

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report			CURRENT SCORE	CURRENT GRADE	
	Establishment Name: <u>Maki of Japan</u> Address: <u>3333 Buford Dr</u>				85	B
City: <u>Buford</u> Time In: <u>11:03 AM</u> Time Out: <u>12:58 PM</u>						
Inspection Date: <u>06/14/2023</u> CFM#: _____		Last Score	Grade	Date		
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-FSP-27018</u>		87	B	04/10/2023		
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	Grade	Date		
		52	U	04/03/2023		
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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(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.

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Person in Charge (Signature) _____ (Print) <u>Martin</u>	Date: <u>06/14/2023</u>
Inspector (Signature) <u>[Signature]</u> MLS EHS	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>06/14/2023</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 Maki of Japan	Permit # 067-FSP-27018	Date 06/14/2023
Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
2-2D: .06(2)(o) (Repeat) COS	Observed a sanitizer bucket in hand sink. PIC removed item and cleaned hand sink. ***SECOND REPEAT VIOLATION*** A handwashing facility may not be used for purposes other than handwashing. (Pf)
4-2B: .05(7)(a)1 COS Correct By: 06/23/2023	Observed a build up of debris inside ice machine. Could not correct on-site. Please correct by 6/23/2023. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)
10D: .04(4)(d) COS	Observed working containers of oil that were not labeled with common name. PIC had items labeled. Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)
17D: .07(4)(b) (Repeat) COS	Observed cell phone and keys on metal rack by hibachi grill. There was also employee food stored above customer food in upright cooler. PIC moved employee items to an appropriate place away from food and food prep areas. ***SECOND REPEAT VIOLATION*** Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens and single-service and single-use articles cannot occur. (C)

Person in Charge (Signature)	Date 06/14/2023
Inspector (Signature)	Date 06/14/2023

Food Service Establishment Inspection Report Addendum

Page 3 of 3

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Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: All cold and hot held temperatures were in compliance unless otherwise noted.

NOTE: MSG is used at this facility.

NOTE: REPEAT VIOLATIONS MAY RESULT IN PERMIT SUSPENSION (employee items and keeping hand sink for only handwashing).

NOTE: Informal will occur on 5/23/2023 to ensure ice machine has been cleaned.

NOTE: Questions? Please visit www.gnrhealth.com

Person in Charge (Signature)	Date 06/14/2023
Inspector (Signature) 	Date 06/14/2023