

	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> Food Service Establishment Inspection Report				CURRENT SCORE	CURRENT GRADE
	Establishment Name: <b>Ichiban Ramen and Sushi Bar</b>					
	Address: <b>4152 Washington St SW</b>					
	City: <b>Covington</b> Time In: <b>11:10 AM</b> Time Out: <b>04:30 PM</b>					
Inspection Date: <b>03/06/2023</b> CFSM: <b>Cherryvie Lemi</b>				Last Score	Grade	Date
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"/>				100	A	12/06/2022
Risk Type: <input type="radio"/> 1 <input type="radio"/> 2 <input type="radio"/> 3    Permit#: <b>107-FSP-1429</b>				Prior Score	Grade	Date
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.						
SCORING AND GRADING:    A = 90-100    B = 80-89    C = 70-79    U < 70						

# 62

# U

**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.)

Compliance Status					COS	R
<b>1</b>	IN	OUT	NA	NO		
<b>Supervision</b> 4 points						
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2A PIC present, demonstrates knowledge, performs duties						
1-2B Certified Food Protection Manager						
<b>2</b>	IN	OUT	NA	NO		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A Proper use of restriction and exclusion						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1B Hands clean and properly washed						
	<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						
4 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A Management knowledge, responsibilities, reporting						
	<input type="radio"/>	<input checked="" 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"/>	<input type="radio"/>		
2-2C No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2D Adequate handwashing facilities supplied & accessible						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2E Response procedures for vomiting & diarrheal events						
<b>3</b>	IN	OUT	NA	NO		
<b>Approved Source</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A Food obtained from approved source						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1B Food received at proper temperature						
	<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 checked="" type="radio"/>	<input type="radio"/>		
3-1D Required records, shellstock tags, parasite destruction						
<b>4</b>	IN	OUT	NA	NO		
<b>Protection From Contamination</b> 9 points						
	<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 type="radio"/>	<input type="radio"/>		
4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food						
4 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2A Food stored covered						
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2B Food-contact surfaces; cleaned & sanitized						

**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.

Compliance Status					COS	R
<b>10</b>	OUT					
<b>Safe Food and Water, Food Identification</b> 3 points						
	<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"/>		
10B. Water and ice from approved source						
	<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"/>		
10D. Food properly labeled; original container						
<b>11</b>	OUT					
<b>Food Temperature Control</b> 3 points						
	<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"/>		
11B. Plant food properly cooked for hot holding						
	<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"/>		
11D. Thermometers provided and accurate						
<b>12</b>	OUT					
<b>Prevention of Food Contamination</b> 3 points						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12A. Contamination prevented during food preparation, storage, display						
	<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"/>		
12C. Wiping cloths: properly used and stored						
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
12D. Washing fruits and vegetables						
<b>13</b>	OUT					
<b>Postings and Compliance with Clean Air Act</b> 1 point						
	<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"/>		
13B. Compliance with Georgia Smoke Free Air Act						

Person in Charge (Signature)	(Print) Andrew	Date: 03/06/2023
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Inspector (Signature)	Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/>	Follow-up Date: 03/06/2023
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# Food Service Establishment Inspection Report Addendum

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> Ichiban Ramen and Sushi Bar	<b>Permit #</b> 107-FSP-1429	<b>Date</b> 03/06/2023
<b>Address</b> 4152 Washington St SW	<b>City/State</b> Covington GA	<b>Zip Code</b> 30014

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken (Cook) #1 / Grill	182	Chicken (Cook) #2 / Grill	170	Shrimp (Cook) #1 / Grill	145
Chicken (cook) #3 / Grill	183	Tofu (reheat) Temp #1 / Hot holding unit	122	Tofu (reheat) Temp after hour / hot holding unit	189
Chicken Breast (Reheat) Temp #1 / Oven	118	Chicken (reheat) Temp after hour / Oven	150	Chicken Breast (reheat) #2 / Oven	120
Chicken Breast (reheat) #2 / Oven	148	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

## OBSERVATIONS AND CORRECTIVE ACTIONS

**Item Number**

- 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)
- 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)
- 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)
- 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)
- 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)
- 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)
- 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)
- 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)
- 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)
- 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)
- 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)
- 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)
- 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)

<b>Person in Charge (Signature)</b>	<b>Date</b> 03/06/2023
<b>Inspector (Signature)</b>	<b>Date</b> 03/06/2023

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Item  
Number**OBSERVATIONS AND CORRECTIVE ACTIONS****Comments:**

All cold and hot held items were in compliance.  
All foods in freezers frozen solid.

Note: Permit was printed for PIC.

Note: Time control procedure form was given to PIC to complete for the use of time control.

A follow-up inspection will be performed on or before March 16th.

Questions? 770-784-2121

[www.gnrhealth.com](http://www.gnrhealth.com)

**Person in Charge (Signature)****Date** 03/06/2023**Inspector (Signature)****Date** 03/06/2023