

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> <u>Gong Cha</u> <b>Address:</b> <u>525 Peachtree Industrial Blvd</u> <b>City:</b> <u>Suwanee</u> <b>Time In:</b> <u>02:20 PM</u> <b>Time Out:</b> <u>04:20 PM</u> <b>Inspection Date:</b> <u>05/06/2022</u> <b>CFSM:</b> <u>James Im Alexander 19612681 06/24/2025</u> <b>Purpose of Inspection:</b> Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Compliant <input type="radio"/> Last Score: <u>53</u> Grade: <u>U</u> Date: <u>04/27/2022</u> <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> <u>067-FSP-26845</u> <div style="font-size: small;">           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.         </div> <div style="float: right; font-size: 2em; margin-top: -100px; margin-right: 20px;">83      B</div>						<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>							
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>1 IN OUT NA NO Supervision 4 points</b>				<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points</b>			
<input checked="" 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"/>	5-1A Proper cooking time and temperatures
<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"/>	5-1B Proper reheating procedures for hot holding
<b>2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>				<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points</b>			
<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"/>	6-1A Proper cold holding temperatures
<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"/>	6-1B Proper hot holding temperatures
<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"/>	6-1C Proper cooling time and temperature
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition
<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"/>	<b>7 IN OUT NA NO Highly Susceptible Populations 9 points</b>
<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"/>	7-1 Pasteurized foods used: Prohibited foods not offered
<input checked="" 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>8 IN OUT NA NO Chemicals 4 points</b>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>3 IN OUT NA NO Approved Source 9 points</b>	<input checked="" type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source	<input checked="" type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1B Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	<b>9 IN OUT NA NO Conformance with Approved Procedures 4 points</b>
<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"/>	9-2 Compliance with variance, specialized process and HACCP plan
<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 Protection From Contamination 9 points</b>							
<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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>4-2A Food stored covered</b>	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<b>4-2B Food-contact surfaces: cleaned &amp; sanitized</b>	<input type="radio"/>	<input checked="" 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> Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.							
<b>10 OUT Safe Food and Water, Food Identification 3 points</b>				<b>14 OUT Proper Use of Utensils 1 point</b>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored
<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"/>	14B. Utensils, equipment and linens: properly stored, dried, handled
<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"/>	14C. Single-use/single-service articles: properly stored, used
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly
<b>11 OUT Food Temperature Control 3 points</b>				<b>15 OUT Utensils, Equipment and Vending 1 point</b>			
<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 type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
<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"/>	15B. Warewashing facilities: installed, maintained, used; test strips
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<b>16 OUT Water, Plumbing and Waste 2 points</b>
<b>12 OUT Prevention of Food Contamination 3 points</b>				<b>17 OUT Physical Facilities 1 point</b>			
<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"/>	17A. Toilet facilities: properly constructed, supplied, cleaned
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<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"/>	12C. Wiping cloths: properly used and stored	<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"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>				<b>18 OUT Pest and Animal Control 3 points</b>			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present
<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>Person in Charge (Signature)</b> _____ (Print) <u>Effy</u> <b>Date:</b> <u>05/06/2022</u>						<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> _____	
<b>Inspector (Signature)</b> _____ <u>CEL EHS</u>							



Food Service Establishment Inspection Report Addendum				Page 2 of 3	
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
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>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)</p> <p>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)</p> <p>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)</p> <p>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)</p> <p>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)</p> <p>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)</p>					
Person in Charge (Signature)				Date 05/06/2022	
Inspector (Signature)				Date 05/06/2022	

# Food Service Establishment Inspection Report Addendum

Page 3 of 3

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