

	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>			<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>		
	Establishment Name: <u>TEPPAN POKE AND HIBACHI</u> Address: <u>2725 Hamilton Mill Rd</u>				90	A	
City: <u>Buford</u> Time In: <u>03:15 PM</u> Time Out: <u>04:15 PM</u>	Inspection Date: <u>08/17/2022</u> CFSM: <u>Jia Fang 19742258 08/28/2025</u>				SCORING AND GRADING:    A=90-100    B=80-89    C=70-79    U<69		
Purpose of Inspection:    Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Compliant <input type="radio"/>	Last Score: <u>60</u> Grade: <u>U</u> Date: <u>08/08/2022</u>						
Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>067-FS-12639</u>	Prior Score: <u>97</u> Grade: <u>A</u> Date: <u>03/15/2021</u>						

**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																																																																																																																																																																																																																			
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th style="text-align: left;">Compliance Status</th> <th style="text-align: center;">COS</th> <th style="text-align: center;">R</th> </tr> <tr> <td><b>1 IN OUT NA NO</b>      <b>Supervision</b>      <b>4 points</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B Certified Food Protection Manager</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>2 IN OUT NA NO</b>      <b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>      <b>9 points</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A Proper use of restriction &amp; exclusion</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B Hands clean and properly washed</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><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</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>3 IN OUT NA NO</b>      <b>Approved Source</b>      <b>9 points</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A Food obtained from approved source</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B Food received at proper temperature</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>4 IN OUT NA NO</b>      <b>Protection From Contamination</b>      <b>9 points</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A Food separated and protected</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><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</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>5 IN OUT NA NO</b>      <b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>      <b>9 points</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1A Proper cooking time and temperatures</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1B Proper reheating procedures for hot holding</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>6 IN OUT NA NO</b>      <b>Holding of TCS Foods, Date Marking of TCS 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Contamination prevented during food preparation, storage, display</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 12B. Personal cleanliness</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 12C. Wiping cloths: properly used and stored</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 12D. Washing fruits and vegetables</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>13 OUT</b>      <b>Postings and Compliance with Clean Air Act</b>      <b>1 point</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/> 13A. 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Single-use/single-service articles: properly stored, used</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 14D. Gloves used properly</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>15 OUT</b>      <b>Utensils, Equipment and Vending</b>      <b>1 point</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 15C. Nonfood-contact surfaces clean</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>16 OUT</b>      <b>Water, Plumbing and Waste</b>      <b>2 points</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/> 16A. Hot and cold water available; adequate pressure</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 16B. Plumbing installed; proper backflow devices</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><input type="radio"/> 16C. 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Adequate ventilation and lighting; designated areas used</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> <tr> <td><b>18 OUT</b>      <b>Pest and Animal Control</b>      <b>3 points</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/> 18. Insects, rodents, and animals not present</td> <td style="text-align: center;"><input type="radio"/></td> <td style="text-align: center;"><input type="radio"/></td> </tr> </table>	Compliance Status	COS	R	<b>10 OUT</b> <b>Safe Food and Water, Food Identification</b> <b>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. 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Compliance Status	COS	R																																																																																																																																																																																																																	
<b>1 IN OUT NA NO</b> <b>Supervision</b> <b>4 points</b>																																																																																																																																																																																																																			
<input checked="" type="radio"/> <input 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</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 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</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 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</b> <b>Cooking and Reheating of TCS Foods, Consumer Advisory</b> <b>9 points</b>																																																																																																																																																																																																																			
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" 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</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 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 checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 6-1D Time as a public health control: procedures and records	<input checked="" 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 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</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"/>																																																																																																																																																																																																																	
Compliance Status	COS	R																																																																																																																																																																																																																	
<b>10 OUT</b> <b>Safe Food and Water, Food Identification</b> <b>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</b> <b>Food Temperature Control</b> <b>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</b> <b>Prevention of Food Contamination</b> <b>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</b> <b>Postings and Compliance with Clean Air Act</b> <b>1 point</b>																																																																																																																																																																																																																			
<input checked="" type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input checked="" 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 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</b> <b>Utensils, Equipment and Vending</b> <b>1 point</b>																																																																																																																																																																																																																			
<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"/>																																																																																																																																																																																																																	
<b>16 OUT</b> <b>Water, Plumbing and Waste</b> <b>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</b> <b>Physical Facilities</b> <b>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 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"/>																																																																																																																																																																																																																	
<b>18 OUT</b> <b>Pest and Animal Control</b> <b>3 points</b>																																																																																																																																																																																																																			
<input type="radio"/> 18. Insects, rodents, and animals not present	<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.

Person in Charge (Signature) _____ (Print) Jia Fang		Date: <u>08/17/2022</u>
Inspector (Signature) _____ ZAJ AM		Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>08/20/2022</u>



# 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).*

<b>Establishment</b> TEPPAN POKE AND HIBACHI	<b>Permit #</b> 067-FS-12639	<b>Date</b> 08/17/2022
<b>Address</b> 2725 Hamilton Mill Rd	<b>City/State</b> Buford GA	<b>Zip Code</b> 30519

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

## OBSERVATIONS AND CORRECTIVE ACTIONS

6-1D: .04(6)(i) COS Soup bases (miso, spicy miso, tonkatsu) were not discarded after 4 hours at 320pm (marked 11am-3pm). // Foods were discarded. // 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)

13A: .02(1)(d) COS Correct By: 08/20/2022 Most recent inspection report not on display. // Today's inspection report displayed upon exit. // The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)

<b>Person in Charge (Signature)</b>	<b>Date</b> 08/17/2022
<b>Inspector (Signature)</b>	<b>Date</b> 08/17/2022

# 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).

<b>Establishment</b> TEPPAN POKE AND HIBACHI	<b>Permit #</b> 067-FS-12639	<b>Date</b> 08/17/2022
<b>Address</b> 2725 Hamilton Mill Rd	<b>City/State</b> Buford GA	<b>Zip Code</b> 30519

<b>Item Number</b>	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>
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Comments:

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

NOTE: Ensure raw frozen fish is removed from the vacuum packaging prior to thawing.

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

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

<b>Person in Charge (Signature)</b>	<b>Date</b> 08/17/2022
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<b>Inspector (Signature)</b>	<b>Date</b> 08/17/2022
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