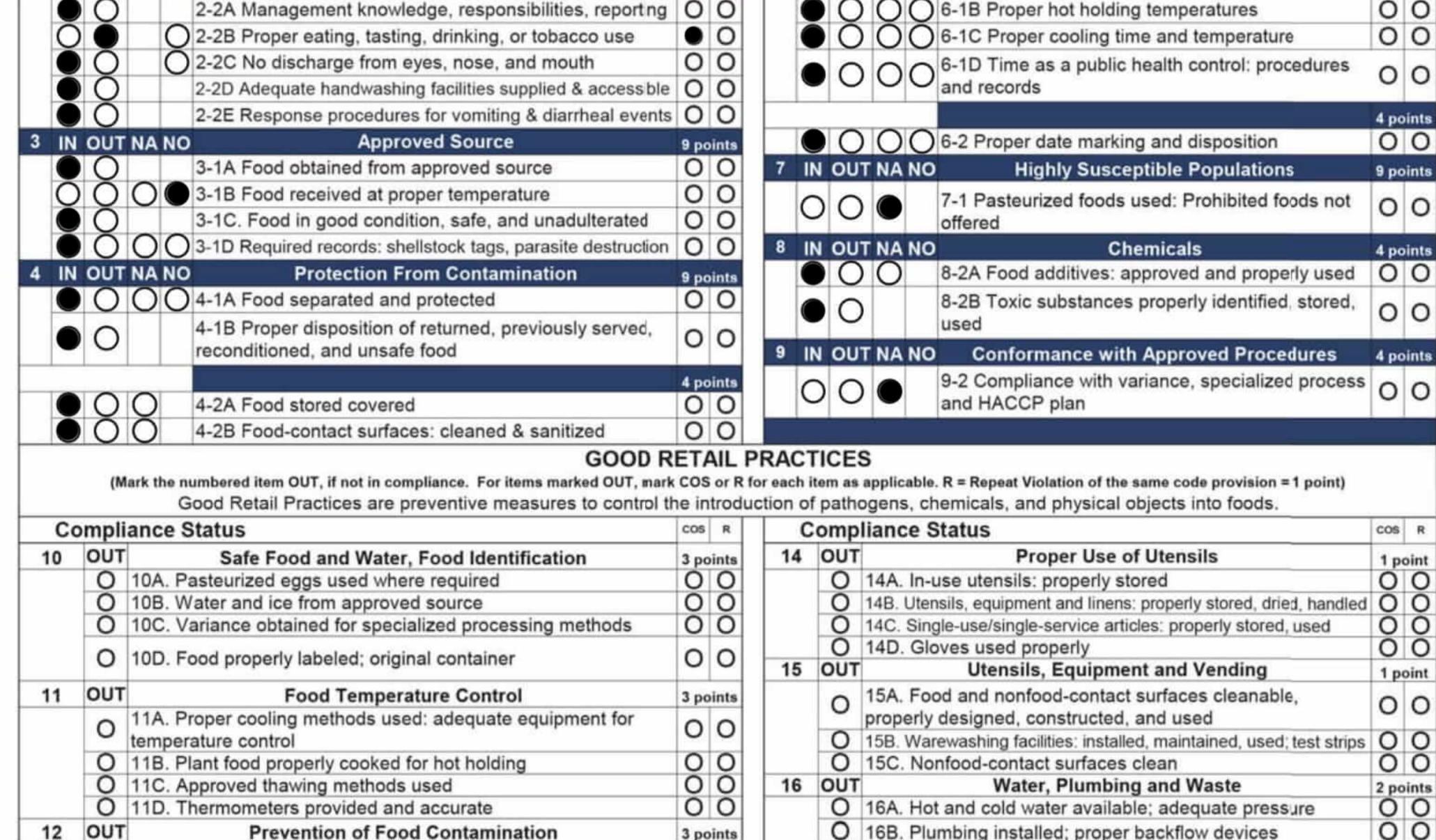
Page 1 of 3

GEORGIA DEPARTMENT OF	이야 한 번에 가지 않는 것이 같이 했다.	12/21/2		CURRENT SCORE	CURRENT GRA	DE
Food Service Establishment Instruction City: Duluth Establishment Name: VOLCANO STEAK AND Address: 1600 Pleasant Hill Rd City: Duluth Inspection Date: 06/01/2023 Purpose of Inspection: Routine Follow-up O Compliant Preliminary O Risk Type: 1 O 2 Stablishment Name: VOLCANO STEAK AND Address: 1600 Pleasant Hill Rd City: Duluth Time In: 11:50 AM Purpose of Inspection: Routine Follow-up O Compliant Preliminary O O 3 Permit#: 067-FSP-27721	SUSHI Time Out:(1217045 11/02	ort 01:50 PI	Date 01/31/2022	84	B	
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.	64	U	01/26/2022	SCORING AND GRADING:	=90-100 B=80-89 C=70-7	9 U <u><</u> 69
FOODBORNE ILLNESS RISK F (Mark designated compliance status (IN, OUT, NA, or NO) for N=in compliance OUT=not in compliance NO=not observed NA=not applied	cabe COS=co	item. For	items marked OL on-site during i	UT, mark COS or R for each item a nspection R=Repeat violation	is applicable.)	=2 point
Compliance Status	COS R	0	Compliance	Status		COS F
INOUT NA NO Supervision O 1-2A PIC present, demonstrates knowledge, performs of	en antre ser l'estate de la serie de	5 1	N OUT NA N	Consume	r Advisory	9 poin
O O 1-2B Certified Food Protection Manager IN OUT NA NO Employee Health, Good Hygienic Practices Preventing Contamination by Hands	S, 9 points			5-1A Proper cooking time 5-1B Proper reheating pro		0 (0 (4 poin
 2-1A Proper use of restriction & exclusion 0 0 2-1B Hands clean and properly washed 	00		00	5-2 Consumer advisory p undercooked foods	rovided for raw and	0
OOO2-1C No bare hand contact with ready-to-eat foods approved alternate method properly followed		6 1	N OUT NA N	Date Marking	TCS Foods, of TCS Foods	9 poin
2-2A Management knowledge, responsibilities, rep	4 points			6-1A Proper cold holding		00



