	CHINNEY		GEORGIA DEPARTMENT OF PUBL	IC H	FΑI	TH				CURRENT SCORE	CURRENT GRAD)F	
Food Service Establishment Inspection										CURRENT SCORE	CORRENT GRAL	<i></i>	
Establishment Name: TEPPAN POKE AND HIBACHI													
COU	NTY HEAD	ETH TS	Address: 2725 Hamilton Mill Rd										
City:							<u> 15 PM</u>		_				
VIC 11 4			05/13/2023				rade	Da	te				
		fInspe		9						8			
Prelin			Other () 2	9	U	4	A	08/17/	2022				
	111			Prior S	core	G	irade	Da	te				
			tors in foodborne illness outbreaks. Public Health	6	\cap		U	00/00	/2022				
			are control measures to prevent illness or injury.	U	O			08/08/	1	CORING AND GRADING: A=9	0-100 B=80-89 C=70-79	U<	69
		311111111111111111111111111111111111111	FOODBORNE ILLNESS RISK FACT	OB	20	ANI	וום ר	RI IC					
			(Mark designated compliance status (IN, OUT, NA, or NO) for each										
IN=in co	omplia	nce OU	T=not in compliance NO=not observed NA=not applicable	12.00.00.0								2 po	ints
Co	mpli	ance S	Status	cos	R	П	Co	ompli	iance S	Status		cos	R
1 IN	OUT	NA NO			oints		5 IN	оит	NA NO	Cooking and Reheating	ng of TCS Foods,	9 po	ints
	Q		1-2A PIC present, demonstrates knowledge, performs duties	_	0					Consumer	Advisory		
	O	0	1-2B Certified Food Protection Manager	0	0		\geq	2				-	
2 IN	OUT	NA NO	Employee Health, Good Hygienic Practices,			H				5-1B Proper reneating proc	edures for hot holding	100	VI 10
			2-1A Proper use of restriction & exclusion	_	Oints	_	1			5.2 Consumor advisory pro	wided for raw and		
	X	0	2-1A Proper use of restriction & exclusion 2-1B Hands clean and properly washed	ŏ		I		0	0	undercooked foods	vided for raw and	0	0
	0	00	2-1C No bare hand contact with ready-to-eat foods or			1 🖿				Holding of To	CS Foods		
	O	00	approved alternate method properly followed	0	0	Ш	6 IN	ОПТ	NA NO	And the second s		9 pc	oints
				4 p	oints		•	0	00	6-1A Proper cold holding te		_	
	0		2-2A Management knowledge, responsibilities, reporting	0	0			0	00	6-1B Proper hot holding ten	nperatures	0	0
	0000		2-2B Proper eating, tasting, drinking, or tobacco use	0	_		C	0	0	6-1C Proper cooling time as	nd temperature	0	0
	Q	0	2-2C No discharge from eyes, nose, and mouth	0	_	I			00		th control: procedures		•
	\otimes		2-2D Adequate handwashing facilities supplied & access ble	-	0				0	and records			
2 "	ALC: UNKNOWN		2-2E Response procedures for vomiting & diarrheal event	100	Character	•			00	0.00	4 41	_	_
3 IN	OUT	NA NO	3-1A Food obtained from approved source	_	Oints	-	MATERIAL PROPERTY.	Name and Address of the Owner, where	The real Property lies	450 0 0 2 00			
	X		3-1A Food obtained from approved source 3-1B Food received at proper temperature	0					NA NO				
ĕ	X		3-1C. Food in good condition, safe, and unadulterated		ŏ		C	0		offered	: Prohibited foods not	0	0
ŏ	Ŏ	00	3-1D Required records: shellstock tags, parasite destruction		O	_	8 IN	ОИТ	NA NO		cals	4 pc	oints
4 IN	OUT	NA NO	Protection From Contamination	100	oints	•		0	THE R. P. LEWIS CO., LANSING	- Statistical Control of the Control	CALIFORNIA CONTRACTOR	_	
	0	00	4-1A Food separated and protected	0	0			0		8-2B Toxic substances prop	perly identified, stored,	0	0
