

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> Maki of Japan <b>Address:</b> 3333 Buford Dr <b>City:</b> Buford <b>Time In:</b> 12:25 PM <b>Time Out:</b> 02:45 PM <b>Inspection Date:</b> 05/02/2022 <b>CFSM:</b> _____ <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> 067-FSP-27018 <div style="font-size: small;">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.</div>						66	U
<div style="display: flex; justify-content: space-between;"> <div> <b>Last Score</b> 80 <b>Grade</b> B <b>Date</b> 08/06/2020   <b>Prior Score</b> 100 <b>Grade</b> A <b>Date</b> 05/07/2020         </div> <div> <b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69         </div> </div>							
<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</b> =in compliance <b>OUT</b> =not in compliance <b>NO</b> =not observed <b>NA</b> =not applicable <b>COS</b> =corrected on-site during inspection <b>R</b> =Repeat violation of the same code provision=2 points							
<b>1 IN OUT NA NO Supervision 4 points</b>				<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 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 type="radio"/>	<input checked="" 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 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>				<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 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"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input checked="" 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 checked="" 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 checked="" 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"/>	2-2E Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>	
<b>3 IN OUT NA NO Approved Source 9 points</b>				<b>7 IN OUT NA NO Highly Susceptible Populations 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 Protection From Contamination 9 points</b>				<b>8 IN OUT NA NO Chemicals 4 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 checked="" type="radio"/>	
<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>9 IN OUT NA NO Conformance with Approved Procedures 4 points</b>				<b>14 OUT Proper Use of Utensils 1 point</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"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored	<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"/>	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"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>	
<b>15 OUT Utensils, Equipment and Vending 1 point</b>				<b>16 OUT Water, Plumbing and Waste 2 points</b>			
<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 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"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<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"/>	16B. Plumbing installed; proper backflow devices	<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"/>	
<b>17 OUT Physical Facilities 1 point</b>				<b>18 OUT Pest and Animal Control 3 points</b>			
<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"/>	17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	
<input checked="" 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"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<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"/>	
<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 Safe Food and Water, Food Identification 3 points</b>				<b>11 OUT Food Temperature Control 3 points</b>			
<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"/>	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"/>	10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<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"/>	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"/>	11C. Approved thawing methods used	<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"/>	
<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 checked="" 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"/>	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"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<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"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	

**Person in Charge (Signature)** \_\_\_\_\_  
**Inspector (Signature)** *mauf*

**Date:** 05/02/2022  
**Follow-up:** YES ☒ NO ☐ **Follow-up Date:** 05/11/2022

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# 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).

<b>Establishment</b> Maki of Japan	<b>Permit #</b> 067-FSP-27018	<b>Date</b> 05/02/2022
<b>Address</b> 3333 Buford Dr	<b>City/State</b> Buford GA	<b>Zip Code</b> 30519

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
shrimp (hot holding) (discarded) / flat top	109.3	Shrimp (cook temp) / off the flat top	172.9	chicken (cook temp) / off the flat top	184.4
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item  
Number

## OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) COS Due to the score, facility did not have active managerial control. Training was provided during inspection and at time of closing interview. 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)

1-2B: .03(3)(a) NCOS Correct By: 05/11/2022 Facility's CFMS certificate expired in 2020. Could not correct on site. Please correct by 5/11/2022. A Food service establishment must employ at least one Certified Food Safety Manager (CFMS) who also has managerial responsibilities within their facility. (Pf)

2-2D: .07(3)(a) COS Observed the only hand sink in the back of kitchen without soap. PIC placed soap at hand sink. Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw shrimp over vegetables, unwashed broccoli over washed cabbage and raw eggs stored over ready-to-eat sauce in walk-on cooler. PIC rearranged 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 (Repeat) COS Correct By: 05/11/2022 Observed an accumulation of debris in ice machine and in the inside of tea nozzle. Could not correct on site. Please correct by 5/11/2022.

\*\*\*2ND REPEAT VIOLATION\*\*\* Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

8-2B: .07(6)(c) COS Observed WD-40 stored over prep table and slicer. PIC discarded chemical and cleaned the prep surface and slicer. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

1. Separating the poisonous or toxic materials by spacing or partitioning; (P) and
2. Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This requirement does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience if the materials are stored to prevent contamination of food, equipment, utensils, linens, and single service and single-use articles. (P)

8-2B: .07(6)(k) COS Observed facility using WD-40 for slicer. PIC cleaned slicer and discarded WD-40. Lubricants shall meet the requirements specified in 21 CFR 178.3570 Lubricants with incidental food contact, if they are used on food-contact surfaces, on bearings and gears located on or within food-contact surfaces, or on bearings and gears that are located so that lubricants may leak, drip, or be forced into food or onto food-contact surfaces. (P)

8-2B: .07(6)(b) COS Observed the only working container that contained a chemical without a label. PIC had container labeled with common name. 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)

10D: .04(4)(d) COS Observed all working containers of oils and sauces 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)

12B: .03(5)(g) COS Observed cook prepping food with bracelets on. PIC had employee remove jewelry and wash hands. 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)

17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 05/11/2022 Observed a build-up of debris on the hood over the flat top. Could not correct on site. Please correct by 5/11/2022. 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)

Person in Charge (Signature)

Date 05/02/2022

Inspector (Signature)

Date 05/02/2022



# Food Service Establishment Inspection Report Addendum

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Establishment Maki of Japan	Permit # 067-FSP-27018	Date 05/02/2022
Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519

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: Food coloring and orange extract are used at this facility.

NOTE: UNSATISFACTORY SCORES AND REPEAT VIOLATIONS MAY RESULT IN PERMIT SUSPENSION (4-2B: Food contact surfaces).

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

NOTE: Questions? Please visit [www.gnrhealth.com](http://www.gnrhealth.com)

Person in Charge (Signature)	Date 05/02/2022
Inspector (Signature) 	Date 05/02/2022