1.64	00.	rievention of rood oontainingtion	2.00	mina			U	Tob. Fildholing installed, proper backnow devices		\sim		
	•	12A. Contamination prevented during food preparation, storage,		0			0	16C. Sewage and waste water properly disposed	ŏ			
display				\sim	1.2	17	OUT	Physical Facilities	1 po	oint		
	0	O 12B. Personal cleanliness					0	17A. Toilet facilities: properly constructed, supplied, cleaned				
	0	O 12C. Wiping cloths: properly used and stored					0	17B. Garbage/refuse properly disposed; facilities maintained	0	0		
	0	12D. Washing fruits and vegetables					0	O 17C. Physical facilities installed, maintained, and clean				
13	OUT	Postings and Compliance with Clean Air Act					0	17D. Adequate ventilation and lighting; designated areas used	00			
	0	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0	00		18	OUT	Pest and Animal Control	3 poi	ints		
	O 13B. Compliance with Georgia Smoke Free Air Act						0	18. Insects, rodents, and animals not present	0			
Person in Charge (Signature)			(Print)			N	ico D	David Date: 06/01/2023				
Inspector (Signature)						F	ollow	YES O NO Follow-up Date: 12/01/2022		_		

Food Service E	Establis	hment Inspec	ction Rep	oort Ac	ldendum	Pag	e <u>2</u>	of <u>3</u>			
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 VOLCANO STEAK AND SUSHI			Permit # 067-FSP-27721		Date 06/01/2023						
Address 1600 Pleasant Hill Rd			City/S Duluth				Zip Code 30096				
TEMPERATURE OBSERVATIONS											
Item/Location	Temp	Item/Loca	tion	Temp	Item/Lo	ocation		Temp			
Shrimp/final cook / Grill	147	Salmon/final cook / Grill		147	Steak/final cook / Final co	ook		165			
1		1			/						
1		1			1						
1		1			1						
1		1			1						
1		1			1						
1		1			1						
1		1			/						
Item OBSERVATIONS AND CORRECTIVE ACTIONS											

2-1C: .04(4)(a)1,2,3 COS Employee touching cream cheese with barehands. Cream cheese discarded. Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready- to-eat form. (Pf)

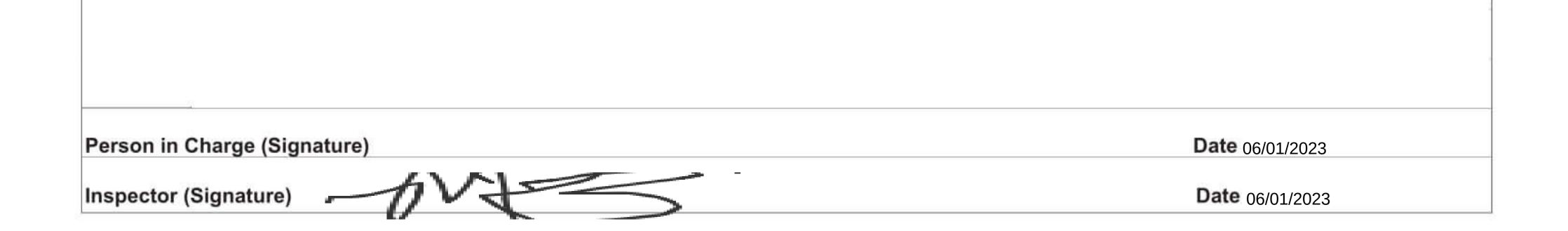
2-2B: .03(5)(j)1&2 COS Employee drinks stored prep table and cutting boards in unapproved cups and without secure lid and straw. Drinks reloacted Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)

12A: .04(4)(q) COS Container of cut vegetables stored directly on the floor. Box of seafood stored underneath leak in freezer. 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)



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).

			Permit # 067-FSP-27721			Date 06/01/2023					
Address 1600 Pleasant Hill Rd			City/State Duluth	GA		Zip Code 30096					
ltem Number	OBSERVATIONS	OBSERVATIONS AND CORRECTIVE ACTIONS									
Comments:											
www.gnrhealth.com											

Questions?770-963-5132

Note: All cold-holding & hot-holding in compliance unless noted otherwise noted.

