



GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE	
Establishment Name: Ichiban Ramen and Sushi Bar Address: 4152 Washington St SW City: Covington Time In: 11:10 AM Time Out: 04:30 PM Inspection Date: 03/06/2023 CFSM: Cherryvie Lemi Purpose of Inspection: <input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Complaint Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: 107-FSP-1429						62		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: 100 Grade: A Date: 12/06/2022 Prior Score: Grade: Date:			
						SCORING AND GRADING: A = 90-100 B = 80-89 C = 70-79 U < 70			
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		COS		R
					4 points				
<input type="radio"/>					1-2A PIC present, demonstrates knowledge, performs duties		<input checked="" type="radio"/>		<input type="radio"/>
<input checked="" 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		COS		R
					9 points				
<input checked="" type="radio"/>					2-1A Proper use of restriction and exclusion		<input type="radio"/>		<input type="radio"/>
<input checked="" type="radio"/>					2-1B Hands clean and properly washed		<input type="radio"/>		<input type="radio"/>
<input checked="" 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"/>					2-2A Management knowledge, responsibilities, reporting		<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 type="radio"/>					2-2C No discharge from eyes, nose, and mouth		<input type="radio"/>		<input type="radio"/>
<input checked="" type="radio"/>					2-2D Adequate handwashing facilities supplied & accessible		<input type="radio"/>		<input type="radio"/>
<input checked="" type="radio"/>					2-2E Response procedures for vomiting & diarrheal events		<input type="radio"/>		<input type="radio"/>
3 IN OUT NA NO					Approved Source		COS		R
					9 points				
<input checked="" type="radio"/>					3-1A Food obtained from approved source		<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"/>					3-1C Food in good condition, safe, and unadulterated		<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		COS		R
					9 points				
<input type="radio"/>					4-1A Food separated and protected		<input checked="" type="radio"/>		<input type="radio"/>
<input checked="" 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"/>					4-2A Food stored covered		<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		COS		R
					9 points				
<input checked="" type="radio"/>					5-1A Proper cooking time and temperature		<input type="radio"/>		<input type="radio"/>
<input checked="" type="radio"/>					5-1B Proper reheating procedures for hot holding		<input type="radio"/>		<input type="radio"/>
					4 points				
<input checked="" 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		COS		R
					9 points				
<input checked="" type="radio"/>					6-1A Proper cold holding temperatures		<input type="radio"/>		<input type="radio"/>
<input checked="" type="radio"/>					6-1B Proper hot holding temperatures		<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"/>					6-1D Time as a public health control; procedures and records		<input checked="" type="radio"/>		<input type="radio"/>
					4 points				
<input checked="" type="radio"/>					6-2 Proper date marking and disposition		<input type="radio"/>		<input type="radio"/>
7 IN OUT NA NO					Highly Susceptible Populations		COS		R
					9 points				
<input type="radio"/>					7-1 Pasteurized foods used; Prohibited foods not offered		<input type="radio"/>		<input type="radio"/>
8 IN OUT NA NO					Chemicals		COS		R
					4 points				
<input checked="" type="radio"/>					8-2A Food additives: approved and properly used		<input type="radio"/>		<input type="radio"/>
<input checked="" 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		COS		R
					4 points				
<input type="radio"/>					9-2 Compliance with variance, specialized process and HACCP plan		<input type="radio"/>		<input type="radio"/>
10 OUT					Safe Food and Water, Food Identification		COS		R
					3 points				
<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"/>
11 OUT					Food Temperature Control		COS		R
					3 points				
<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 type="radio"/>					11D. Thermometers provided and accurate		<input type="radio"/>		<input type="radio"/>
12 OUT					Prevention of Food Contamination		COS		R
					3 points				
<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 checked="" 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"/>
13 OUT					Postings and Compliance with Clean Air Act		COS		R
					1 point				
<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"/>
14 OUT					Proper Use of Utensils		COS		R
					1 point				
<input checked="" type="radio"/>					14A. In-use utensils: properly stored		<input checked="" 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"/>
15 OUT					Utensils, Equipment and Vending		COS		R
					1 point				
<input 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"/>
16 OUT					Water, Plumbing and Waste		COS		R
					2 points				
<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"/>
17 OUT					Physical Facilities		COS		R
					1 point				
<input type="radio"/>					17A. Toilet facilities: properly constructed, supplied, cleaned		<input type="radio"/>		<input type="radio"/>
<input checked="" type="radio"/>					17B. Garbage/refuse properly disposed; facilities maintained		<input checked="" 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"/>
18 OUT					Pest and Animal Control		COS		R
					3 points				
<input checked="" type="radio"/>					18. Insects, rodents, and animals not present		<input type="radio"/>		<input type="radio"/>

