GEORGIA DEPARTMENT OF PUBLIC HEALTH				CURRENT SCORE	CURRENT GRAD	DE				
1000	0	Food Service Establishment Inspect	tion Re	port						
COL	NTY HE	Establishment Name: Gong Cha Address: 525 Peachtree Industrial Blvd					\dashv			
City:	Si	NTN -	Out:	02:06 F	 РМ					
		Date: 04/21/2023								
Purp	ose o	of Inspection: Routine O Follow-up Compliant O				Dat	e			
Prelin	nina	ry O Other O	47	U	0	4/13/2	2023			
Risk	Туре	: 1 O 2 • 3 O Permit#: 067-FSP-26845								
F	Risk F	actors are important practices or procedures as the most	Prior Score			Date	e			
		outing factors in foodborne illness outbreaks. Public Health	N/A	N/A	$\mathbf{A} \mid_{0}$	5/15/2				Tara Francis
	interv	ventions are control measures to prevent illness or injury.		AND	2115				90-100 B=80-89 C=70-79	U <u><</u> 69
		FOODBORNE ILLNESS RISK FACT (Mark designated compliance status (IN, OUT, NA, or NO) for each	-		-	-	1		95 N N	
IN=in c	omplia	ance OUT=not in compliance NO=not observed NA=not applicable						inspection R=Repeat violation of		2 points
Co	mpl	iance Status	cos	R	Cor	mplia	ance	Status		COS R
1 IN	OUT	NA NO Supervision	4 poin		IN	OUT	NA N	Cooking and Reheat		9 points
	X	1-2A PIC present, demonstrates knowledge, performs duties						Consumer		00
	U	1-2B Certified Food Protection Manager Employee Health, Good Hygienic Practices,	0 0	2	X	\aleph	and the second	5-1A Proper cooking time a 5-1B Proper reheating pro-	and the second s	00
2 IN	OUT	Preventing Contamination by Hands	O male		U	O		5-16 Proper reneating pro-	cedures for not notding	4 points
	0	2-1A Proper use of restriction & exclusion	9 poin					5-2 Consumer advisory pro	ovided for raw and	
	Ŏ	2-1B Hands clean and properly washed	00		O	0		undercooked foods	271404 107 1417 0114	00
	0	O 2-1C No bare hand contact with ready-to-eat foods or	00		IN	OUT	NA N	Holding of T	CS Foods,	
	0	approved alternate method properly followed	0				Section 194	Date Marking of		9 points
			4 poin	_		_=		6-1A Proper cold holding to		00
	Q	2-2A Management knowledge, responsibilities, reporting						6-1B Proper hot holding te	1.001 (00
	000	2-2B Proper eating, tasting, drinking, or tobacco use	0 0		O	\circ	\circ	6-1C Proper cooling time a	and temperature	00
	2	2-2C No discharge from eyes, nose, and mouth	0 0		0	0	•	6-1D Time as a public hear	Ith control: procedures	00
	8	2-2D Adequate handwashing facilities supplied & access blood 2-2E Response procedures for vomiting & diarrheal event	-	5				and records		American
3 IN	OUT	NA NO Approved Source	9 poin			\circ	\bigcirc	6-2 Proper date marking a	nd disposition	4 points
	O	3-1A Food obtained from approved source	00				NA N			9 points
Ö	Ŏ	O 3-1B Food received at proper temperature	0 0		_		-	7-1 Pasteurized foods use		00
	0	3-1C. Food in good condition, safe, and unadulterated	0 0) L	9	0		offered		00
	0	3-1D Required records: shellstock tags, parasite destruction	00	8 C			NA N	- SEIDERAN	TATAL TRANSPORT	4 points
	-	NA NO Protection From Contamination	9 poin			0	\circ	8-2A Food additives: appro	UT CAN THE STREET OF THE STREET	00
		O O 4-1A Food separated and protected	0 0	기		0		8-2B Toxic substances pro used	perly identified, stored,	00
	0	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	0		IM	OUT	NA N	A THE PART OF THE	oproved Procedures	4 points
		TOO MAILLO MOUNT CAN	4 poin					9-2 Compliance with varian		4 points
	0	4-2A Food stored covered	00	_	O	0		and HACCP plan	noo, opendinger process	00
	Ŏ	O 4-2A Food stored covered 4-2B Food-contact surfaces: cleaned & sanitized	00	O E						
		GOOD								
	(1)	Mark the numbered item OUT, if not in compliance. For items marked OUT, man Good Retail Practices are preventive measures to control				1.50				
Co	mpl	iance Status	Total S					Status	cts into roods.	COS R