	0		4-1B Proper disposition of returned, previously served,	0	0			0		used			U
			reconditioned, and unsafe food				9 IN	OUT	NA NO				oints
		\sim	4.04 Feed standards		oints	_	C	0			ce, specialized process	0	0
	2	\aleph	4-2A Food stored covered 4-2B Food-contact surfaces: cleaned & sanitized		0					and HACCP plan			
		0	GOOD F	PET		DD	ACT	ICES					
	(M	ark the n	umbered item OUT, if not in compliance. For items marked OUT, mar							. R = Repeat Violation of the same	code provision = 1 point)		
			ood Retail Practices are preventive measures to control										
Co	mpli	ance S	Status	cos	R		C	ompli	ance S	Status		cos	R
10	OUT		Safe Food and Water, Food Identification		oints		14	OUT		Proper Use of Ute			
			asteurized eggs used where required ater and ice from approved source	0	8					use utensils: properly stored			
			ariance obtained for specialized processing methods	ŏ	ŏ	11							
	0		ood properly labeled; original container	0		1 1		0		oves used properly			
7.00		100.11		-	0	1	15	OUT		Utensils, Equipment ar		1 pc	oint
11	OUT	44A D	Food Temperature Control	3 p	oints	4					and the second s	0	0
	0		roper cooling methods used: adequate equipment for ature control	0	0	Н				designed, constructed, and rewashing facilities; installed, m.		0	0
	0	the second second second	ant food properly cooked for hot holding	0	0					nfood-contact surfaces clear			
	-	11C. A	pproved thawing methods used	O			16	OUT		Water, Plumbing an		2 po	oints
40		11D. T	hermometers provided and accurate	1000	0	1 1							
12	OUT	12A C	Prevention of Food Contamination ontamination prevented during food preparation, storage,	-	oints	1						_	
	0	display		0	0		17	OUT	100.00	Physical Facilit			
	0		ersonal cleanliness	0								0	0
	0		/iping cloths: properly used and stored	0								-	
13	OUT	-	ashing fruits and vegetables Postings and Compliance with Clean Air Act	0		1					The state of the s	0	5
13	0		osted: Permit/Inspection/Choking Poster/Handwashing	O	Oint		18	OUT	TD. Ade	Pest and Animal C		_	-
		and the last section is a second or the second	ompliance with Georgia Smoke Free Air Act	and the second second	ŏ	_		the state of the s	18. Inse	cts, rodents, and animals no	SELECTION IN COLUMN TO THE COLUMN	Ó	0
Doros	in C	harra (Signature)		100		.1ia	a/Sear	1	Date: C	extrions and Reheating of TCS Foods, consumer Advisory king time and temperatures advisory provided for raw and dis advisory provided for raw and disposition advisory provided for any and advisory provided for any any any any any any any any		
reisol	i in C	narge (Signature)			(Print)	310			Dute.			
Inspector (Signature) TWF EHS Follow-up: YES O NO Follow-up Date:													

Item/Location Temp Item/Location Temp Item/Location Temp Item/Location Item/Location Temp Item/Location Temp Item/Location	5) 51		ections (2)(h) and (i). Permit #		Date	
TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp Item/Location	ddicoo				05/13/2023 Zin (Code
Item/Location Temp Item/Location Temp Item/Location Temp Item/Location				7	1 A. T. C.	
