

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE		CURRENT GRADE			
<b>Establishment Name:</b> 985 BUFORD KOREAN BBQ <b>Address:</b> 4020 Buford Dr <b>City:</b> Buford <b>Time In:</b> 03:55 PM <b>Time Out:</b> 06:20 PM <b>Inspection Date:</b> 02/10/2023 <b>CFSM:</b> Sahngyoul Chun 22487150 08/11/2027 <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-FSP-27682						75		C			
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.						Last Score 81	Grade B	Date 10/07/2022			
						Prior Score 70	Grade C	Date 09/29/2022			
<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>											
<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"/>	<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"/>	<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"/>	<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"/>	<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"/>	<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>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events					<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"/>	<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 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"/>	<input type="radio"/>	3-1C Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input checked="" 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"/>	<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"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food					<input type="radio"/>	<input type="radio"/>
										<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized					<input checked="" 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 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 type="radio"/>	<input checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>
										<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods					<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures					<input checked="" type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature					<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>
										<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition					<input 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 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"/>	<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"/>	<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"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan					<input type="radio"/>	<input type="radio"/>
<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>											
<b>10 OUT</b>					<b>Safe Food and Water, Food Identification</b>					<b>3 points</b>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control					<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display					<input checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input 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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled					<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned					<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present					<input type="radio"/>	<input type="radio"/>
<b>Person in Charge (Signature)</b> _____ (Print) Sammy					<b>Date:</b> 02/10/2023						
<b>Inspector (Signature)</b> CED/JND					<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 02/10/2023						
CED EHS											



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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 985 BUFORD KOREAN BBQ		Permit # 067-FSP-27682		Date 02/10/2023	
Address 4020 Buford Dr		City/State Buford GA		Zip Code 30518	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef (cooling-3 hours) (discarded) / Prep area	93	Kimchi Fried rice (cooling-2 hours) (discarded) /	75	Cut cabbage (discarded) / Prep area	57
72x individual rice bowls (discarded) / Rice	125	18x individual egg broth kettles (discarded) /	45	Shredded Cabbage (cooling- 1 hour) / Vegetable	56
/		/		/	
/		/		/	
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/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
4-2B: .05(7)(a)1 COS Both ice machines observed with mold like substance. // Ice machines were cleaned and sanitized during inspection. // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)					
4-2B: .05(6)(n) COS Chlorine dish machine observed with concentration below 50 ppm. // Facility will now use 3 compartment sink until dish machine is fixed. // A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)					
6-1A: .04(6)(f) COS 18x Egg broth kettles observed at 45 F. // Food discarded. // Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)					
6-1B: .04(6)(f) COS 72x individual rice bowls observed hot holding below 135 F. // Rice discarded. // Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)					
6-1C: .04(6)(d) (Repeat) COS Kimchi friend rice cooling for 2 hours observed above 71 F. Cut cabbage did not reach 41 F within 4 hours. Beef cooling for 3 hours observed above 71 F. // Foods discarded. // Cooked time/temperature control for safety food shall be cooled: 1) from 135°F (57°C) to 70°F (21°C) within 2 hours; and 2) from 70°F (21°C) to 41°F (5°C) or below within 4 hours (provided the food met the first limit). (P)					
Time/temperature control for safety foods prepared from room temperatures or refrigeration temperatures shall be cooled from 70°F to 41°F (5°C) or below within 4 hours. (P)					
**REPEAT VIOLATION**					
11A: .04(6)(e) (Repeat) COS Observed foods cooling at room temperature in metal bowls in prep area. // Trained person in charge on proper cooling methods. Foods shall be cooled using one or more methods approved by the health authority (i.e., small batches, thinner portions, ice wands, blast chillers, ice as an ingredient, placing in the walk-in cooler or walk-in freezer uncovered (or partially uncovered) as long as the food is protected from overhead contamination). (Pf, C)					
**REPEAT VIOLATION**					
12A: COS Multiple food items stored on floor. // Foods were elevated 6" off floor. // Food shall be protected from contamination by storing the food: 1) in a clean dry location; (C) 2) where it is not exposed to splash, dust, or other contamination; (C) and 3) at least 6 inches (15 cm) above the floor. (C)					
14B: .05(10)(e) 1,2,4 (Repeat) COS Dishes stored as clean were stacked while wet. // Dishes were rewashed and sanitized. // Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: 1) in a clean, dry location; (C) 2) where they are not exposed to splash, dust, or other contamination; (C) and 3) at least 6 inches above the floor. (C)					
**REPEAT VIOLATION**					
15B: .05(3)(h),(i) NCOS Correct By: 02/20/2023 Facility does not have quat sanitizer strips for sanitizer bottles. // A test kit or other device that accurately measures the concentration in mg/L (or ppm) of sanitizing solutions shall be provided. (Pf)					
Person in Charge (Signature)				Date 02/10/2023	
Inspector (Signature) CED / JND				Date 02/10/2023	



# Food Service Establishment Inspection Report Addendum

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Establishment 985 BUFORD KOREAN BBQ	Permit # 067-FSP-27682	Date 02/10/2023
Address 4020 Buford Dr	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All cold/hot holding temperatures assessed are in compliance unless otherwise noted.

Facility uses drink syrups.

Ensure employees with hair or beards longer than 1/2" are wearing effective hair restraint.

Ensure floor tiles in warewashing area are fixed by 04/10/2023.

A follow up inspection will occur on or before 02/20/2023.

A required additional routine inspection will be conducted within the next 12 months.

Uncorrected violations, repeat violations, or unsatisfactory scores may result in permit suspension.

www.gnrhealth.com (770) 963-9132

Person in Charge (Signature)	Date 02/10/2023
Inspector (Signature) CED/JND	Date 02/10/2023