

Food Service 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 TEPPAN POKE AND HIBACHI	Permit # 067-FS-12639	Date 05/13/2023
Address 2725 Hamilton Mill Rd	City/State Buford GA	Zip Code 30519

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS

4-2B: .05(6)(n) (Repeat) COS Observed multiple chlorine sanitizer buckets at too low a concentration, undetectable on a test strip. // Chlorine sanitizer solution was remade, new concentration between 50-100ppm. // 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) ****SECOND CONSECUTIVE ROUTINE VIOLATION****

6-1D: .04(6)(i) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process started over. // When using Time Control (TPHC) for a maximum of 4 hours:

- 1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P)
- 2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf)
- 3) foods not consumed before the discard time shall be discarded; (P)
- 4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; (P)
- 5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P)
- 6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)

Person in Charge (Signature)	Date 05/13/2023
Inspector (Signature)	Date 05/13/2023

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All hot/cold holding temperatures were in compliance unless otherwise stated in temperature log.

NOTE: Ensure that knife for avocado is not stored in room temperature water.

NOTE: Ensure that soda nozzles are washed, rinsed, sanitized at least once every 24 hours.

Questions? Visit our website www.gnrhealth.com or call our office 770-963-5132

Person in Charge (Signature)	Date 05/13/2023
Inspector (Signature) TWF	Date 05/13/2023