		A STATE OF THE STA	3 poin		4 0	-		Proper Use of Ut	tensils	1 point
	0	10A. Pasteurized eggs used where required	0 0			_	4A. Ir	n-use utensils: properly stored		00
	0	10B. Water and ice from approved source	0 0			_		tensils, equipment and linens: pro		
	0	10C. Variance obtained for specialized processing methods	0 0					ingle-use/single-service articles: Sloves used properly	properly stored, used	00
	0	10D. Food properly labeled; original container	0	0 1	5 0	UT	10. 0	Utensils, Equipment a	and Vending	1 point
11	OUT		3 poin	ts	Π,			ood and nonfood-contact sur		00
	0	11A. Proper cooling methods used: adequate equipment for	00			р		ly designed, constructed, and		
	0	temperature control 11B. Plant food properly cooked for hot holding	00		-			arewashing facilities: installed, no lonfood-contact surfaces clean		00
	ŏ	11C. Approved thawing methods used	ŏò	Control of the Contro		UT		Water, Plumbing ar		2 points
	0	11D. Thermometers provided and accurate	0 0	0	1	_		lot and cold water available; a		00
12	OUT		3 poin	ts				Plumbing installed; proper bac Sewage and waste water prop		0 0
	0	12A. Contamination prevented during food preparation, storage display	0	O 17	_	UT	OC. 3	Physical Facil		O O
	0	12B. Personal cleanliness	0 0	Contract of the Contract of th		0 1		oilet facilities: properly constru	ucted, supplied, cleaned	00
	0	12C. Wiping cloths: properly used and stored	0 0					Sarbage/refuse properly dispos		00
13	O	12D. Washing fruits and vegetables Postings and Compliance with Clean Air Act	O			-		hysical facilities installed, ma dequate ventilation and lighting	TO THE TAXABLE PARTY OF THE PAR	00
13	•	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	1 poin	Market Committee	_	UT	, D. A	Pest and Animal		3 points
	0	13B. Compliance with Georgia Smoke Free Air Act	0	Chronical Company		-	8. Ins	ects, rodents, and animals no		00
Person in Charge (Signature) Date: 04/21/2023										
1 21301				(r mit)						
Inspector (Signature) GLB FS GLB FS Follow-up: YES O NO Follow-up Date:										

e <i>gulations Food Service Chapter</i> stablishment ong Cha		(2)(11)	Permit # 067-FSP-26845		Date 04/21		
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port shall be prominently displayed and in an area where it can be read BB: .06(2)(r) (Repeat) NCOS Corre	spection report was no d in public view at all ti at a distance of one fo ect By: 05/01/2023 Lea	imes, within fifteen fe oot away. (C) ak under warewashing	et of the front or primg	nary public door ar	nd between five feet and	d seven feet from the floo	
BA: .02(1)(d) COS Most recent insport shall be prominently displayed in an area where it can be read BB: .06(2)(r) (Repeat) NCOS Correspond repair. (C) // Correct by date not be read as a second repair.	spection report was no d in public view at all ti at a distance of one fo ect By: 05/01/2023 Lea	imes, within fifteen fe oot away. (C) ak under warewashing	et of the front or primg	nary public door ar	nd between five feet and	d seven feet from the floo	

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with the control of t	gulations Food Service Chapter 511-6-1, Rule .10 sub ablishment	bsections (2)(h) and (i). Permit #	Date
DISSERVATIONS AND CORRECTIVE ACTIONS herists ignifieatiful com: www.georgiaehus; QUESTIONS? CALL 778-963-5132. homoter calibration check: 325, 325, 32.2F (Thermapen/DeltaTRAKx2). Cold holding items assessed at 41F or less. www.gyrups. is is on temperature control. itymakes a U on the next routine inspection, then the food service permit may be suspended. y due for we routine inspection due by April 12, 2024. ditional routine inspection due by April 12, 2024.	dress Peachtree Industrial Blvd	City/State	Zip Code
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