

| GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report | | | | | | CURRENT SCORE | CURRENT GRADE |
|---|--|--|--|--|--|---|----------------------------------|
| Establishment Name: GOLDEN BUDDHA RESTAURANT | | | | | | <h1>89</h1> | <h1>B</h1> |
| Address: 4300 Buford Drive | | | | | | | |
| City: Buford Time In: 01:15 PM Time Out: 02:45 PM | | | | | | | |
| Inspection Date: 03/20/2024 CFSM: Joseph Ip 22230319 05/16/2027 | | | | | | | |
| Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> | | | | | | | |
| Preliminary <input type="radio"/> Other <input type="radio"/> | | | | | | Last Score | Grade |
| Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 067-1344 | | | | | | 84 | B |
| 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. | | | | | | Prior Score | Grade |
| | | | | | | N/A | N/A |
| | | | | | | Date | 09/20/2023 |
| SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69 | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (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.) | | | | | | | |
| 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 | | | | | | | |
| Compliance Status | | | | | | COS | R |
| 1 IN OUT NA NO Supervision 4 points | | | | | | | |
| <input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 1-2B Certified Food Protection Manager | | | | | | <input type="radio"/> | <input type="radio"/> |
| 2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points | | | | | | | |
| <input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 2-1B Hands clean and properly washed | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" 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"/> |
| 4 points | | | | | | | |
| <input checked="" type="radio"/> 2-2A Management knowledge, responsibilities, reporting | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 2-2C No discharge from eyes, nose, and mouth | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible | | | | | | <input checked="" type="radio"/> | <input checked="" type="radio"/> |
| <input checked="" type="radio"/> 2-2E Response procedures for vomiting & diarrheal events | | | | | | <input type="radio"/> | <input type="radio"/> |
| 3 IN OUT NA NO Approved Source 9 points | | | | | | | |
| <input checked="" type="radio"/> 3-1A Food obtained from approved source | | | | | | <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"/> 3-1C Food in good condition, safe, and unadulterated | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 3-1D Required records: shellstock tags, parasite destruction | | | | | | <input type="radio"/> | <input type="radio"/> |
| 4 IN OUT NA NO Protection From Contamination 9 points | | | | | | | |
| <input checked="" type="radio"/> 4-1A Food separated and protected | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food | | | | | | <input type="radio"/> | <input type="radio"/> |
| 4 points | | | | | | | |
| <input checked="" type="radio"/> 4-2A Food stored covered | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized | | | | | | <input type="radio"/> | <input type="radio"/> |
| GOOD RETAIL PRACTICES (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) Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | |
| Compliance Status | | | | | | COS | R |
| 10 OUT Safe Food and Water, Food Identification 3 points | | | | | | | |
| <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"/> |
| 11 OUT Food Temperature Control 3 points | | | | | | | |
| <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"/> |
| 12 OUT Prevention of Food Contamination 3 points | | | | | | | |
| <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"/> |
| 13 OUT Postings and Compliance with Clean Air Act 1 point | | | | | | | |
| <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 |
| 14 OUT Proper Use of Utensils 1 point | | | | | | | |
| <input checked="" 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"/> |
| 15 OUT Utensils, Equipment and Vending 1 point | | | | | | | |
| <input 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"/> |
| 16 OUT Water, Plumbing and Waste 2 points | | | | | | | |
| <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"/> |
| 17 OUT Physical Facilities 1 point | | | | | | | |
| <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 type="radio"/> 17C. Physical facilities installed, maintained, and clean | | | | | | <input type="radio"/> | <input type="radio"/> |
| <input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used | | | | | | <input type="radio"/> | <input type="radio"/> |
| 18 OUT Pest and Animal Control 3 points | | | | | | | |
| <input type="radio"/> 18. Insects, rodents, and animals not present | | | | | | <input type="radio"/> | <input type="radio"/> |
| Person in Charge (Signature) (Print) Joseph | | | | | | Date: 03/20/2024 | |
| Inspector (Signature) <i>mauf</i> MLS EHS | | | | | | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 03/20/2024 | |

Page 2 of 3

| | | |
|--|--------------------------------|---------------------------|
| Establishment GOLDEN BUDDHA RESTAURANT | Permit # 067-1344 | Date 03/20/2024 |
| Address 4300 Buford Drive | City/State Buford GA | Zip Code 30518 |

[illegible]

| Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
|--|--|
| 2-2D: .06(2)(o) (Repeat) COS | Observed colander in the hand sink on the line. PIC (person in charge) removed colander from hand sink. |
| ***SECOND REPEAT VIOLATION*** | A handwashing facility may not be used for purposes other than handwashing. (Pf) |
| 4-2B: .05(7)(a)1 NCOS Correct By: 03/28/2024 | Observed a build up of debris in ice scoop holder, ice machine and slicer. PIC had slicer and ice scoop cleaned while on-site. Could not correct ice machine on-site. Please correct by 3/28/2024. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf) |
| 14A: .04(4)(k) | Observed two scoops without handles stored in raw meat and cooked chicken. PIC discarded scoops. 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) |

Date 03/20/2024

Date 03/20/2024

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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 03/20/2024 |
| Address 4300 Buford Drive | City/State Buford GA | Zip Code 30518 |

| | |
|-------------|-------------------------------------|
| Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
|-------------|-------------------------------------|

Comments:

NOTE: All cold and hot held temperatures were in compliance unless otherwise noted.

NOTE: MSG and food coloring are used at this facility.

NOTE: Informal will occur on 3/28/2024 to check ice machine.

NOTE: REPEAT VIOLATIONS MAY RESULT IN PERMIT SUSPENSION (2nd repeat for .06(2)(o) - items in hand sink)

NOTE: Questions? Please visit www.gnrhealth.com
This was a joint inspection with EKM

| | |
|---|-----------------|
| Person in Charge (Signature) | Date 03/20/2024 |
| Inspector (Signature)  | Date 03/20/2024 |