

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report			CURRENT SCORE	CURRENT GRADE
	Establishment Name: <u>TEPPAN POKE AND HIBACHI</u> Address: <u>2725 Hamilton Mill Rd</u>				92
City: <u>Buford</u> Time In: <u>02:45 PM</u> Time Out: <u>04:20 PM</u>					
Inspection Date: <u>07/15/2023</u> CFSM: <u>Jia Fang 19742258 08/28/2025</u>					
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"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>067-FS-12639</u>		Last Score 83	Grade B	Date 05/13/2023	
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 90	Grade A	Date 08/17/2022	
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																																																																																																																																																																					
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Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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Person in Charge (Signature) _____ (Print) <u>Jia</u>	Date: <u>07/15/2023</u>
Inspector (Signature) <u>TWF</u> TWF EHS	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>07/15/2023</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).

Establishment TEPPAN POKE AND HIBACHI	Permit # 067-FS-12639	Date 07/15/2023
Address 2725 Hamilton Mill Rd	City/State Buford GA	Zip Code 30519

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked soybeans - cooling temp 1 (1h) / prep	75	cooked soybeans - cooling temp 2 (2h) / prep	65	cooked eggs - cooling temp 1 (2h) / back prep	65
cooked eggs - cooling temp 2 (3h) / back cooler	59	/	/	/	/
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OBSERVATIONS AND CORRECTIVE ACTIONS

2-2A: .03(2)(m) COS Two employees working did not have signed employee health agreements. // Employees signed reporting agreements. // Food employees and conditional employees shall be informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. (Pf)

8-2B: .07(6)(c) COS Observed facility storing hand sanitizer container above food prep area. // Hand sanitizer was relocated below food prep surface. // Poisonous or toxic materials shall be stored and displayed for retail sale so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. (P)

8-2B: .07(6)(g) COS Observed two chlorine sanitizer spray bottles at too high a concentration, above 200ppm. // Bottles were diluted to 50-100 ppm. // Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). (P)

8-2B: .07(6)(b) COS Observed multiple spray bottles with no common English name labels. // Labels were added to spray bottles. // Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)

Person in Charge (Signature)	Date 07/15/2023
Inspector (Signature)	Date 07/15/2023

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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Establishment TEPPAN POKE AND HIBACHI	Permit # 067-FS-12639	Date 07/15/2023
Address 2725 Hamilton Mill Rd	City/State Buford GA	Zip Code 30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All hot/cold holding temperatures were in compliance unless otherwise stated in temperature log.

NOTE: Ensure to update parasite destruction letter to current calendar year.

NOTE: Glass front cooler for sauces in back kitchen area is not holding temperature consistently. Check temperatures of TCS (time/ temperature control for safety) sauces to ensure 41F or below.

Questions? Visit our website www.gnrhealth.com or call our office 770-963-5132.

Person in Charge (Signature)	Date 07/15/2023
Inspector (Signature) 	Date 07/15/2023