


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE			
Establishment Name: VOLCANO STEAK AND SUSHI Address: 1600 Pleasant Hill Rd City: Duluth Time In: 11:02 AM Time Out: 02:30 PM Inspection Date: 02/01/2024 CFSM: Abdul Syukur 21217045 11/02/2026 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#: 067-FSP-27721 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.						37		U			
						Last Score		Grade		Date	
						84		B		06/01/2023	
						Prior Score		Grade		Date	
						98		A		01/31/2022	
						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											
1 IN OUT NA NO						Supervision					
						4 points					
<input type="radio"/>						1-2A PIC present, demonstrates knowledge, performs duties					
<input checked="" type="radio"/>						1-2B Certified Food Protection Manager					
2 IN OUT NA NO						Employee Health, Good Hygienic Practices, Preventing Contamination by Hands					
						9 points					
<input checked="" type="radio"/>						2-1A Proper use of restriction & exclusion					
<input checked="" type="radio"/>						2-1B Hands clean and properly washed					
<input type="radio"/>						2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
						4 points					
<input checked="" type="radio"/>						2-2A Management knowledge, responsibilities, reporting					
<input checked="" type="radio"/>						2-2B Proper eating, tasting, drinking, or tobacco use					
<input checked="" type="radio"/>						2-2C No discharge from eyes, nose, and mouth					
<input type="radio"/>						2-2D Adequate handwashing facilities supplied & accessible					
<input checked="" type="radio"/>						2-2E Response procedures for vomiting & diarrheal events					
3 IN OUT NA NO						Approved Source					
						9 points					
<input checked="" type="radio"/>						3-1A Food obtained from approved source					
<input checked="" type="radio"/>						3-1B Food received at proper temperature					
<input type="radio"/>						3-1C Food in good condition, safe, and unadulterated					
<input checked="" type="radio"/>						3-1D Required records: shellstock tags, parasite destruction					
4 IN OUT NA NO						Protection From Contamination					
						9 points					
<input type="radio"/>						4-1A Food separated and protected					
<input checked="" type="radio"/>						4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food					
						4 points					
<input checked="" type="radio"/>						4-2A Food stored covered					
<input type="radio"/>						4-2B Food-contact surfaces: cleaned & sanitized					
5 IN OUT NA NO						Cooking and Reheating of TCS Foods, Consumer Advisory					
						9 points					
<input checked="" type="radio"/>						5-1A Proper cooking time and temperatures					
<input type="radio"/>						5-1B Proper reheating procedures for hot holding					
						4 points					
<input checked="" type="radio"/>						5-2 Consumer advisory provided for raw and undercooked foods					
6 IN OUT NA NO						Holding of TCS Foods, Date Marking of TCS Foods					
						9 points					
<input type="radio"/>						6-1A Proper cold holding temperatures					
<input checked="" type="radio"/>						6-1B Proper hot holding temperatures					
<input checked="" type="radio"/>						6-1C Proper cooling time and temperature					
<input type="radio"/>						6-1D Time as a public health control: procedures and records					
						4 points					
<input checked="" type="radio"/>						6-2 Proper date marking and disposition					
7 IN OUT NA NO						Highly Susceptible Populations					
						9 points					
<input type="radio"/>						7-1 Pasteurized foods used: Prohibited foods not offered					
8 IN OUT NA NO						Chemicals					
						4 points					
<input checked="" type="radio"/>						8-2A Food additives: approved and properly used					
<input checked="" type="radio"/>						8-2B Toxic substances properly identified, stored, used					
9 IN OUT NA NO						Conformance with Approved Procedures					
						4 points					
<input type="radio"/>						9-2 Compliance with variance, specialized process and HACCP plan					
10 OUT						Safe Food and Water, Food Identification					
						3 points					
<input type="radio"/>						10A. Pasteurized eggs used where required					
<input type="radio"/>						10B. Water and ice from approved source					
<input type="radio"/>						10C. Variance obtained for specialized processing methods					
<input checked="" type="radio"/>						10D. Food properly labeled; original container					
11 OUT						Food Temperature Control					
						3 points					
<input type="radio"/>						11A. Proper cooling methods used: adequate equipment for temperature control					
<input type="radio"/>						11B. Plant food properly cooked for hot holding					
<input type="radio"/>						11C. Approved thawing methods used					
<input type="radio"/>						11D. Thermometers provided and accurate					
12 OUT						Prevention of Food Contamination					
						3 points					
<input checked="" type="radio"/>						12A. Contamination prevented during food preparation, storage, display					
<input type="radio"/>						12B. Personal cleanliness					
<input type="radio"/>						12C. Wiping cloths: properly used and stored					
<input type="radio"/>						12D. Washing fruits and vegetables					
13 OUT						Postings and Compliance with Clean Air Act					
						1 point					
<input type="radio"/>						13A. Posted: Permit/Inspection/Choking Poster/Handwashing					
<input type="radio"/>						13B. Compliance with Georgia Smoke Free Air Act					
14 OUT						Proper Use of Utensils					
						1 point					
<input checked="" type="radio"/>						14A. In-use utensils: properly stored					
<input type="radio"/>						14B. Utensils, equipment and linens: properly stored, dried, handled					
<input checked="" type="radio"/>						14C. Single-use/single-service articles: properly stored, used					
<input type="radio"/>						14D. Gloves used properly					
15 OUT						Utensils, Equipment and Vending					
						1 point					
<input checked="" type="radio"/>						15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
<input type="radio"/>						15B. Warewashing facilities: installed, maintained, used; test strips					
<input checked="" type="radio"/>						15C. Nonfood-contact surfaces clean					
16 OUT						Water, Plumbing and Waste					
						2 points					
<input type="radio"/>						16A. Hot and cold water available; adequate pressure					
<input type="radio"/>						16B. Plumbing installed; proper backflow devices					
<input type="radio"/>						16C. Sewage and waste water properly disposed					
17 OUT						Physical Facilities					
						1 point					
<input type="radio"/>						17A. Toilet facilities: properly constructed, supplied, cleaned					
<input type="radio"/>						17B. Garbage/refuse properly disposed; facilities maintained					
<input checked="" type="radio"/>						17C. Physical facilities installed, maintained, and clean					
<input type="radio"/>						17D. Adequate ventilation and lighting; designated areas used					
18 OUT						Pest and Animal Control					
						3 points					
<input checked="" type="radio"/>						18. Insects, rodents, and animals not present					
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.											
10 OUT						Safe Food and Water, Food Identification					
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18 OUT						Pest and Animal Control					
						3 points					
<input checked="" type="radio"/>						18. Insects, rodents, and animals not present					
Person in Charge (Signature)						Date: 02/01/2024					
						(Print) Novi					
Inspector (Signature) <i>mauf</i>						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 02/09/2024					
						KJB EHS					

