	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>
<b>GOOD RETAIL PRACTICES</b> <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
<b>10 OUT</b>				<b>Safe Food and Water, Food Identification</b>		<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10B. Water and ice from approved source		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10C. Variance obtained for specialized processing methods		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container		<input type="radio"/>	<input type="radio"/>
<b>11 OUT</b>				<b>Food Temperature Control</b>		<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11B. Plant food properly cooked for hot holding		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate		<input type="radio"/>	<input type="radio"/>
<b>12 OUT</b>				<b>Prevention of Food Contamination</b>		<b>3 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness		<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12C. Wiping cloths: properly used and stored		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables		<input checked="" type="radio"/>	<input type="radio"/>
<b>13 OUT</b>				<b>Postings and Compliance with Clean Air Act</b>		<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<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		<input type="radio"/>	<input type="radio"/>
<b>14 OUT</b>				<b>Proper Use of Utensils</b>		<b>1 point</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored		<input checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used		<input checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly		<input type="radio"/>	<input type="radio"/>
<b>15 OUT</b>				<b>Utensils, Equipment and Vending</b>		<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean		<input type="radio"/>	<input type="radio"/>
<b>16 OUT</b>				<b>Water, Plumbing and Waste</b>		<b>2 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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"/>	16B. Plumbing installed; proper backflow devices		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed		<input type="radio"/>	<input type="radio"/>
<b>17 OUT</b>				<b>Physical Facilities</b>		<b>1 point</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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"/>	17B. Garbage/refuse properly disposed; facilities maintained		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used		<input checked="" type="radio"/>	<input type="radio"/>
<b>18 OUT</b>				<b>Pest and Animal Control</b>		<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present		<input type="radio"/>	<input type="radio"/>
<b>Person in Charge (Signature)</b> _____				<b>(Print)</b> Jia Feng		<b>Date:</b> 08/08/2022	
<b>Inspector (Signature)</b> _____				<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/>		<b>Follow-up Date:</b> 08/18/2022	

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Follow-up: YES ☒ NO ☐



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).

Establishment

TEPPAN POKE AND HIBACHI

Permit #

067-FS-12639

Date

08/08/2022

Address

2725 Hamilton Mill Rd

City/State

BufordGA

Zip Code

30519

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Miso (reheating 1hr 10min) / Hot Hold Unit	71	Spicy Miso (Reheating 1hr 10min) / Hot Hold Unit	90	Tonkatsu Sauce (reheating 1hr 40min) / Hot Hold	119
Miso (final reheat) / Hot Hold Unit	140	Spicy Miso (final reheat) / Hot Hold Unit	147	Tonkatsu Sauce (final reheat) / Hot Hold Unit	150
Shell Egg (cook) / Stove Top	149	Egg (cooling 1hr) / Ice Bath	96	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) COS Correct By: 08/18/2022 Due to unsatisfactory score and multiple critical violations, person in charge (PIC) is not demonstrating active managerial control. // All violations corrected. Trained PIC during inspection. // It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)

2-1B: .03(5)(c) COS Observed employee start to put on a glove after handling unwashed produce without washing hands. Employee touched face and then touched a prep surface without washing hands. // Employee washed hands and then proceeded with food preparation. // Employees must wash hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and: 1) after touching exposed body parts; 2) after using the restroom; 3) after coughing, sneezing, using tobacco, eating, or drinking; 4) after handling soiled equipment or utensils; 5) during food preparation, as often as needed to remove soil and contamination and to prevent cross contamination when changing tasks; 6) before putting on gloves; 7) after engaging in other activities that contaminate hands; 8) a second time when entering the kitchen from using the restroom. (P)

2-2D: .06(2)(o) COS Correct By: 08/18/2022 Employees using the hand sinks to fill containers, dump food, and rinse utensils. // Employees moved to the appropriate sinks for rinsing and dumping. // A handwashing facility may not be used for purposes other than handwashing. (Pf)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw, ready-to-eat salmon and tuna stored above ready-to-eat food in the prep cooler, upright freezer, and upright cooler. Unwashed vegetables stored above ready-to-eat food in the prep cooler and upright cooler. // Foods were rearranged for proper separation and protection. // Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)

4-2B: .05(6)(n) Employee using an unapproved chemical to sanitize tables. // PIC to use diluted chlorine as the food-contact surface disinfectant. // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)