Item Unifor OBSERVATIONS AND CORRECTIVE ACTIONS 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1			TEMPERATURE OBSE	RVATIONS		
Deservations and concentration between 50-100ppm. // A chemical sanitizer to too low a concentration, undetectable on a sets strip. // Chlorine sanitizer solution ander, new concentration between 50-100ppm. // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a spenimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * ONSECUTIVE FOUNTION** 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 procese.r. // When using Time Control (TPHC) for a maximum of a hours: hot foods shall start at 135° (5°C) or above and cold foods shall start at 41°F (5°C) or below; (P) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) foods not consumed before the discard time shall be discarded; (P) when combining ingredients, the start/discard time for the foods shall resume before the discard time shall be discarded; (P) when combining ingredients, the start/discard time for the foods shall resume to exceed 4 hours; (P) food in unmarked containers or packages, or marked to exceed a 4-hour first shall be discarded; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
BB. 0,5(6)(n) (Repeat) COS Observed multiple chlorine sanitizer buckets at too low a concentration, undetectable on a test strip. // Chlorine sanitizer solution ande, new concentration for chlorine sanitizer is must be 50-100 ppm; // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a spenimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * ONSECCUTIVE ROUTINE VIOLATION** ID: 0.4(6)(i) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were disparted and procese.r. // When ouring Time Control (TPHC) for a maximum of A hours: hot foods shall start at 1.35° (F) (T'C) or above and cold foods shall start at 4.15° (F) or below; (P) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) toods not consume de before the discard time, not to exceed 4 hours; (P) 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) 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) when combining ingredients, the start/discard time does and a start time at the control or procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)				1		
BB. 95(9)(n) (Repeat) COS Observed multiple chlorine sanitizer buckets at too low a concentration, undetectable on a test strip. // Chlorine sanitizer solution as another one concentration for chlorine sanitizer in the sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * ONSECUTIVE ROUTHE (*IOLATION*** ID. 04(6)(f) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process r. // When using Time Control (TPHC) for a maximum of A hours: hot foods shall sart at 135° FG*O or above and cold foods shall start at 41° F(5°C) or below; (P) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) foods not consume before the discard time had be discarded; (P) when combining ingredients, the start/discard sime for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; (P) when combining ingredients, the start/discard sime for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; (P) with the combining ingredient placed on time control; (P) with the procedures TPHC shall be created in advance and made available upon the Health Authoriues request. (Pi)		1		1		
B. D5(9(n) (Repeat) COS Observed multiple chlorine sanitzer houses at too low a concentration, undetectable on a test strip. // Chlorine sanitzer solution and concentration between 50-100ppm. // A chemical sanitzer used in a sanitzing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitzer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P) * NSECUTIVE ROUTINE (VICIATION*** Dr. 0.4(6)(i) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process (r. // When using Time Control (TPHC) for a maximum of 4 hours: to foods shall start at 135° (F3°C) or ablove and cold loods shall start at 135° (F3°C) or ablove and cold loods shall start at 4.14° (F3°C) or below; (P) he food trems shall be labeled with a start and discard time, not to exceed 4 hours; (P) on door and consume defore the discard time shall be discarded; (P) when combining prigredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; (P) on the normal prigredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)		1		1		
B. 95(6)(n) (Repeat) COS Observed multiple chipine sanitizer based in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * NSECUTIVE ROUTINE VIOLATION** D04(6)(f) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process // J. When using Time Control (TPHC) for a maximum of 4 hours: to loods shall start at 135° (5°TC) or above and cold foods shall start at 41°F (5°C) or below: (P) he food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) on discoverance before the discard time shall be discarded; (P) 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) out in unmarked containers or packages, or marked to exceed a Abour sink shall be discarded; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)		1		1		
B. 95(6)(n) (Repeat) COS Observed multiple chipine sanitizer based in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * NSECUTIVE ROUTINE VIOLATION** D04(6)(f) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process // J. When using Time Control (TPHC) for a maximum of 4 hours: to loods shall start at 135° (5°TC) or above and cold foods shall start at 41°F (5°C) or below: (P) he food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) on discoverance before the discard time shall be discarded; (P) 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) out in unmarked containers or packages, or marked to exceed a Abour sink shall be discarded; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)				1		