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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 VOLCANO STEAK AND SUSHI		Permit # 067-FSP-27721		Date 02/01/2024	
Address 1600 Pleasant Hill Rd		City/State DuluthGA		Zip Code 30096	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
tofu (cooling for 10 mins) / upright cooler	49	tofu (cooling 1hr) / upright cooler	41	cut lettuce (cooling for 1 hrr) / upright cooler	40
shelled eggs (discarded) / on rolling cart	50	garlic butter (discarded) / prep counter	47	tempura shrimp (cook temp) / out of fryer	190
yellow tail (delivery temp #1) / off truck	33	raw tuna (delivery temp #2) / off truck	41	grilled shrimp (cook temp) / off the flat top	145
teriyaki sauce (discarded) (prepared with cooked	61	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 02/09/2024 Due to the score, there is a lack of active managerial control. Could not correct on-site. Please correct by 2/9/2024. 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)					
2-1C: .04(4)(a)1,2,3 (Repeat) COS Observed employee touch salmon (on sushi line) with bare hands. PIC (person in charge) discarded salmon.					
SECOND REPEAT VIOLATION Except when washing fruits and vegetables, food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. (P)					
2-2D: .06(2)(o) COS Observed degreaser in hand sink. PIC removed item from hand sink. A handwashing facility may not be used for purposes other than handwashing. (Pf)					
3-1C: .04(1) COS Observed a large container of chicken sauce that had mold-like substance on it. PIC discarded food. Food shall be safe, unadulterated, and honestly presented. (P)					
4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw chicken over raw beef (WIC), unwashed vegetables over washed vegetables (WIC), skewers of raw beef, shrimp and chicken that were wrapped together (prep cooler), raw beef over raw seafood (reach-in), raw seafood over garlic butter (WIC). PIC arranged items to store appropriately. Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)					
4-2B: .05(7)(a)1 COS Observed at least 30 dishes stored as clean with food debris still on the dishes. Two microwaves that had build up in them. PIC had dishes cleaned again and microwave was cleaned. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)					
6-1A: .04(6)(f) COS Correct By: 02/04/2024 Observed multiple TCS (time/temp control for safety) items that were holding abover 41F. PIC discarded items. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)					
10D: .04(4)(d) COS Observed multiple (at least 20) working containers of sauces and spices that were not labeled with common name. PIC labeled items. 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)					
12A: .04(4)(q) (Repeat) COS Observed food stored on the floor in the back dining room of facility. PIC had food moved to at least 6 inches off the floor.					
SECOND REPEAT VIOLATION 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)					
14A: .04(4)(k) COS Observed cups (at least 10) without handles being used as scoops in food items like sauces, flour and spices. PIC discarded cups and replaced with scoops with handles. 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)					
14C: .05(6)(r) COS Observed facility re-using single use buckets (like soy sauce and ginger buckets) for sauces made in house. PIC discarded sauces. Single-service and single-use articles may not be reused. (C)					
15A: .05(1)(a) COS Observed cardboard lining the shelves in the kitchen. PIC discarded cardboard. Nonfood-contact surfaces of equipment that are exposed to					
Person in Charge (Signature)				Date 02/01/2024	
Inspector (Signature) 				Date 02/01/2024	