4-2B: .05(8)(b) COS Correct By: 08/11/2022 Employee washed a pot at the dump sink, rinsed, and then placed into sanitizer and immediately removed it to store away as clean. // Employee instructed on how to properly wash, rinse, and sanitize the pot. // After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in sanitizer solution for the minimum contact time, at the required concentration, as stated on the manufacturer label. (P)

8-2B: .07(6)(o) COS Correct By: 08/11/2022 Employee medicine bottles stored above prep surfaces and food. // Items were relocated. // Medicines belonging to employees or that require refrigeration and are stored in a food refrigerator shall be stored in a package or container and kept inside a covered, leakproof container that is identified as a container for the storage of medicines. (P)

8-2B: .07(6)(b) COS Correct By: 08/18/2022 Multiple spray bottles of chemical not labeled with the common name. // All working containers were labeled. // Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)

12A: .04(4)(u) COS Correct By: 08/11/2022 Observed dry food toppings stored uncovered and exposed by the register. // Food relocated to behind the sneeze shield. // Food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards, display cases, or other effective means. (P)

12B: .03(5)(g) (Repeat) COS Employees preparing food with jewelry on the wrists. // Jewelry was removed and hands washed. // Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). \*\*SECOND CONSECUTIVE VIOLATION OF CODE PROVISION\*\*

12D: .04(4)(g) COS Correct By: 08/18/2022 Dishes being rinsed and washed at the vegetable sink. // Dishes relocated to the 3-compartment sink to continue washing. // Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)

Person in Charge (Signature)

Date 08/08/2022

Inspector (Signature)

Date 08/08/2022



# Food Service Establishment Inspection Report Addendum

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Establishment TEPPAN POKE AND HIBACHI	Permit # 067-FS-12639	Date 08/08/2022
Address 2725 Hamilton Mill Rd	City/State Buford GA	Zip Code 30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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14A: .04(4)(k) COS Correct By: 08/11/2022 In-use utensils stored in water less than 135F. // Utensils rewashed and placed in water above 135F. // During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 1. in the food with their handles above the top of the food and the container; 2. in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 3. in a clean, dry container; or 4. in a container of water if the water is maintained at a temperature of at least 135°F (57°C) and the container is cleaned at the required frequency. (C)

14C: .05(10)(g)(1)&(3) COS Correct By: 08/11/2022 Single-use utensils stored for customer self-service with the food-/lip-contact surface exposed. // Utensils placed into containers with the surface protected. // Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-and lip-contact surfaces is prevented. (C) Single-service articles that are intended for food- or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser. (C)

17D: .07(4)(b) COS Observed employee personal items stored above customer food in prep cooler and on prep surfaces (phones). // Employee items were relocated. // Areas designated for employee activity shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. (C)

Person in Charge (Signature)	Date 08/08/2022
Inspector (Signature)	Date 08/08/2022

# Food Service Establishment Inspection Report Addendum

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Address 2725 Hamilton Mill Rd	City/State Buford GA	Zip Code 30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All hot holding and cold holding temperatures in compliance unless otherwise noted.

NOTE: Time control procedures provided only include the sushi rice. DPH template provided for future use on the miso bases for soups. Ensure that labeling is placed onto containers each time a new batch is placed onto TPHC, and all old labels are removed.

NOTE: Reseal the back hand sink to the wall.

NOTE: Do not line shelving with aluminum foil.

**\*\*THREE OR MORE CONSECUTIVE VIOLATIONS OF A CODE PROVISION WILL RESULT IN PERMIT SUSPENSION\*\***

NOTE: When cleaning tables, employees must follow one of the approved methods-

1. Spray bottle method- Employees shall spray each table with a sanitizing solution and wipe clean with a paper towel. A new paper towel shall be used for each table.

2. Two bucket method- The first bucket should be filled with either soapy water or sanitizer. Remove towel from bucket to remove debris from table, then place back into the bucket. The second bucket shall be filled with a sanitizing solution. Use towel to sanitize the table, and place back into the bucket when moving to the next table.

A follow-up inspection will occur on or before 8/18/2022.

A required additional routine inspection will occur before 8/8/2023.

Questions?  
770-963-5132  
www.gnrhealth.com

Person in Charge (Signature)	Date 08/08/2022
Inspector (Signature)	Date 08/08/2022