


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: <u>RISING ROLL</u> Address: <u>1812 N Brown Rd NW</u> City: <u>Lawrenceville</u> Time In: <u>01:00 PM</u> Time Out: <u>02:25 PM</u> Inspection Date: <u>01/11/2024</u> CFSM: <u>Shayan Lalianpour 22797988 10/23/2027</u> 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#: <u>067-FS-12504</u>						92	A
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: 91 Grade: A Date: 06/16/2023	Prior Score: 71 Grade: C Date: 06/08/2023
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"/>	1-2A PIC present, demonstrates knowledge, performs duties		○ ○
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & 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 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 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		○ ○
3	IN	OUT	NA	NO	Approved Source		9 points
	<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 checked="" 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		○ ○
4	IN	OUT	NA	NO	Protection From Contamination		9 points
	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A Proper cooking time and temperatures		○ ○
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding		○ ○
							4 points
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures		○ ○
	<input checked="" 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 checked="" type="radio"/>	6-1C Proper cooling time and temperature		○ ○
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		○ ○
							4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		○ ○
7	IN	OUT	NA	NO	Highly Susceptible Populations		9 points
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered		○ ○
8	IN	OUT	NA	NO	Chemicals		4 points
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		○ ○
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		● ○
9	IN	OUT	NA	NO	Conformance with Approved Procedures		4 points
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan		○ ○
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> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
Compliance Status				COS	R		
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 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				○ ○	
Compliance Status				COS	R		
14	OUT	Proper Use of Utensils				1 point	
	<input 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 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 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 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 type="radio"/>	18. Insects, rodents, and animals not present				○ ○	
Person in Charge (Signature) _____				(Print) Shaylan Lalianpour		Date: 01/11/2024	
Inspector (Signature) <i>KJB</i>				KJB EHS		Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 01/11/2024	

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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 RISING ROLL		Permit # 067-FS-12504		Date 01/11/2024	
Address 1812 N Brown Rd NW		City/State Lawrenceville GA		Zip Code 30043	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>8-2B: .07(6)(e) COS Observed a can of home defense Raid pest spray stored in dry storage. Person-in-charge removed the can of Raid from the facility. Poisonous or toxic materials shall be used according to: (i) Law; (ii) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a food service establishment, (P) (iii) The conditions of certification, if certification is required, for use of the pest control materials. (P)</p> <p>12A: .04(4)(q) COS Observed canned peppers and jugs of sauce in dry storage stored directly on the floor. Person-in-charge had items moved to shelves off the floor. 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)</p> <p>14C: .05(10)(e)1&3 COS Observed several boxes of single use items stored directly on the floor in dry storage. Person-in-charge had employees move items up off of the floor. Single-service and single-use articles shall be stored in a clean, dry location, where they are not exposed to splash, dust or other contamination, and at least 6 inches above the floor and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used. (C)</p>					
Person in Charge (Signature)				Date 01/11/2024	
Inspector (Signature) 				Date 01/11/2024	

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Address 1812 N Brown Rd NW	City/State Lawrenceville GA	Zip Code 30043

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: No additives are used at this facility.

NOTE: Questions? Please visit www.gnrhealth.com or call 770-963-5132

Person in Charge (Signature)	Date 01/11/2024
Inspector (Signature) 	Date 01/11/2024