

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> <u>Mika French Sushi</u> <b>Address:</b> <u>5910 Suwanee Dam Rd</u> <b>City:</b> <u>Sugar Hill</u> <b>Time In:</b> <u>11:15 AM</u> <b>Time Out:</b> <u>03:30 PM</u> <b>Inspection Date:</b> <u>10/25/2021</u> <b>CFSM:</b> <u>Bozhen Chen 17964641 06/06/2024</u> <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> <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>FSP-067-26426</u>						26	U
<div style="display: flex; justify-content: space-between;"> <div> <b>Last Score</b>    <b>Grade</b>    <b>Date</b>  <div style="display: flex; justify-content: space-around;"> <div>92</div> <div>A</div> <div>06/19/2020</div> </div> </div> <div> <b>Prior Score</b>    <b>Grade</b>    <b>Date</b>  <div style="display: flex; justify-content: space-around;"> <div>82</div> <div>B</div> <div>01/07/2020</div> </div> </div> </div>							
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.						<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>							
<b>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>							
<b>1 IN OUT NA NO</b>				<b>Supervision</b>		<b>4 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input checked="" type="radio"/>	<input type="radio"/>
<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"/>
<b>2 IN OUT NA NO</b>				<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>		<b>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"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input checked="" 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"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input 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 checked="" type="radio"/>	<input type="radio"/>
<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>3 IN OUT NA NO</b>				<b>Approved Source</b>		<b>9 points</b>	
<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction		<input checked="" type="radio"/>	<input type="radio"/>
<b>4 IN OUT NA NO</b>				<b>Protection From Contamination</b>		<b>9 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		<input checked="" 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"/>
						<b>4 points</b>	
<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 checked="" type="radio"/>	<input type="radio"/>
<b>5 IN OUT NA NO</b>				<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>		<b>9 points</b>	
<input checked="" type="radio"/>	<input 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 type="radio"/>	<input checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>
<b>6 IN OUT NA NO</b>				<b>Holding of TCS Foods, Date Marking of TCS Foods</b>		<b>9 points</b>	
<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>
<b>7 IN OUT NA NO</b>				<b>Highly Susceptible Populations</b>		<b>9 points</b>	
<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"/>
<b>8 IN OUT NA NO</b>				<b>Chemicals</b>		<b>4 points</b>	
<input type="radio"/>	<input type="radio"/>	<input checked="" 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 checked="" type="radio"/>
<b>9 IN OUT NA NO</b>				<b>Conformance with Approved Procedures</b>		<b>4 points</b>	
<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"/>
<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> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
<b>10 OUT</b>				<b>Safe Food and Water, Food Identification</b>		<b>3 points</b>	
<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 checked="" type="radio"/>	10D. Food properly labeled; original container			<input type="radio"/>	<input type="radio"/>		
<b>11 OUT</b>				<b>Food Temperature Control</b>		<b>3 points</b>	
<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 checked="" type="radio"/>	11C. Approved thawing methods used			<input checked="" type="radio"/>	<input type="radio"/>		
<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>		
<b>12 OUT</b>				<b>Prevention of Food Contamination</b>		<b>3 points</b>	
<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 checked="" type="radio"/>	12D. Washing fruits and vegetables			<input checked="" type="radio"/>	<input type="radio"/>		
<b>13 OUT</b>				<b>Postings and Compliance with Clean Air Act</b>		<b>1 point</b>	
<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"/>		
<b>14 OUT</b>				<b>Proper Use of Utensils</b>		<b>1 point</b>	
<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 checked="" type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input checked="" type="radio"/>	<input type="radio"/>		
<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>		
<b>15 OUT</b>				<b>Utensils, Equipment and Vending</b>		<b>1 point</b>	
<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input checked="" 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"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>		
<b>16 OUT</b>				<b>Water, Plumbing and Waste</b>		<b>2 points</b>	
<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>		
<input 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"/>		
<b>17 OUT</b>				<b>Physical Facilities</b>		<b>1 point</b>	
<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"/>		
<b>18 OUT</b>				<b>Pest and Animal Control</b>		<b>3 points</b>	
<input checked="" type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>		
<b>Person in Charge (Signature)</b> _____				<b>(Print)</b> Johnny Chen		<b>Date:</b> 10/25/2021	
<b>Inspector (Signature)</b> _____				<b>SMA EHS</b>		<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 10/25/2021	



