GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

GWINNETT ROCKDALE NEWTON COUNTY HEALTH DEPARTMENTS

Establishment Name: MAH JONG RESTAURANT
Address: 1905 Scenic Hwy S
City: Snellville **Time In:** 11:20 AM **Time Out:** 01:45 PM
Inspection Date: 02/10/2023 **CFSM:**
Purpose of Inspection: Routine ● Follow-up ○ Compliant ○
Preliminary ○ **Other** ○
Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 067-FS-9930

Last Score	Grade	Date
82	B	05/11/2021
Prior Score	**Grade**	**Date**
N/A	N/A	11/01/2019

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.

CURRENT SCORE	CURRENT GRADE
53	U

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 applicabe 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**	
	○	●			1-2A PIC present, demonstrates knowledge, performs duties	○	○
	○	●	○		1-2B Certified Food Protection Manager	○	○
2	**IN**	**OUT**	**NA**	**NO**	**Employee Health, Good Hygienic Practices, Preventing Contamination by Hands**	**9 points**	
	●	○			2-1A Proper use of restriction & exclusion	○	○
	●	○		○	2-1B Hands clean and properly washed	○	○
	●	○	○	○	2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed	○	○
						4 points	
	●	○			2-2A Management knowledge, responsibilities, reporting	○	○
	●	○		○	2-2B Proper eating, tasting, drinking, or tobacco use	○	○
	●	○		○	2-2C No discharge from eyes, nose, and mouth	○	○
	○	●			2-2D Adequate handwashing facilities supplied & accessible	●	○
	●	○			2-2E Response procedures for vomiting & diarrheal events	○	○
3	**IN**	**OUT**	**NA**	**NO**	**Approved Source**	**9 points**	
	●	○			3-1A Food obtained from approved source	○	○
	○	○	○	●	3-1B Food received at proper temperature	○	○
	●	○			3-1C. Food in good condition, safe, and unadulterated	○	○
	○	○	●	○	3-1D Required records: shellstock tags, parasite destruction	○	○
4	**IN**	**OUT**	**NA**	**NO**	**Protection From Contamination**	**9 points**	
	○	●	○	○	4-1A Food separated and protected	●	○
	●	○			4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food	○	○
						4 points	
	○	●	○		4-2A Food stored covered	●	○
	○	●	○		4-2B Food-contact surfaces: cleaned & sanitized	●	○

Compliance Status						COS	R
5	**IN**	**OUT**	**NA**	**NO**	**Cooking and Reheating of TCS Foods, Consumer Advisory**	**9 points**	
	○	○	○	●	5-1A Proper cooking time and temperatures	○	○
	○	○	○	●	5-1B Proper reheating procedures for hot holding	○	○
						4 points	
	●	○	○		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**	
	●	○	○	○	6-1A Proper cold holding temperatures	○	○
	●	○	○	○	6-1B Proper hot holding temperatures	○	○
	○	○	○	●	6-1C Proper cooling time and temperature	○	○
	○	●	○	○	6-1D Time as a public health control: procedures and records	●	○
						4 points	
	○	●	○	○	6-2 Proper date marking and disposition	○	○
7	**IN**	**OUT**	**NA**	**NO**	**Highly Susceptible Populations**	**9 points**	
	○	○	●		7-1 Pasteurized foods used: Prohibited foods not offered	○	○
8	**IN**	**OUT**	**NA**	**NO**	**Chemicals**	**4 points**	
	○	○	●		8-2A Food additives: approved and properly used	○	○
	●	○			8-2B Toxic substances properly identified, stored, used	○	○
9	**IN**	**OUT**	**NA**	**NO**	**Conformance with Approved Procedures**	**4 points**	
	○	○	●		9-2 Compliance with variance, specialized process and HACCP plan	○	○

