

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report			CURRENT SCORE	CURRENT GRADE
	Establishment Name: <u>GOLDEN BUDDHA RESTAURANT</u> Address: <u>4300 Buford Drive</u> City: <u>Buford</u> Time In: <u>01:15 PM</u> Time Out: <u>04:00 PM</u> Inspection Date: <u>02/02/2023</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>067-1344</u>				59
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: 85 Grade: B Date: 03/16/2022 Prior Score: 89 Grade: B Date: 09/30/2021	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																																																																																																																																																																																					
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td>1</td> <td>IN OUT NA NO Supervision 4 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B Certified Food Protection Manager</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>2</td> <td>IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A Proper use of restriction & exclusion</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B Hands clean and properly washed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><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</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td>4 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A Management knowledge, responsibilities, reporting</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C No discharge from eyes, nose, and mouth</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2E Response procedures for vomiting & diarrheal events</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td>3</td> <td>IN OUT NA NO Approved Source 9 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A Food obtained from approved source</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B Food received at proper temperature</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. 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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.

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Person in Charge (Signature) _____ (Print) Timmy Lee	Date: <u>02/02/2023</u>
Inspector (Signature) <u>LEW</u> LEW EHS	Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: <u>02/02/2023</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 GOLDEN BUDDHA RESTAURANT	Permit # 067-1344	Date 02/02/2023
Address 4300 Buford Drive	City/State Buford GA	Zip Code 30518

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken cooked from raw / wok	193	cooked chicken (discarded) / prep cooler	62	crab rangoons (discarded) / prep cooler	59
garlic in oil (discarded) / wok area	69	prep cooler / kitchen	64.4	Pooled eggs (discarde) / prep table	62
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
1-2A: .03(2)(a)-(l), (n)	NCOS Correct By: 02/09/2023 No active managerial control, food safety not being maintained. 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)
1-2A: .03(2)	NCOS No person in charge at the beginning of the inspection. Person in charge arrived during inspection. There must be a person in charge on the premises of the food service establishment at all times. (Pf)
2-2B: .03(5)(j)1&2	COS Observed two employees eating in the kitchen. Employees took food out of the kitchen area. 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)
2-2D: .07(3)(b)	COS Paper towels not provided at one handwashing sink in kitchen. Paper towels placed by handwashing sink. 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)	COS Observed handwashing sink by grill/wok with dirty dishes in it. Items were removed. A handwashing facility may not be used for purposes other than handwashing. (Pf)
3-1A: .04(2)(a)	COS Observed multiple flats of eggs not marked with expiration, manufacturer, dirty, and uneven sized. No documentation could be provided for source of eggs. Eggs were discarded. Food shall be obtained from sources that comply with law. (P)
4-2B: .05(7)(b)	NCOS Correct By: 02/09/2023 Observed ice machine with mold like build up inside. Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)
6-1A: .04(6)(f)	COS Observed multiple food items (chicken, rangoons, garlic in oil, pooled eggs). Items were discarded. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)
6-2: .04(6)(g) (Repeat)	COS Observed multiple food items (soups, cooked chickens) in walk in cooler not labeled with the preparation date. Items were labeled with preparation date. 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)
15A: .05(6)(a)	NCOS Correct By: 02/09/2023 Prep cooler in kitchen ambient air temperature above 41F. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2) of this Rule.
17C: .07(5)(a),(b)1,2,3	COS Wall behind dishwashing machine no longer in good repair. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)
18: .07(2)(n)	COS Back door does not self close. Outer openings of a food service establishment shall be protected against the entry of insects and rodents by: 1) filling or closing holes and other gaps along floors, walls, and ceilings; (C) 2) closed, tight-fitting windows; (C) and 3) solid self-closing, tight-fitting doors. (C)
18: .07(2)(k)	COS Observed multiple bait stations stored on counters. Bait stations were removed. Insect control devices shall be installed so that: 1) The devices are not located over a food preparation area; (C) and 2) Dead insects and insect fragments are prevented from contact with exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles. (C)

Person in Charge (Signature)	Date 02/02/2023
Inspector (Signature) LEW	Date 02/02/2023

Food Service Establishment Inspection Report Addendum

Page 4 of 4

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Establishment GOLDEN BUDDHA RESTAURANT	Permit # 067-1344	Date 02/02/2023
Address 4300 Buford Drive	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: All hot and cold holding temperatures assessed in compliance unless otherwise noted.

Facility uses MSG and food colorings as an additive.

Food in freezer frozen solid.

Ensure food items are stored at least 6 inches off of the floor.

Ensure three compartment is accessible at all times.

.07(5)(n) Maintaining Premises. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment, such as litter or equipment that is nonfunctional or no longer used .

***Due to an unsatisfactory score on today's inspection follow-up inspection will occur within ten days.

All uncorrected violations may result in permit suspension.

**A REQUIRED ADDITIONAL ROUTINE WILL BE CONDUCTED WITHIN 12 MONTHS.

***SECOND CONSECUTIVE VIOLATION OF 04(6)(g) – Ready-To-Eat Time/Temperature Control for Safety Food, Date Marking.

THIRD CONSECUTIVE REPEAT VIOLATIONS FROM ROUTINE TO ROUTINE MAY RESULT IN PERMIT SUSPENSION

Person in Charge (Signature)	Date 02/02/2023
Inspector (Signature) LEW	Date 02/02/2023