

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: GOLDEN PALACE Address: 2100 Riverside Pkwy City: Lawrenceville Time In: 12:25 PM Time Out: 05:15 PM Inspection Date: 10/28/2022 CFSM: Ken Rui Chen 21267636 11/15/2026 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#: 067-FS-8220 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.						63	U
Last Score: 86 Grade: B Date: 11/16/2021 Prior Score: 74 Grade: C Date: 11/09/2021						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							
Compliance Status						COS	R
1	IN	OUT	NA	NO	Supervision	4 points	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties	<input checked="" type="radio"/>	<input checked="" type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
	<input checked="" 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"/>	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"/>	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/>	<input type="radio"/>
	<input checked="" 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"/>	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"/>	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"/>	2-2D Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>
3	IN	OUT	NA	NO	Approved Source	9 points	
	<input checked="" 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 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"/>	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"/>	3-1D Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>
4	IN	OUT	NA	NO	Protection From Contamination	9 points	
	<input checked="" 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"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>
	<input checked="" 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"/>	4-2B Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input checked="" type="radio"/>
GOOD RETAIL PRACTICES							
(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)							
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.							
Compliance Status						COS	R
10	OUT	Safe Food and Water, Food Identification				3 points	
	<input type="radio"/>	10A. Pasteurized eggs used where required				<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"/>	10C. Variance obtained for specialized processing methods				<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container				<input type="radio"/>	<input type="radio"/>
11	OUT	Food Temperature Control				3 points	
	<input checked="" type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control				<input checked="" type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding				<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	11C. Approved thawing methods used				<input checked="" type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	11D. Thermometers provided and accurate				<input type="radio"/>	<input type="radio"/>
12	OUT	Prevention of Food Contamination				3 points	
	<input checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage, display				<input checked="" type="radio"/>	<input checked="" type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness				<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"/>	12D. Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act				1 point	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/>	<input type="radio"/>
Compliance Status						COS	R
14	OUT	Proper Use of Utensils				1 point	
	<input type="radio"/>	14A. In-use utensils: properly stored				<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				<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"/>	14D. Gloves used properly				<input type="radio"/>	<input type="radio"/>
15	OUT	Utensils, Equipment and Vending				1 point	
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips				<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/>	<input checked="" type="radio"/>
16	OUT	Water, Plumbing and Waste				2 points	
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	16C. Sewage and waste water properly disposed				<input type="radio"/>	<input type="radio"/>
17	OUT	Physical Facilities				1 point	
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				<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"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>
18	OUT	Pest and Animal Control				3 points	
	<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>
Person in Charge (Signature) _____ (Print) Sunny Date: 10/28/2022							
Inspector (Signature) <i>JND</i> JND EHS						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 11/07/2022	

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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 PALACE

Permit #

067-FS-8220

Date

10/28/2022

Address

2100 Riverside Pkwy

City/State

LawrencevilleGA

Zip Code

30043

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Mongolian beef/Cook / Out of the wok	188	Terriyaki chicken/Cook / Out of the wok	188	Szechuan Chicken/Cook / Out of the wok	192
Rice noodles/Discarded / Walk in Cooler	46	Wontons/Discarded / Walk in Cooler	43	Fried chicken/Discarded / Walk in Cooler	46
Fried shrimp/Discarded / Walk in Cooler	45	Fried egg roll/Cook / Out of the fryer	177	Pork/Discarded / Prep Top Cooler	45
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) (Repeat) COS Due to an unsatisfactory score, the person in charge (PIC) is not demonstrating active managerial control. **SECOND CONSECUTIVE VIOLATION** //All violations corrected unless noted. Trained PIC during the inspection. It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)

2-2E: .03(6) NCOS Correct By: 11/07/2022 Facility does not have an approved disinfectant for cleaning vomit or diarrheal incident. // A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (Pf)

4-2B: (Repeat) NCOS Correct By: 11/07/2022 Observed mold-like substance buildup inside the ice machine. **SECOND CONSECUTIVE VIOLATION** // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

6-1A: .04(6)(f) (Repeat) COS Observed fried shrimp, fried chicken, rice noodles, and wontons stored in the walk-in cooler, and cooked pork in a prep top cooler, all holding temperatures above 41F. **SECOND CONSECUTIVE VIOLATION** //Food items were discarded. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

