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|--|--|--|--|--|--|----------------------|------------|
| GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report | | | | | CURRENT SCORE | CURRENT GRADE | |
| Establishment Name: <u>Gong Cha</u> Address: <u>525 Peachtree Industrial Blvd</u> City: <u>Suwanee</u> Time In: <u>02:20 PM</u> Time Out: <u>04:20 PM</u> Inspection Date: <u>05/06/2022</u> CFSM: <u>James Im Alexander 19612681 06/24/2025</u> | | | | | 83 | B | |
| Purpose of Inspection: Routine <input type="radio"/> Follow-up <input checked="" 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-26845</u> | | | | | | | |
| 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 | Grade | Date |
| | | | | | 53 | U | 04/27/2022 |
| | | | | | Prior Score | Grade | Date |
| | | | | | 87 | B | 07/06/2020 |
| | | | | | 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 | | | | | Compliance Status | | | | | |
| 1 | IN | OUT | NA | NO | Supervision | | | | | 4 points |
| <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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 1-2B Certified Food Protection Manager | | | | | <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"/> | <input type="radio"/> | 2-1A Proper use of restriction & exclusion | | | | | <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 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"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 2-2A Management knowledge, responsibilities, reporting | | | | | <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 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 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 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"/> |
| 3 | IN | OUT | NA | NO | Approved Source | | | | | 9 points |
| <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 checked="" type="radio"/> | 3-1B Food received at proper temperature | | | | | <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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 3-1D Required records: shellstock tags, parasite destruction | | | | | <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"/> | <input type="radio"/> | 4-1A Food separated and protected | | | | | <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"/> | <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 checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 4-2B Food-contact surfaces: cleaned & sanitized | | | | | <input checked="" type="radio"/> |
| 5 | IN | OUT | NA | NO | Cooking and Reheating of TCS Foods, Consumer Advisory | | | | | 9 points |
| <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 5-1A Proper cooking time and temperatures | | | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | 5-1B Proper reheating procedures for hot holding | | | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | 5-2 Consumer advisory provided for raw and undercooked foods | | | | | <input type="radio"/> |
| 6 | IN | OUT | NA | NO | Holding of TCS Foods, Date Marking of TCS Foods | | | | | 9 points |
| <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 6-1A Proper cold holding temperatures | | | | | <input type="radio"/> |
| <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 6-1B Proper hot holding temperatures | | | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | 6-1C Proper cooling time and temperature | | | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 6-1D Time as a public health control: procedures and records | | | | | <input type="radio"/> |
| <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"/> |
| 7 | IN | OUT | NA | NO | Highly Susceptible Populations | | | | | 9 points |
| <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 7-1 Pasteurized foods used: Prohibited foods not offered | | | | | <input type="radio"/> |
| 8 | IN | OUT | NA | NO | Chemicals | | | | | 4 points |
| <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 8-2A Food additives: approved and properly used | | | | | <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"/> |
| 9 | IN | OUT | NA | NO | Conformance with Approved Procedures | | | | | 4 points |
| <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"/> |