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

Mika French Sushi

Permit #

FSP-067-26426

Date

10/25/2021

Address

5910 Suwanee Dam Rd

City/State

Sugar HillGA

Zip Code

30518

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken - cook / grill	193	tofu - cooling #1 / cooler	58	tofu - cooling #2 / cooler	51
lettuce / cooler	56	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) COS Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for hand washing, hand washing facilities accessible, shellstock tags/boxes, food separated and protected, food-contact surfaces cleaned & sanitized, consumer advisory, time as a control, toxic substances (amongst other good retail practices) were observed today. Training provided. Corrected some of the violations. 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)

2-1B: .03(5)(c) COS Employee touched her face/glasses multiple times & did not wash her hands before food prep; once she washed her gloved hands. Training provided. Had employee wash her hands. Employees must wash hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and: 1) after touching exposed body parts; 2) after using the restroom; 3) after coughing, sneezing, using tobacco, eating, or drinking; 4) after handling soiled equipment or utensils; 5) during food preparation, as often as needed to remove soil and contamination and to prevent cross contamination when changing tasks; 6) before putting on gloves; 7) after engaging in other activities that contaminate hands; 8) a second time when entering the kitchen from using the restroom. (P)

2-2D: .06(2)(o) COS Access to one hand sink was blocked by containers of soy sauce. Items moved; hand sink made accessible. A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf)

3-1D: .04(3)(l) COS Facility is not keeping the NZ greenshell mussels boxes for 90 days as required. Facility will now keep mussel boxes for 90 days in chronological order. Write the date the last piece was served on the box. The identity of the source of shellstock that are sold or served shall be maintained by retaining the tags or labels for 90 days, in chronological order, from the recorded date that the last shellstock is removed. (Pf) Shellstock shall not be commingled. (Pf)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Edamame was stored in the same container with raw eggs in the line cooler. Bread was stored below raw shrimp in the upright freezer. Food separated. Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)

4-2B: .05(6)(n) COS No measurable sanitizer solution detected in the sanitizer bucket used to store in-use wiping cloths. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)

4-2B: .05(7)(a)1 (Repeat) COS Observed pink & black mold-like substance in the interior of the ice machine. Employee did not properly wash the in-use cooking utensils; after he used them. He rinsed them with water in the vegetable prep sink & then took them back to the grill for use.  
\*\*\* Second Consecutive Violation\*\* Ice discarded and the interior of the ice machine was cleaned and sanitized. Utensils were properly cleaned in the dish machine. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

5-2: .04(7)(e) NCOS Correct By: 11/04/2021 1. Missing the consumer advisory reminder statement, disclosure statement & asterisks (\*) for raw food on the sushi menu.  
2. Missing asterisks on multiple items that are served raw or undercooked on the main menu & to-go menu: steak & sushi in bento boxes, on party platters, etc. Also missing asterisks for the pictures of sushi which can be ordered on the main & to-go menus.  
(Menus were printed a few months ago). If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in a ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective means. The disclosure and reminder statements shall be worded in legible type in all capital letters and no smaller than size #8 font, or if displayed on a menu board shall be printed no smaller than the smallest letter in used for a menu item. (Pf)

6-1D: .04(6)(i) COS Facility is using time as a control for sushi rice. Written procedures were not provided. Had facility create time control written procedures during the inspection. When using Time Control (TPHC) for a maximum of 4 hours:  
1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P)  
2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf)  
3) foods not consumed before the discard time shall be discarded; (P)

Person in Charge (Signature)

Date 10/25/2021

Inspector (Signature)