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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 VOLCANO STEAK AND SUSHI	Permit # 067-FSP-27721	Date 02/01/2024
Address 1600 Pleasant Hill Rd	City/State Duluth GA	Zip Code 30096

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material. (C)

15C: .05(7)(a)2,3 COS Observed thick layer of dust on outside of ice machine. PIC had outside of ice machine cleaned. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)

17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 02/09/2024 Observed a build up of debris on floors of WIC and WIF (walk-in freezer). The shelves in the WIC also had build up on them. Could not correct on-site. Please correct by 2/9/2024. 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)(m) NCOS Correct By: 02/09/2024 Observed back door (in dining room) propped open. PIC shut door but there was a strip of light at bottom. Could not correct on-site. Please correct by 2/9/2024. 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)

Person in Charge (Signature)	Date 02/01/2024
Inspector (Signature) 	Date 02/01/2024

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Establishment VOLCANO STEAK AND SUSHI	Permit # 067-FSP-27721	Date 02/01/2024
Address 1600 Pleasant Hill Rd	City/State Duluth GA	Zip Code 30096

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 and drink syrups are used at this facility.

NOTE: UNSATISFACTORY SCORES, REPEAT VIOLATIONS (2-1C and 12A) AND UNCORRECTED VIOLATION MAY RESULT IN PERMIT SUSPENSION.

NOTE: A follow up will be conducted within 10 days. Correct any uncorrected violations or permit may be suspended. Two consecutive unsatisfactory scores will result in permit suspension.

NOTE: Ensure the following violations are corrected by follow up inspection:

- back door of the facility is tight fitting with no gaps to the outside
- floors and shelving in walk-in freezers and walk-in coolers are clean and free of debris accumulation.

NOTE: Ensure tiles near walk-in cooler door are repaired by 4/1/2024.

NOTE: A required additional routine will be conducted within 12 months.

NOTE: Questions? Please visit www.gnrhealth.com

This was a joint inspection with MLS

Person in Charge (Signature)	Date 02/01/2024
Inspector (Signature) 	Date 02/01/2024