

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE	
<b>Establishment Name:</b> GOLDEN BUDDHA RESTAURANT <b>Address:</b> 4300 Buford Drive <b>City:</b> Buford <b>Time In:</b> 01:15 PM <b>Time Out:</b> 04:00 PM <b>Inspection Date:</b> 02/02/2023 <b>CFSM:</b> _____ <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> 067-1344 <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>						59		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=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</b>									
Compliance Status						COS	R		
<b>1 IN OUT NA NO Supervision 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 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 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input 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>3 IN OUT NA NO Approved Source 9 points</b>									
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source		<input checked="" 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 type="radio"/>	<input type="radio"/>	<input checked="" 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 Protection From Contamination 9 points</b>									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		<input 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>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>		
<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points</b>									
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures		<input checked="" 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature		<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>		
<b>7 IN OUT NA NO Highly Susceptible Populations 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 Chemicals 4 points</b>									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input type="radio"/>	<input type="radio"/>		
<b>9 IN OUT NA NO Conformance with Approved Procedures 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>									
Compliance Status						COS	R		
<b>10 OUT Safe Food and Water, Food Identification 3 points</b>									
<input type="radio"/>	10A. Pasteurized eggs used where required				<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"/>	10C. Variance obtained for specialized processing methods				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	10D. Food properly labeled; original container				<input type="radio"/>	<input type="radio"/>			
<b>11 OUT Food Temperature Control 3 points</b>									
<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control				<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"/>	11C. Approved thawing methods used				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	11D. Thermometers provided and accurate				<input type="radio"/>	<input type="radio"/>			
<b>12 OUT Prevention of Food Contamination 3 points</b>									
<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	12B. Personal cleanliness				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	12C. Wiping cloths: properly used and stored				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	12D. Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>			
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>									
<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/>	<input type="radio"/>			
Compliance Status						COS	R		
<b>14 OUT Proper Use of Utensils 1 point</b>									
<input type="radio"/>	14A. In-use utensils: properly stored				<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 type="radio"/>	14C. Single-use/single-service articles: properly stored, used				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	14D. Gloves used properly				<input type="radio"/>	<input type="radio"/>			
<b>15 OUT Utensils, Equipment and Vending 1 point</b>									
<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<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"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/>	<input type="radio"/>			
<b>16 OUT Water, Plumbing and Waste 2 points</b>									
<input type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<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 Physical Facilities 1 point</b>									
<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input checked="" type="radio"/>	<input type="radio"/>			
<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>			
<b>18 OUT Pest and Animal Control 3 points</b>									
<input checked="" type="radio"/>	18. Insects, rodents, and animals not present				<input checked="" type="radio"/>	<input type="radio"/>			
<b>Person in Charge (Signature)</b> _____ (Print) <b>Timmy Lee</b> <b>Date:</b> 02/02/2023									
<b>Inspector (Signature)</b> LEW <b>LEW EHS</b>						<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 02/02/2023			



Food Service Establishment Inspection Report Addendum				Page 2 of 4	
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 GOLDEN BUDDHA RESTAURANT		Permit # 067-1344		Date 02/02/2023	
Address 4300 Buford Drive		City/State Buford GA		Zip Code 30518	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken cooked from raw / wok	193	cooked chicken (discarded) / prep cooler	62	crab rangoons (discarded) / prep cooler	59
garlic in oil (discarded) / wok area	69	prep cooler / kitchen	64.4	Pooled eggs (discarde) / prep table	62
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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 02/09/2023 No active managerial control, food safety not being maintained. 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)</p> <p>1-2A: .03(2) NCOS No person in charge at the beginning of the inspection. Person in charge arrived during inspection. There must be a person in charge on the premises of the food service establishment at all times. (Pf)</p> <p>2-2B: .03(5)(j)1&amp;2 COS Observed two employees eating in the kitchen. Employees took food out of the kitchen area. Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)</p> <p>2-2D: .07(3)(b) COS Paper towels not provided at one handwashing sink in kitchen. Paper towels placed by handwashing sink. Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)</p> <p>2-2D: .06(2)(o) COS Observed handwashing sink by grill/wok with dirty dishes in it. Items were removed. A handwashing facility may not be used for purposes other than handwashing. (Pf)</p> <p>3-1A: .04(2)(a) COS Observed multiple flats of eggs not marked with expiration, manufacturer, dirty, and uneven sized. No documentation could be provided for source of eggs. Eggs were discarded. Food shall be obtained from sources that comply with law. (P)</p> <p>4-2B: .05(7)(b) NCOS Correct By: 02/09/2023 Observed ice machine with mold like build up inside. Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)</p> <p>6-1A: .04(6)(f) COS Observed multiple food items (chicken, rangoons, garlic in oil, pooled eggs). Items were discarded. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)</p> <p>6-2: .04(6)(g) (Repeat) COS Observed multiple food items (soups, cooked chickens) in walk in cooler not labeled with the preparation date. Items were labeled with preparation date. Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by with the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)</p> <p>15A: .05(6)(a) NCOS Correct By: 02/09/2023 Prep cooler in kitchen ambient air temperature above 41F. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2)of this Rule.</p> <p>17C: .07(5)(a),(b)1,2,3 COS Wall behind dishwashing machine no longer in good repair. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)</p> <p>18: .07(2)(n) COS Back door does not self close. Outer openings of a food service establishment shall be protected against the entry of insects and rodents by: 1) filling or closing holes and other gaps along floors, walls, and ceilings; (C) 2) closed, tight-fitting windows; (C) and 3) solid self-closing, tight-fitting doors. (C)</p> <p>18: .07(2)(k) COS Observed multiple bait stations stored on counters. Bait stations were removed. Insect control devices shall be installed so that: 1) The devices are not located over a food preparation area; (C) and 2) Dead insects and insect fragments are prevented from contact with exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (C)</p>					
Person in Charge (Signature)				Date 02/02/2023	
Inspector (Signature) LEW				Date 02/02/2023	



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**Establishment**  
GOLDEN BUDDHA RESTAURANT

Permit #	067-1344
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Date	02/02/2023
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**Address**  
4300 Buford Drive

**City/State**  
Buford

GA

**Zip Code**  
30518

Item Number	Item Description	Unit	Quantity	Unit Price	Total Price
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Date 02/02/2023

LEW

**Date** 02/02/2023

# Food Service Establishment Inspection Report Addendum

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Establishment GOLDEN BUDDHA RESTAURANT	Permit # 067-1344	Date 02/02/2023
Address 4300 Buford Drive	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

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

Facility uses MSG and food colorings as an additive.

Food in freezer frozen solid.

Ensure food items are stored at least 6 inches off of the floor.

Ensure three compartment is accessible at all times.

.07(5)(n) Maintaining Premises. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment, such as litter or equipment that is nonfunctional or no longer used .

\*\*\*Due to an unsatisfactory score on today's inspection follow-up inspection will occur within ten days.

All uncorrected violations may result in permit suspension.

\*\*A REQUIRED ADDITIONAL ROUTINE WILL BE CONDUCTED WITHIN 12 MONTHS.

\*\*\*SECOND CONSECUTIVE VIOLATION OF 04(6)(g) – Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking.

\*\*\*THIRD CONSECUTIVE REPEAT VIOLATIONS FROM ROUTINE TO ROUTINE MAY RESULT IN PERMIT SUSPENSION\*\*\*

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

Person in Charge (Signature)	Date 02/02/2023
Inspector (Signature) LEW	Date 02/02/2023