Date 10/25/2021



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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 Mika French Sushi		Permit # FSP-067-26426	Date 10/25/2021
Address 5910 Suwanee Dam Rd		City/State Sugar Hill GA	Zip Code 30518
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
<p>4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; {P}</p> <p>5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P)</p> <p>6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)</p> <p>8-2B: .07(6)(b) (Repeat) COS Soap stored on the dish sink was not labeled. It was stored in the same type of container that is used to store oil &amp; sauces in the facility. Sanitizer solution at the sushi bar was in a green bucket labeled as cleaning solution.</p> <p>*** Second Consecutive Violation*** Soap was labeled. Green bucket was emptied &amp; sanitizer was switched to a red sanitizer bucket. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)</p> <p>10D: .04(4)(d) NCOS Correct By: 11/04/2021 Food containers were not labeled: sauces, oil, seasoning, etc. Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)</p> <p>10D: .04(7)(b) NCOS Correct By: 11/04/2021 Food not honestly presented: items that contain imitation crab are mislabeled on the menus as "crab". Food shall be offered for human consumption in a way that does not mislead or misinform the consumer. (C)</p> <p>11C: .04(6)(c) COS Thawed ROP fish was left in the reduced oxygen package. Fish removed from ROP. Reduced oxygen packaged fish that bears a label indicating that it is to be kept frozen until time of use shall be removed from the reduced oxygen environment:</p> <p>(i) Prior to its thawing under refrigeration that maintains the food temperature at 41°F (5°C) or less; (C) or</p> <p>(ii) Prior to, or immediately upon completion of its thawing, using procedures to completely submerge in running water. (C)</p> <p>12D: COS Facility is using the vegetable prep sink for other purposes. Employee rinsed hands in the vegetable prep sink. Metal scrubber &amp; tongs were stored in this prep sink. Sink still had food scraps in it; it was not cleaned since last use. Employee rinsed utensils in this sink. Had facility stop misusing the prep sink; items removed. Sink cleaned. The vegetable prep sink may not be used for other purposes as discussed. Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)</p> <p>14C: .05(6)(r) COS Facility is reusing single-use food containers. Containers removed from use. Single-service and single-use articles may not be reused. (C)</p> <p>15A: .05(1)(i) COS Cardboard used to line shelves throughout the facility. Cardboard removed. 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>18: .07(2)(m) NCOS Correct By: 11/04/2021 The back screen door is torn &amp; there is a gap at the bottom of the door. There is a gap on the side of the back solid door (daylight visible). The solid door was closed. Outer openings of a food service establishment shall be protected against the entry of insects and rodents by:</p> <p>1) filling or closing holes and other gaps along floors, walls, and ceilings; (C)</p> <p>2) closed, tight-fitting windows; (C) and</p> <p>3) solid self-closing, tight-fitting doors. (C)</p>			
Person in Charge (Signature)		Date 10/25/2021	
Inspector (Signature)		Date 10/25/2021	



# Food Service Establishment Inspection Report Addendum

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Establishment Mika French Sushi	Permit # FSP-067-26426	Date 10/25/2021
Address 5910 Suwanee Dam Rd	City/State Sugar Hill GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

www.gnrhealth.com \* dph.georgia.gov/food-service \* QUESTIONS? 770-963-5132  
UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.

\*Follow-up inspection within 10 days.  
\*\*Required additional routine inspection within the next 12 months.  
- Facilities must earn a passing score of 80 or above on follow-up inspections.

\*Cold food holding at 41°F or below unless otherwise noted. \*Hot food holding at 135°F or above unless otherwise noted. \*No additives used..  
\*All equipment must be NSF commercial equipment.  
-Provide more current parasite destruction letters from suppliers. Letters were from 2019.  
-Ice buildup on the walkin freezer fan guards. Monitor & repair as needed.  
-Employee drinks shall be in single-use cups with secure lids & straws. Drinks shall not be stored on the prep table.  
-Store single-use containers inverted as discussed.  
-Lettuce stored on top of a container of food in the cold-top cooler was 56°F; discarded. Food shall be kept in the cooler, not double-stacked.  
-Walkin freezer floor in need of cleaning.

Person in Charge (Signature)	Date 10/25/2021
Inspector (Signature)	Date 10/25/2021