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 | | | | | Compliance Status | | | | | | |
|----------------------------------|-----------------------|--|--|--|----------------------------------|----------------------------------|-----------------------|--|--|--|----------------------------------|
| 10 | OUT | Safe Food and Water, Food Identification | | | 3 points | 14 | OUT | Proper Use of Utensils | | | 1 point |
| <input type="radio"/> | <input type="radio"/> | 10A. Pasteurized eggs used where required | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 14A. In-use utensils: properly stored | | | <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"/> | 14B. Utensils, equipment and linens: properly stored, dried, handled | | | <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"/> | 14C. Single-use/single-service articles: properly stored, used | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | 10D. Food properly labeled; original container | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 14D. Gloves used properly | | | <input type="radio"/> |
| 11 | OUT | Food Temperature Control | | | 3 points | 15 | OUT | Utensils, Equipment and Vending | | | 1 point |
| <input type="radio"/> | <input type="radio"/> | 11A. Proper cooling methods used: adequate equipment for temperature control | | | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | <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"/> | 15B. Warewashing facilities: installed, maintained, used; test strips | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | 11C. Approved thawing methods used | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 15C. Nonfood-contact surfaces clean | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | 11D. Thermometers provided and accurate | | | <input type="radio"/> | 16 | OUT | Water, Plumbing and Waste | | | 2 points |
| <input type="radio"/> | <input type="radio"/> | 11D. Thermometers provided and accurate | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 16A. Hot and cold water available; adequate pressure | | | <input type="radio"/> |
| 12 | OUT | Prevention of Food Contamination | | | 3 points | <input type="radio"/> | <input type="radio"/> | 16B. Plumbing installed; proper backflow devices | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | 12A. Contamination prevented during food preparation, storage, display | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 16C. Sewage and waste water properly disposed | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | 12B. Personal cleanliness | | | <input type="radio"/> | 17 | OUT | Physical Facilities | | | 1 point |
| <input type="radio"/> | <input type="radio"/> | 12C. Wiping cloths: properly used and stored | | | <input type="radio"/> | <input checked="" type="radio"/> | <input type="radio"/> | 17A. Toilet facilities: properly constructed, supplied, cleaned | | | <input checked="" type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | 12D. Washing fruits and vegetables | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 17B. Garbage/refuse properly disposed; facilities maintained | | | <input type="radio"/> |
| 13 | OUT | Postings and Compliance with Clean Air Act | | | 1 point | <input type="radio"/> | <input type="radio"/> | 17C. Physical facilities installed, maintained, and clean | | | <input type="radio"/> |
| <input checked="" type="radio"/> | <input type="radio"/> | 13A. Posted: Permit/Inspection/Choking Poster/Handwashing | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | 17D. Adequate ventilation and lighting; designated areas used | | | <input type="radio"/> |
| <input type="radio"/> | <input type="radio"/> | 13B. Compliance with Georgia Smoke Free Air Act | | | <input type="radio"/> | 18 | OUT | Pest and Animal Control | | | 3 points |
| <input type="radio"/> | <input type="radio"/> | 13B. Compliance with Georgia Smoke Free Air Act | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | 18. Insects, rodents, and animals not present | | | <input type="radio"/> |

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| Person in Charge (Signature) _____ (Print) Effy | Date: <u>05/06/2022</u> |
| Inspector (Signature) CEL EHS | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____ |

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 Gong Cha | Permit # 067-FSP-26845 | Date 05/06/2022 |
| Address 525 Peachtree Industrial Blvd | City/State Suwanee GA | Zip Code 30024 |

TEMPERATURE OBSERVATIONS

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

| Item Number | |
|---|---|
| 2-2A: .03(2)(m) (Repeat) NCOS Correct By: 05/06/2022 | Facility has not retained verifiable documentation that employees are aware of their responsibility to report food borne illnesses. Correct by 5/6/22. The violation has not been corrected. 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) |
| 4-2B: .05(7)(a)1 (Repeat) NCOS Correct By: 05/06/2022 | Observed mold-like buildup inside the ice-machine. Correct by 5/6/22. The violation has not been corrected. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf) |
| 13A: .02(1)(d) COS | Facility does not have the most current inspection report posted. The facility posted the most current inspection report. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C) |
| 15A: .05(6)(a) (Repeat) NCOS Correct By: 05/16/2022 | Observed damaged gaskets on 2 coolers. Correct by 5/16/22. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2) of this Rule. (C) |
| 15A: .05(1)(i) (Repeat) NCOS Correct By: 05/16/2022 | Raw wood (unapproved material) is used in the storage cabinets near the restrooms (for single-use items). Correct by 5/16/22. Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. (C) |
| 17A: (Repeat) NCOS Correct By: 05/16/2022 | Broken self-closer device on the men's restroom door. Correct by 5/16/22. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. (C) |
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|-------------------------------------|------------------------|
| Person in Charge (Signature) | Date 05/06/2022 |
| Inspector (Signature) | Date 05/06/2022 |

Food Service Establishment Inspection Report Addendum

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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 Gong Cha | Permit # 067-FSP-26845 | Date 05/06/2022 |
| Address 525 Peachtree Industrial Blvd | City/State Suwanee GA | Zip Code 30024 |

| Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
|-------------|-------------------------------------|
|-------------|-------------------------------------|

Comments:

All cold/hot holding time/temperature control for safety (TCS) foods was in compliance unless otherwise noted.

Food additive: Flavored syrups

NOTE: Ensure flavored powders are labeled with common name.

**Your permit has been suspended for not correcting violation of item 2-2 A: [.03(2)(m)] and 4-2 B: [0.5(7)(a)]

Permit will be reinstated once the violation has been corrected.

An informal inspection will occur once the violation has been corrected.

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

Person in Charge (Signature) _____ **Date** 05/06/2022

Inspector (Signature) _____ **Date** 05/06/2022