B. 95(6)(n) (Repeat) COS Observed multiple chipine sanitizer based in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * NSECUTIVE ROUTINE VIOLATION** D04(6)(f) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process // J. When using Time Control (TPHC) for a maximum of 4 hours: to loods shall start at 135° (5°TC) or above and cold foods shall start at 41°F (5°C) or below: (P) he food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) on discoverance before the discard time shall be discarded; (P) 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) out in unmarked containers or packages, or marked to exceed a Abour sink shall be discarded; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)				1		
B. 95(6)(n) (Repeat) COS Observed multiple children sanitizer buckets at too law a concentration, undetectable on a test strip. // Chlorine sanitizer solution ande, new concentration (for chlorine sanitizer in ust be 50-100 ppm; // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * NSECUTIVE ROUTINE VIOLATION** Dr. 04(6)(f) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process // When using Time Control (TPHC) for a maximum of 4 hours: on thoose shall start at 135° (5°C) or a maximum of 4 hours: on thoose shall start at 135° (5°C) or a maximum of 4 hours: on the start of the start of the food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) he food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) 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) when combining ingredients, the start/discard time for the foods shall be discarded; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pi)						
B. 95(6)(n) (Repeat) COS Observed multiple chipine sanitizer based in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer in must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * NSECUTIVE ROUTINE VIOLATION** D04(6)(f) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process // J. When using Time Control (TPHC) for a maximum of 4 hours: to loods shall start at 135° (5°TC) or above and cold foods shall start at 41°F (5°C) or below: (P) he food items shall be labeled with a start and discard time, not to exceed 4 hours; (P) on discoverance before the discard time shall be discarded; (P) 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) out in unmarked containers or packages, or marked to exceed a Abour sink shall be discarded; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)						
B: .05(6)(n) (Repeat) COS Observed multiple chine sanitizer buckets at too lev a concentration, undetectable on a test strip. // Chlorine sanitizer solution ander, new concentration between 50-100ppm. // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a sperimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications), (P) * NSECUTIVE ROUTINE VIOLATION** D: .04(6)(f) (Repeat) COS Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process // When using Time Control (TPHC) for a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or above and cold foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or a maximum of 4 hours: on 10 foods shall start at 135* (Fo*C) or below: (P) or below:	ltem					
B: .05(6)(n) (Repeat) COS. Observed multiple chlorine sanitizer buckets at too low a concentration, undetectable on a test strip, // Chlorine sanitizer solutionade, new concentration between 50-100ppm. // A chemical senitizer used in a sanitizing solution for a manual or mechanical operations must meet a spe imum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P) * NSECUTIVE ROUTINE VIOLATION** D: .04(6)(0) (Repeat) COS. Observed two of three soup bases with incorrect time control start/end time stickers. // Soup bases were discarded and process to // When using Time Control (TPHC) for a maximum of 4 hours: not foods shall start at 135°F (5°C) or above and cold foods shall start at 41°F (5°C) or below; (P) he food littles shall be labeled with a start and idecard time, not to exceed 4 hours; (P) oods not consumed before the discard time shall be discarded; (P) 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) ood in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)		0	BSERVATIONS AND C	ORRECTIVE AC	TIONS	
son in Charge (Signature) Date 05/13/2023	•					
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son in Charge (Signature)						
Date 05/15/2023						
pector (Signature) Date 05/13/2023	son in Charge (Signature)				Date 05/13/2023	

NO. 18 AND 1 101 NO. 28 ALBERTAN 201 NO. 201 N	hment Inspection Report A	7.87 Fe37 III FreeII 8286	102 Ph-1025 2000 Still 13524 131 92
iolations cited in this report must be corrected wi legulations Food Service Chapter 511-6-1, Rule .10 stablishment		ne Georgia Departme	
EPPAN POKE AND HIBACHI	Permit # 067-FS-12639		Date 05/13/2023
ddress 25 Hamilton Mill Rd	City/State Buford	GA	Zip Code 30519
Item umber	OBSERVATIONS AND CORRECTIV	/E ACTIONS	
mments:			
hot/cold holding temperatures were in compliance	unless otherwise stated in temperature log.		
OTE: Ensure that knife for avocado is not stored in I	room temperature water.		
TE: Ensure that soda nozzles are washed, rinsed,	sanitized at least once every 24 hours.		
uestions? Visit our website www.gnrhealth.com or c	all our office 770-963-5132		
reen in Charge (Signature)			Data 05/13/2022
rson in Charge (Signature)			Date 05/13/2023
spector (Signature)			Date 05/13/2023