

<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>01:40 PM</u> <b>Time Out:</b> <u>04:30 PM</u> <b>Inspection Date:</b> <u>04/27/2022</u> <b>CFSM:</b> <u>James Im Alexander 19612681 06/24/2025</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>067-FSP-26845</u>						53	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: <b>87</b> Grade: <b>B</b> Date: <b>07/06/2020</b> Prior Score: <b>100</b> Grade: <b>A</b> Date: <b>05/05/2020</b>	
<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 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"/>
						<b>4 points</b>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input checked="" type="radio"/>	<input checked="" 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 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 type="radio"/>	<input checked="" 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</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 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"/>
						<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 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>
						<b>4 points</b>	
<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"/>
<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 type="radio"/>	<input checked="" type="radio"/>	<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"/>	<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"/>
						<b>4 points</b>	
<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 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 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input type="radio"/>	<input 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> Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.							
<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 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 type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>		
<input checked="" 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 checked="" 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"/>		
<b>13 OUT</b>				<b>Postings and Compliance with Clean Air Act</b>		<b>1 point</b>	
<input checked="" type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input checked="" 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 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"/>		
<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 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 checked="" 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 type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>		
<b>Person in Charge (Signature)</b> _____ (Print) <b>Effy</b>				<b>Date:</b> <u>04/27/2022</u>			
<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> <u>05/06/2022</u>			



Food Service Establishment Inspection Report Addendum				Page 2 of 4	
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 04/27/2022	
Address 525 Peachtree Industrial Blvd		City/State Suwanee GA		Zip Code 30024	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
boba (tapioca) 112-120°F / hot holding unit	112	boba (tapioca) reheat / stove	168	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>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 employee health requirements, using a hand sink, food protected from contamination, food contact surfaces cleaned &amp; sanitized, date marking (amongst other good retail practices) were observed today. PIC unable to convey knowledge of food allergens &amp; associated symptoms. Training provided. Corrected some of the violations. Facility has the Food Allergy handout posted. // 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)</p> <p>2-2A: .03(1)(c)2,3,17 (Repeat) COS PIC unable to demonstrate knowledge of the Employee Health Policy (symptoms, illnesses/diseases, restriction/exclusion requirements, reporting requirements). *** Second Consecutive Violation *** Training provided w/PIC. Issued Employee Health Handout. // Person in charge shall explain their responsibility for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease and can describe the symptoms associated with the diseases that are transmissible through food. They also shall be able to explain how food employees and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees. (Pf)</p> <p>2-2A: .03(2)(m) Correct By: 05/06/2022 Facility has not retained verifiable documentation that employees are aware of their responsibility to report food borne illnesses. Issued Employee Health Reporting Agreement form. PIC shall train employees &amp; have them sign this form. // 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>2-2D: .06(2)(o) Correct By: 05/06/2022 Food container lids stored in/on the hand sink. // 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)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) (Repeat) COS Raw shell eggs stored above ready-to-eat food in the reachin cooler. *** Second Consecutive Violation *** Food separated. // Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)</p> <p>4-2B: .05(7)(a)1 Correct By: 05/06/2022 Black mold-like buildup inside the ice machine. PIC stated it is cleaned once a month. // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf) Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C) Increase frequency.</p> <p>6-1B: .04(6)(f) COS Boba (tapioca) was held at 111-120°F. Boba reheated. // Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)</p> <p>6-2: .04(6)(g) COS Milk opened Friday or Saturday was not date marked. Milk foam made with this milk was incorrectly date marked 4/26 (should have been 4/22). Food properly date marked. // 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)</p> <p>11D: .05(3)(g) Correct By: 05/06/2022 Facility needs a food thermometer to check temperatures of TCS foods such as shell eggs, milk, milk foam, etc. Facility only has candy thermometers. // 1. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under DPH Rule 511-6-1-.04. Pf 2. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. Pf</p> <p>12B: .03(5)(g) Correct By: 05/06/2022 Employee was wearing a watch while preparing food. // Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)</p> <p>12B: .03(5)(f) Correct By: 05/06/2022 Employee with long painted nails was not wearing gloves while preparing food. // Unless wearing gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food. (Pf) Employees shall keep their fingernails clean and trimmed to no longer than the tips of the fingers. (Pf)</p>					
Person in Charge (Signature)				Date 04/27/2022	
Inspector (Signature)				Date 04/27/2022	



# 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 04/27/2022
Address 525 Peachtree Industrial Blvd	City/State Suwanee GA	Zip Code 30024

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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13A: .02(1)(f)(1) COS Facility does not have their Food Service Permit posted. PIC posted the permit as required. // The permit holder shall post the permit as in a location in the food service establishment that is conspicuous to consumers. (C)

15A: .05(1)(i) Correct By: 05/06/2022 Raw wood (unapproved material) is used in the storage cabinets near the restrooms (for single-use items). // 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)

15A: .05(6)(a) Correct By: 05/06/2022 Damaged gaskets on 2 coolers. // Equipment shall be maintained in good repair.

17A: .07(2)(l) Correct By: 05/06/2022 Broken self-closer device on the men's restroom door. A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door. (C)

Person in Charge (Signature)	Date 04/27/2022
Inspector (Signature)	Date 04/27/2022

<b>Food Service Establishment Inspection Report Addendum</b>		Page <u>4</u> of <u>4</u>	
<i>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).</i>			
<b>Establishment</b> Gong Cha		<b>Permit #</b> 067-FSP-26845	<b>Date</b> 04/27/2022
<b>Address</b> 525 Peachtree Industrial Blvd		<b>City/State</b> Suwanee GA	<b>Zip Code</b> 30024
<b>Item Number</b>	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>		
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. Cold & hot food held at required temperatures unless otherwise noted. *Additives: flavored drink syrups. *The most current graded inspection report shall be posted in public view, within 15 feet of the front door, 6-7 feet off the floor, readable from one foot away.  *PIC unaware of the procedures/requirements for cleaning up vomiting and diarrheal incidents. Training provided. Facility has the written cleanup procedures list in the kitchen & they have bleach for the sanitizer.  *Had facility label the large drink container used for water.  *PIC stated drink shakers are cleaned with soap & water at the end of every night and are sanitized once a week. Training provided on cleaning requirements. // If used with time/temperature control for safety food, equipment food-contact surfaces and utensils shall be cleaned at least every 4 hours throughout the day. *** washed, rinsed, sanitized, air-dried ***  *PIC stated they are using Oxi Clean Daily Clean to clean the dining tables. This is not approved for cleaning/sanitizing dining tables. // Dining counters and table-tops shall be cleaned and sanitized routinely after removing all soiled tableware and food trays shall be cleaned and sanitized after each use by one of the following methods: (i) A two step method in which one cloth, rinsed in sanitizing solution is used to clean food debris from the surface and a second cloth in separate sanitizing solution is used to rinse; (ii) Sanitizing solution is sprayed onto the surface and the surface is then wiped clean with a disposable towel; (iii) If used for cleaning and sanitizing, single-use disposable sanitizer wipes shall be used in accordance with EPA-registered label use instructions; or (iv) Other methods approved by the Health Authority. (v) Food trays may be cleaned and sanitized the same as table ware.  *Discontinue using tape to close the lid on the waffle oil containers.			
<b>Person in Charge (Signature)</b>		<b>Date</b> 04/27/2022	
<b>Inspector (Signature)</b>		<b>Date</b> 04/27/2022	