6-1C: .04(6)(d) (Repeat) COS Observed a large container of fried chicken that was cooked the day before that did not cool down to 41F within 6 hours. **SECOND CONSECUTIVE VIOLATION** //Fried chicken was discarded. Cooling Rate:
TCS foods being cooled from 135°F to 70°F in 2 hours MUST cool 0.54°F per minute (roughly 32.5°F per hour). To successfully cool from 135°F to 70°F within two hours, the food must be cooled at a rate of approximately 0.54°F per minute (135°F -70°F = 65°F total divided by 120 minutes = 0.54°F per minute) or 32.5°F per hour. TCS foods being cooled from 70°F to 41°F MUST cool 7.25°F per hour (29°F in 4 hours). To successfully cool from 70°F to 41°F within 4 hours, the food must be cooled at a rate of 0.121°F per minute (70-41 = 29°F total divided by 240 minutes = 0.121°F per minute) or 7.25°F per hour.

11A: .04(6)(e) (Repeat) COS Observed a large amount of fried chicken cooked the day before, in a large plastic container, stored covered with a plastic lid in the walk-in cooler. **SECOND CONSECUTIVE VIOLATION** //Food item was discarded. Adequate and effective cooling methods were discussed with the person in charge. 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)

11C: .04(6)(c) (Repeat) COS Observed raw beef thawing in a plastic container placed on top of a sink, not completely submerged in water, and without any running water. **SECOND CONSECUTIVE VIOLATION** //Container with raw beef was placed under running water, allowing the beef to be completely submerged in water. Time/temperature control for safety food shall be thawed: 1) under refrigeration that keeps the food at 41°F or below; 2) completely submerged in running water with the temperature of the water at 70°F or below, and the no part of the food exceeding 41°F; 3) as a part of the cooking process. (C)


12A: .04(4)(g) (Repeat) COS Observed onions and multiple buckets of sauces stored directly on the floor around the kitchen. Observed two trays of frozen chicken stored less than 6 inches above the floor in the walk-in freezer. *SECOND CONSECUTIVE VIOLATION** //Food items were removed from the 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)

12A: .04(4)(r) (Repeat) NCOS Correct By: 11/07/2022 Observed dry food items stored in an unapproved shed outside the facility. **SECOND CONSECUTIVE VIOLATION** // Food may not be stored in the following areas:
1) locker, toilet, or dressing rooms; (C)
2) garbage or mechanical rooms; (C)
3) under sewer linens that are not shielded to prevent potential drips; (C)
4) under leaking water lines, automatic sprinkler heads or lines which water has condensed; (C)

Person in Charge (Signature)

Date 10/28/2022

Inspector (Signature)



Date 10/28/2022

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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 PALACE	Permit # 067-FS-8220	Date 10/28/2022
Address 2100 Riverside Pkwy	City/State Lawrenceville GA	Zip Code 30043

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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5) under open stairwells; (C) or
6) under other sources of contamination. (C)

15C: .05(7)(d) (Repeat) NCOS Correct By: 11/07/2022 Observed grate fan covers inside the walk-in cooler and a reach-in cooler with buildup accumulations. Walk-in cooler ceilings also have buildup in front of the condensers. ****THIRD CONSECUTIVE VIOLATION**** // Non-food contact surfaces shall be cleaned at a frequency great enough to prevent accumulation of food residues. (C)

Person in Charge (Signature)	Date 10/28/2022
Inspector (Signature) 	Date 10/28/2022

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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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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Note: All cold-holding and hot-holding items were in compliance unless otherwise noted.

Note: The facility uses tomato red, and yellow egg shade as an additives. PIC stated MSG at the facility is only used for employee food.

Note: Ensure to add lids to the trash cans in the women's restrooms.

****YOUR PERMIT HAS BEEN SUSPENDED FOR HAVING THE SAME CODE PROVISION MARKED OUT OF COMPLIANCE ON 3 CONSECUTIVE ROUTINE INSPECTIONS. Violation Code: .05(7)(d) – Nonfood-Contact Surfaces (C)**

****PERMIT WAS REINSTATED AFTER ON-SITE TRAINING.**

Note: A follow-up inspection will occur by 11/7/2022.

****UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.**

Note: A required additional inspection will occur within the next 12 months.

For questions or comments please call 770-963-5132 or visit www.gnrhealth.com

Person in Charge (Signature)	Date 10/28/2022
Inspector (Signature) 	Date 10/28/2022