

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE	
Establishment Name: <u>LITTLE TOKYO</u> Address: <u>2096 Buford Dam Rd</u> City: <u>Buford</u> Time In: <u>03:10 PM</u> Time Out: <u>04:45 PM</u> Inspection Date: <u>02/07/2023</u> CFSM: <u>Young Jun Choi 20737921 06/20/2026</u>						94		A	
Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Last Score: <u>96</u> Grade: <u>A</u> Date: <u>11/08/2022</u> 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-FS-11887</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.									
Prior Score: <u>N/A</u> Grade: <u>N/A</u> Date: <u>05/24/2022</u>									
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									
Compliance Status					COS	R			
1	IN	OUT	NA	NO					
Supervision									
4 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
1-2A PIC present, demonstrates knowledge, performs duties					<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/>	<input type="radio"/>	<input 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"/>	<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"/>	<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"/>	<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 checked="" type="radio"/>	<input 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"/>	<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"/>	<input type="radio"/>					
2-2C No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/>	<input type="radio"/>	<input 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"/>	<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"/>	<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 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"/>	<input type="radio"/>					
3-1C Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
4-1A Food separated and protected					<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/>	<input 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"/>	<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"/>	<input type="radio"/>					
4-2B Food-contact surfaces: cleaned & sanitized					<input checked="" type="radio"/>	<input type="radio"/>			
5	IN	OUT	NA	NO					
Cooking and Reheating of TCS Foods, Consumer Advisory									
9 points									
<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input 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"/>			
4 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>	<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"/>	<input type="radio"/>					
6-1B Proper hot holding temperatures					<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
6-2 Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>			
7	IN	OUT	NA	NO					
Highly Susceptible Populations									
9 points									
<input type="radio"/>	<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"/>	<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"/>	<input type="radio"/>					
8-2B Toxic substances properly identified, stored, used					<input 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"/>	<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> Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
Compliance Status					COS	R			
10	OUT	Safe Food and Water, Food Identification							
3 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
10A. Pasteurized eggs used where required					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
10D. Food properly labeled; original container					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
11	OUT	Food Temperature Control							
3 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
11A. Proper cooling methods used: adequate equipment for temperature control					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
11C. Approved thawing methods used					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
11D. Thermometers provided and accurate					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
12	OUT	Prevention of Food Contamination							
3 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
12A. Contamination prevented during food preparation, storage, display					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
12B. Personal cleanliness					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
12D. Washing fruits and vegetables					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
13	OUT	Postings and Compliance with Clean Air Act							
1 point									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
14	OUT	Proper Use of Utensils							
1 point									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
14A. In-use utensils: properly stored					<input checked="" type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
14D. Gloves used properly					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
15	OUT	Utensils, Equipment and Vending							
1 point									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input checked="" type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
15C. Nonfood-contact surfaces clean					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
16	OUT	Water, Plumbing and Waste							
2 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
16A. Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
16B. Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
16C. Sewage and waste water properly disposed					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
17	OUT	Physical Facilities							
1 point									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
17A. Toilet facilities: properly constructed, supplied, cleaned					<input type="radio"/>	<input type="radio"/>			
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
17D. Adequate ventilation and lighting; designated areas used					<input type="radio"/>	<input type="radio"/>			
Compliance Status					COS	R			
18	OUT	Pest and Animal Control							
3 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>					
18. Insects, rodents, and animals not present					<input type="radio"/>	<input type="radio"/>			

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Establishment LITTLE TOKYO	Permit # 067-FS-11887	Date 02/07/2023
Address 2096 Buford Dam Rd	City/State Buford GA	Zip Code 30518

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
4-2B: .05(8)(a)	COS Observed PIC wash a utensil but did not sanitize after. Used spoon to stir food cooking on stovetop. PIC washed, rinsed and sanitized utensil and discarded food. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized properly. (P)
14A: .04(4)(k)	COS Observed spoons sitting in room temperature water. PIC removed from water and had items cleaned. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 1. in the food with their handles above the top of the food and the container; 2. in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 3. in a clean, dry container; or 4. in a container of water if the water is maintained at a temperature of at least 135°F (57°C) and the container is cleaned at the required frequency. (C)
15A: .05(1)(a)	COS Observed aluminum foil lining the shelves in the kitchen. PIC removed foil from shelves. 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)

Date 02/07/2023

Date 02/07/2023

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 LITTLE TOKYO	Permit # 067-FS-11887	Date 02/07/2023
Address 2096 Buford Dam Rd	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: All cold and hot held temperatures were in compliance unless otherwise noted.

NOTE: MSG is used at this facility.

NOTE: Questions? Please visit www.gnrhealth.com

Person in Charge (Signature)	Date 02/07/2023
Inspector (Signature) 	Date 02/07/2023