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<b>Establishment</b> Gong Cha	<b>Permit #</b> 067-FSP-26845	<b>Date</b> 04/21/2023
<b>Address</b> 525 Peachtree Industrial Blvd	<b>City/State</b> Suwanee GA	<b>Zip Code</b> 30024

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
2-2D: .07(3)(b) (Repeat) COS	No paper towels at the rear handwashing sink. // Paper towels supplied. // 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)
2-2D: .07(3)(a) (Repeat) COS	No hand soap at back handwashing sink. // PIC supplied hand soap. // Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)
13A: .02(1)(d) COS	Most recent inspection report was not posted for public view as required. // Had PIC post the inspection report. // 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)
16B: .06(2)(r) (Repeat) NCOS	Correct By: 05/01/2023 Leak under warewashing sink. // A plumbing system shall be repaired according to law; (P) and maintained in good repair. (C) // Correct by date noted or the food service permit may be suspended.

EN

BC KB

**Date** 04/21/2023

# Food Service Establishment Inspection Report Addendum

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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).

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Comments:

www.gnrhealth.com; www.georgiaeh.us; QUESTIONS? CALL 770-963-5132.

Thermometer calibration check: 32F, 32F, 32.2F (Thermapen/DeltaTRAKx2). Cold holding items assessed at 41F or less.

Additives: syrups.

Tapioca is on temperature control.

If facility makes a U on the next routine inspection, then the food service permit may be suspended.

Facility due for two routine inspections before December 31, 2023.

An additional routine inspection due by April 12, 2024.

Person in Charge (Signature)		Date 04/21/2023
Inspector (Signature)		Date 04/21/2023