


<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE					
<b>Establishment Name:</b> GOLDEN BUDDHA RESTAURANT <b>Address:</b> 4300 Buford Drive <b>City:</b> Buford <b>Time In:</b> 01:40 PM <b>Time Out:</b> 03:15 PM <b>Inspection Date:</b> 11/29/2023 <b>CFSM:</b> Joseph IP 15344159 07/09/2022 <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-1344 <div style="font-size: small;">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.</div>						84		B					
						Last Score		Grade		Date			
						N/A		N/A		09/20/2023			
						Prior Score		Grade		Date			
						91		A		09/13/2023			
<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69													
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <small>(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.)</small>													
<b>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</b>													
Compliance Status										COS R			
<b>1 IN OUT NA NO Supervision 4 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 1-2B Certified Food Protection Manager <span style="float: right;">○ ○</span>													
<b>2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 2-1A Proper use of restriction & exclusion <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 2-1B Hands clean and properly washed <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed <span style="float: right;">○ ○</span>													
<b>4 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 2-2A Management knowledge, responsibilities, reporting <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 2-2C No discharge from eyes, nose, and mouth <span style="float: right;">○ ○</span>													
<input type="radio"/> <input checked="" type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible <span style="float: right;">● ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 2-2E Response procedures for vomiting & diarrheal events <span style="float: right;">○ ○</span>													
<b>3 IN OUT NA NO Approved Source 9 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 3-1A Food obtained from approved source <span style="float: right;">○ ○</span>													
<input type="radio"/> <input type="radio"/> 3-1B Food received at proper temperature <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 3-1C Food in good condition, safe, and unadulterated <span style="float: right;">○ ○</span>													
<input type="radio"/> <input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction <span style="float: right;">○ ○</span>													
<b>4 IN OUT NA NO Protection From Contamination 9 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 4-1A Food separated and protected <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food <span style="float: right;">○ ○</span>													
<b>4 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 4-2A Food stored covered <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized <span style="float: right;">○ ○</span>													
Compliance Status										COS R			
<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 5-1A Proper cooking time and temperatures <span style="float: right;">○ ○</span>													
<input type="radio"/> <input type="radio"/> 5-1B Proper reheating procedures for hot holding <span style="float: right;">○ ○</span>													
<b>4 points</b>													
<input type="radio"/> <input type="radio"/> 5-2 Consumer advisory provided for raw and undercooked foods <span style="float: right;">○ ○</span>													
<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 6-1A Proper cold holding temperatures <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> <input type="radio"/> 6-1B Proper hot holding temperatures <span style="float: right;">○ ○</span>													
<input type="radio"/> <input type="radio"/> 6-1C Proper cooling time and temperature <span style="float: right;">○ ○</span>													
<input type="radio"/> <input type="radio"/> 6-1D Time as a public health control: procedures and records <span style="float: right;">○ ○</span>													
<b>4 points</b>													
<input type="radio"/> <input checked="" type="radio"/> 6-2 Proper date marking and disposition <span style="float: right;">● ○</span>													
<b>7 IN OUT NA NO Highly Susceptible Populations 9 points</b>													
<input type="radio"/> <input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered <span style="float: right;">○ ○</span>													
<b>8 IN OUT NA NO Chemicals 4 points</b>													
<input checked="" type="radio"/> <input type="radio"/> 8-2A Food additives: approved and properly used <span style="float: right;">○ ○</span>													
<input type="radio"/> <input checked="" type="radio"/> 8-2B Toxic substances properly identified, stored, used <span style="float: right;">● ○</span>													
<b>9 IN OUT NA NO Conformance with Approved Procedures 4 points</b>													
<input type="radio"/> <input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan <span style="float: right;">○ ○</span>													
<b>GOOD RETAIL PRACTICES</b> <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>													
Compliance Status										COS R			
<b>10 OUT Safe Food and Water, Food Identification 3 points</b>													
<input type="radio"/> 10A. Pasteurized eggs used where required <span style="float: right;">○ ○</span>													
<input type="radio"/> 10B. Water and ice from approved source <span style="float: right;">○ ○</span>													
<input type="radio"/> 10C. Variance obtained for specialized processing methods <span style="float: right;">○ ○</span>													
<input type="radio"/> 10D. Food properly labeled; original container <span style="float: right;">○ ○</span>													
<b>11 OUT Food Temperature Control 3 points</b>													
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control <span style="float: right;">○ ○</span>													
<input type="radio"/> 11B. Plant food properly cooked for hot holding <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> 11C. Approved thawing methods used <span style="float: right;">● ○</span>													
<input type="radio"/> 11D. Thermometers provided and accurate <span style="float: right;">○ ○</span>													
<b>12 OUT Prevention of Food Contamination 3 points</b>													
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display <span style="float: right;">○ ○</span>													
<input type="radio"/> 12B. Personal cleanliness <span style="float: right;">○ ○</span>													
<input type="radio"/> 12C. Wiping cloths: properly used and stored <span style="float: right;">○ ○</span>													
<input type="radio"/> 12D. Washing fruits and vegetables <span style="float: right;">○ ○</span>													
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>													
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <span style="float: right;">○ ○</span>													
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act <span style="float: right;">○ ○</span>													
Compliance Status										COS R			
<b>14 OUT Proper Use of Utensils 1 point</b>													
<input type="radio"/> 14A. In-use utensils: properly stored <span style="float: right;">○ ○</span>													
<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled <span style="float: right;">○ ○</span>													
<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used <span style="float: right;">○ ○</span>													
<input type="radio"/> 14D. Gloves used properly <span style="float: right;">○ ○</span>													
<b>15 OUT Utensils, Equipment and Vending 1 point</b>													
<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <span style="float: right;">○ ○</span>													
<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips <span style="float: right;">○ ○</span>													
<input type="radio"/> 15C. Nonfood-contact surfaces clean <span style="float: right;">○ ○</span>													
<b>16 OUT Water, Plumbing and Waste 2 points</b>													
<input type="radio"/> 16A. Hot and cold water available; adequate pressure <span style="float: right;">○ ○</span>													
<input type="radio"/> 16B. Plumbing installed; proper backflow devices <span style="float: right;">○ ○</span>													
<input type="radio"/> 16C. Sewage and waste water properly disposed <span style="float: right;">○ ○</span>													
<b>17 OUT Physical Facilities 1 point</b>													
<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned <span style="float: right;">○ ○</span>													
<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained <span style="float: right;">○ ○</span>													
<input type="radio"/> 17C. Physical facilities installed, maintained, and clean <span style="float: right;">○ ○</span>													
<input checked="" type="radio"/> 17D. Adequate ventilation and lighting; designated areas used <span style="float: right;">● ○</span>													
<b>18 OUT Pest and Animal Control 3 points</b>													
<input type="radio"/> 18. Insects, rodents, and animals not present <span style="float: right;">○ ○</span>													
<b>Person in Charge (Signature)</b> _____										(Print) Joseph		<b>Date:</b> 11/29/2023	
<b>Inspector (Signature)</b> <i>EKM</i>										EKM EHS		<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> 11/29/2023	



