

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>03:24 PM</u> Time Out: <u>04:55 PM</u> Inspection Date: <u>04/13/2023</u> CFSM: _____ 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-26845</u>						47	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 N/A Prior Score 83	Grade N/A Grade B
						Date 05/15/2022 Date 05/06/2022	
SCORING AND GRADING:						A=90-100 B=80-89 C=70-79 U≤69	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <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							
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 type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/>	<input checked="" 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"/>
						4 points	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input checked="" 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 type="radio"/>	<input checked="" 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		<input checked="" type="radio"/>	<input checked="" 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"/>
						4 points	
<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"/>
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"/>	5-1A Proper cooking time and temperatures		<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"/>
						4 points	
<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"/>	<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"/>	6-1A Proper cold holding temperatures		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures		<input checked="" type="radio"/>	<input checked="" type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>
						4 points	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input checked="" type="radio"/>	<input checked="" 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"/>	7-1 Pasteurized foods used: Prohibited foods not offered		<input type="radio"/>	<input type="radio"/>
8 IN OUT NA NO				Chemicals		4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input checked="" type="radio"/>	<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"/>	9-2 Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>
GOOD RETAIL PRACTICES <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>							
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 type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			<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"/>	11C. Approved thawing methods used			<input type="radio"/>	<input 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 type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input 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"/>		
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 checked="" type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/>	<input 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 checked="" 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) <u>Kevin Nguyen</u> (Print) <u>Kevin Nguyen</u> Date: <u>04/13/2023</u>							
Inspector (Signature) <u>GLB FS</u> Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>04/21/2023</u>							

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

04/13/2023

Address

525 Peachtree Industrial Blvd

City/State

SuwaneeGA

Zip Code

30024

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
tapioca / hot holding	129	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) (Repeat) NCOS Correct By: 04/21/2023 Person in charge not maintaining active managerial control over employees and food safety practices. // 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) // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended.

1-2B: .03(3)(a) NCOS Correct By: 04/21/2023 No certified food safety manager certification supplied for a current supervisor. Certificate posted for James Alexander no longer valid because employee no longer works at this store. // At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food safety manager who has shown proficiency of required information through passing a test that is part of an accredited program that conforms to the national standards for organizations that certify individuals. Certified Food Safety Managers must be designated to one food service establishment only and maintain and renew certification in accordance with the requirements of the examination taken. (Pf)

2-2A: .03(4)(a)(b)(c)(e)(f) COS Person in charge not aware of an employee health policy. // Reviewed health policy assessment poster with the PIC and had him demonstrate. // The permit holder shall require food employees to report to the Certified Food Safety Manager (CFSM) and Person-In-Charge information about their health, activities, and any other relevant information (i.e., onset of symptoms and illness or diagnosis without symptoms) as they relate to diseases that are spread through food. (P, Pf)

2-2A: .03(2)(m) (Repeat) COS Employee working today not informed of the health policy in a verifiable manner. // Had employee read and sign the health policy reporting agreement. // 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) // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended.

2-2D: .06(2)(c) NCOS Correct By: 04/21/2023 No soap supplied to the handwashing sink in the rear of the restaurant. PIC did not have soap in stock to supply to this sink. // Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)


2-2D: .07(3)(b) COS No paper towels provided at both handwashing sinks in the kitchen. // Had PIC supply paper towels. // Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)

2-2D: .06(2)(o) (Repeat) COS Box with single use items in front of handwashing sink at the front service area. Pitcher in the rear handwashing sinks. // Items cleared from sinks to allow access. // A handwashing facility may not be used for purposes other than handwashing. (Pf) A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf) // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended.

2-2E: .03(6) NCOS Correct By: 04/21/2023 No bleach in facility as stated in procedure. // 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)


4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) (Repeat) COS Raw shelled eggs stored above ready to eat foods. // Eggs relocated to the bottom shelf. // Food shall be protected from cross contamination by:
(i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:
(I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and
(II) Cooked ready-to-eat food; and (P)
(III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
(ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
(I) Using separate equipment for each type, (P) or

Person in Charge (Signature)



Date 04/13/2023

Inspector (Signature)



Date 04/13/2023

Food Service Establishment Inspection Report Addendum

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Establishment

Gong Cha

Permit #

067-FSP-26845

Date

04/13/2023

Address

525 Peachtree Industrial Blvd

City/State

Suwanee

GA

Zip Code

30024

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

(II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and

(III) Preparing each type of food at different times or in separate areas; (P)

(iii) Cleaning and sanitizing equipment and utensils;

(v) Cleaning hermetically sealed containers of food of visible soil before opening;

(vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;

(vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or

(viii) Separating fruits and vegetables, before they are washed from ready-to-eat food. // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended.

4-2B: .05(7)(a)1 (Repeat) NCOS Correct By: 04/21/2023 Interior of ice machine with heavy slime-like build up. // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf) // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended.

6-1B: .04(6)(f) (Repeat) COS Tapioca holding at 129F. /// Tapioca discarded. // Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P) // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended.

6-2: .04(6)(g) (Repeat) COS Milk and other milk based products, plant milk based items holding below 41F opened or prepared >24hrs ago not properly date-marked. // Preparation date or opening date added to each container. // Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by which the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf) // If this item is marked out of compliance on the next routine inspection, then the food service permit may be suspended.

8-2B: .07(6)(c) COS Disinfectant, liquid plumber stored with single use napkins, plastic film, tea powders. // Chemicals relocated to an approved area. // Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

1. Separating the poisonous or toxic materials by spacing or partitioning; (P) and

2. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This requirement does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single service and single-use articles. (P)

15B: .05(3)(h),(i) NCOS Correct By: 04/21/2023 Chlorine test strips not provided. // Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device. (Pf)

16B: .06(2)(r) NCOS Correct By: 04/21/2023 Leak under plumbing at warewashing sink on the left side. // A plumbing system shall be repaired according to law; (P) and maintained in good repair. (C)

Person in Charge (Signature)



Date 04/13/2023

Inspector (Signature)



Date 04/13/2023

Food Service Establishment Inspection Report Addendum

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Establishment Gong Cha	Permit # 067-FSP-26845	Date 04/13/2023
Address 525 Peachtree Industrial Blvd	City/State Suwanee GA	Zip Code 30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

www.gnrhealth.com; www.georgiaeh.us; QUESTIONS? CALL 770-963-5132.

Thermometer calibration check: 32F, 32.2F, 32.2F (Thermapen/DeltaTRAKx2). Cold holding items assessed at 41F or less.

Additives: syrups.

Facility may initiate time as a control for food safety for tapioca. Written procedures completed at time of inspection.

A follow up inspection due between today and April 21, 2023.

If facility makes a U on the follow up inspection or the next routine inspection, then the food service permit may be suspended.

Facility due for two routine inspection before December 31, 2023.

An additional routine inspection due by April 12, 2024.

Food service permit suspended. Facility made a U on two consecutive routine inspections. Item 4-1A .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) - Packaged & Unpackaged Food Separation, Packaging, and Segregation (P, C) marked out of compliance on 3 consecutive routine inspections. On-site education performed and the permit was reinstated.

Person in Charge (Signature)		Date 04/13/2023
Inspector (Signature)		Date 04/13/2023