Person in Charge (Signature) _____
 Inspector (Signature)

(Print) **Andrew**
 Follow-up: ☒ YES ☐ NO

Date: **03/06/2023**
 Follow-up Date: **03/06/2023**

Food Service Establishment Inspection Report Addendum				Page 2 of 3	
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 Ichiban Ramen and Sushi Bar			Permit # 107-FSP-1429		Date 03/06/2023
Address 4152 Washington St SW			City/State Covington GA		Zip Code 30014
TEMPERATURE OBSERVATIONS					
Item/Location		Temp	Item/Location		Temp
Chicken (Cook) #1 / Grill		182	Chicken (Cook) #2 / Grill		170
Chicken (cook) #3 / Grill		183	Tofu (reheat) Temp #1 / Hot holding unit		122
Chicken Breast (Reheat) Temp #1 / Oven		118	Chicken (reheat) Temp after hour / Oven		150
Chicken Breast (reheat) #2 / Oven		148	/		/
/			/		/
/			/		/
/			/		/
/			/		/
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(1)(a);(b);(c)1,4,5,6,7, 8,9,10,11,12,13,14,15,16 COS When asked questions regarding public health practices such as what temperatures foods need to be cooked to, held at, and reheated to, the Person In Charge (PIC) did not know the answers. EH educated PIC on temperatures. The person in charge must be able to demonstrate their food safety knowledge through full compliance of the food code with no violations, be a Certified Food Safety Manager, or be able to provide correct answers to food safety questions as they relate to the food service operation at hand. (Pf)</p> <p>1-2A: .03(1)(a);(b);(c)1,4,5,6,7, 8,9,10,11,12,13,14,15,16 NCOS Based on today's inspection, the PIC did not demonstrate knowledge for food safety practices. NCOS 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>2-2B: .03(5)(j)1&2 COS Correct By: 03/09/2023 Observed several Dunkin Donuts cups on the prep table along with multiple water bottles and a package of crackers. PIC removed these items and placed them in the designated employee area. PIC removed items. Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw shelled eggs being stored near butter and noodles in reach in cooler. Also observed raw unshelled eggs being stored ready to eat foods in reach in cooler. PIC rearranged items so that raw eggs were stored below ready to eat foods. Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)</p> <p>4-2B: .05(6)(n) COS Observed that the sanitization bucket did not have enough sanitizer for it to effectively clean tables. PIC discarded water in bucket and replaced it with fresh sanitizer. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine, sanitizer is must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)</p> <p>4-2B: .05(7)(a)1 COS Observed Ice machine had a mold like substance on the inside. PIC cleaned ice machine and disposed of ice. Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)</p> <p>6-1D: .04(6)(i) COS Observed that PIC was using time control but did not have time control procedures. PIC was given a time control procedure form to complete for items to be used on time control. 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) 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} 5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P) 6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)</p> <p>12B: .03(5)(i) COS Observed employee preparing food without a beard guard. Employee was given beard guard. Employees preparing or handling food shall use effective and clean, disposable or easily cleanable nets or other hair restraints approved by the Health Authority, worn properly to restrain loose hair including beards and mustaches longer than one half inch (1/2"). (C)</p> <p>12B: .03(5)(j)3,4 COS PIC did not remove his apron upon leaving the kitchen. PIC placed on a clean apron. The outer layer of clothing of all employees shall be clean. Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linen, and single-service and single-use articles. (C)</p> <p>12B: .03(5)(g) COS Observed employee prepping food with a bracelet on. PIC had employee remove bracelet. 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>14A: .04(4)(k) COS Observed several utensils being stored with the handle in the product. PIC removed the utensils. 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)</p> <p>17B: .06(5)(k),(l) COS Observed the lid on the dumpster was open. PIC closed the dumpster. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered. (C)</p> <p>18: .07(5)(k) NCOS Observed back door does not seal all the way. NCOS 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)</p>					
Person in Charge (Signature)				Date 03/06/2023	
Inspector (Signature) 				Date 03/06/2023	

Food Service Establishment Inspection Report Addendum			Page <u>3</u> of <u>3</u>
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 Ichiban Ramen and Sushi Bar		Permit # 107-FSP-1429	Date 03/06/2023
Address 4152 Washington St SW		City/State Covington GA	Zip Code 30014
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
<p>Comments:</p> <p>All cold and hot held items were in compliance. All foods in freezers frozen solid.</p> <p>Note: Permit was printed for PIC. Note: Time control procedure form was given to PIC to complete for the use of time control.</p> <p>A follow-up inspection will be performed on or before March 16th.</p> <p>Questions? 770-784-2121</p> <p>www.gnrhealth.com</p>			
Person in Charge (Signature)			Date 03/06/2023
Inspector (Signature) 			Date 03/06/2023