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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).					
Establishment GOLDEN BUDDHA RESTAURANT		Permit # 067-1344		Date 11/29/2023	
Address 4300 Buford Drive		City/State Buford GA		Zip Code 30518	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken (cooked from raw) #1 / wok	193	chicken (cooked from raw) #2 / wok	177	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
2-2D: .06(2)(o) COS Observed a colander in the handwashing sink and rubber bands and drain plugs in another hand washing sink. // Items were removed from the hand washing sinks. // A handwashing facility may not be used for purposes other than handwashing.					
6-2: .04(6)(g) COS Observed multiple items (cooked chicken, noodles, canned vegetables, pot stickers) not labeled with the date. // Items were labeled with the date of cook/preparation. // Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by which the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)					
8-2B: .07(6)(c) COS Observed sterno chemical containers stored above prep cooler. // Sternos were taken out of the kitchen. // Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles					
11C: .04(6)(c) COS Observed frozen raw shrimp thawing in standing water at room temperature. // Shrimp was placed in walk in cooler. // time/temperature control for safety food shall be thawed: 1. Under refrigeration that maintains the food temperature at 41°F (5°C) or less; or 2. Completely submerged under running water: (i) At a water temperature of 70°F (21°C) or below					
17D: .07(4)(b) COS Observed employee food stored in walk in cooler and chest freezer above customer food items. // Items were moved to not contaminate customer items. // Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination.					
Person in Charge (Signature)				Date 11/29/2023	
Inspector (Signature) 				Date 11/29/2023	

# Food Service Establishment Inspection Report Addendum

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Establishment GOLDEN BUDDHA RESTAURANT	Permit # 067-1344	Date 11/29/2023
Address 4300 Buford Drive	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

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

Facility uses food colorings and MSG as an additive.

Food in freezer frozen solid.

Food storage chart provided to facility.

Ensure stickers and glue residue are removed before items are washed and sanitized.

Do not reuse boxes that held raw meat.

Joint inspection with JND

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

Person in Charge (Signature)	Date 11/29/2023
Inspector (Signature) 	Date 11/29/2023