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
10	**OUT**	**Safe Food and Water, Food Identification**	**3 points**	
	○	10A. Pasteurized eggs used where required	○	○
	○	10B. Water and ice from approved source	○	○
	○	10C. Variance obtained for specialized processing methods	○	○
	○	10D. Food properly labeled; original container	○	○
11	**OUT**	**Food Temperature Control**	**3 points**	
	○	11A. Proper cooling methods used: adequate equipment for temperature control	○	○
	○	11B. Plant food properly cooked for hot holding	○	○
	●	11C. Approved thawing methods used	●	●
	○	11D. Thermometers provided and accurate	○	○
12	**OUT**	**Prevention of Food Contamination**	**3 points**	
	○	12A. Contamination prevented during food preparation, storage, display	○	○
	○	12B. Personal cleanliness	○	○
	●	12C. Wiping cloths: properly used and stored	●	○
	●	12D. Washing fruits and vegetables	●	○
13	**OUT**	**Postings and Compliance with Clean Air Act**	**1 point**	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	○	○
	○	13B. Compliance with Georgia Smoke Free Air Act	○	○

Compliance Status			COS	R
14	**OUT**	**Proper Use of Utensils**	**1 point**	
	○	14A. In-use utensils: properly stored	○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled	○	○
	○	14C. Single-use/single-service articles: properly stored, used	○	○
	○	14D. Gloves used properly	○	○
15	**OUT**	**Utensils, Equipment and Vending**	**1 point**	
	●	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	●	○
	○	15B. Warewashing facilities: installed, maintained, used; test strips	○	○
	○	15C. Nonfood-contact surfaces clean	○	○
16	**OUT**	**Water, Plumbing and Waste**	**2 points**	
	○	16A. Hot and cold water available; adequate pressure	○	○
	○	16B. Plumbing installed; proper backflow devices	○	○
	○	16C. Sewage and waste water properly disposed	○	○
17	**OUT**	**Physical Facilities**	**1 point**	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned	○	○
	○	17B. Garbage/refuse properly disposed; facilities maintained	○	○
	●	17C. Physical facilities installed, maintained, and clean	○	●
	○	17D. Adequate ventilation and lighting; designated areas used	○	○
18	**OUT**	**Pest and Animal Control**	**3 points**	
	●	18. Insects, rodents, and animals not present	●	○

Person in Charge (Signature) (Print) Luo **Date:** 02/10/2023

Inspector (Signature) LMB EHS **Follow-up:** YES ● NO ○ **Follow-up Date:** 02/20/2023

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).

Establishment	Permit #	Date
MAH JONG RESTAURANT	067-FS-9930	02/10/2023

Address	City/State	Zip Code
1905 Scenic Hwy S	Snellville GA	30078

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 02/20/2023 Today's unsatisfactory score demonstrates a lack of managerial control within the facility. 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)(c) NCOS Correct By: 02/20/2023 Only posted ServSafe certification in facility is expired, and the facility does not have another. A CFSM certificate which has expired, been revoked or suspended shall not be posted in the food service establishment (Pf)

2-2D: .06(2)(o) COS Observed dishwashing item being stored in hand sink. Item was removed. A handwashing facility may not be used for purposes other than handwashing. (Pf)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw meats being stored above ready to eat foods in walk in cooler and freezer. Items were arranged according to storage chart that was provided. Food shall be protected from cross contamination by:
(i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from:
(I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and
(II) Cooked ready-to-eat food; and (P)
(III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
(ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
(I) Using separate equipment for each type, (P) or
(II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and
(III) Preparing each type of food at different times or in separate areas; (P)
(iii) Cleaning and sanitizing equipment and utensils;
(v) Cleaning hermetically sealed containers of food of visible soil before opening;
(vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
(vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or
(viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.

4-2A: .04(4)(c)1(iv) COS Observed several foods being stored around the kitchen not covered and at a height that could cause contamination. Items were covered. Food must be protected from cross contamination by storing the food in packages, covered containers, or wrappings, except for loosely covered, or uncovered containers in which food is being cooled if protected from overhead contamination. (C)

4-2B: .05(7)(a)1 COS Observed an accumulation of mold like substance in the ice machine and on the ice. Ice machine was drained, cleaned, and sanitized. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

6-1D: .04(6)(i) COS Items placed on time control were out an hr before the logged times. Log times were changed to reflect proper time control start and discard times. 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)

6-2: .04(6)(g) NCOS Correct By: 02/20/2023 Observed time/temperature as a safety control food items being held longer than 24 hrs with no date marking,

Person in Charge (Signature)	Date 02/10/2023
Inspector (Signature)	Date 02/10/2023

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).

Establishment	Permit #	Date
MAH JONG RESTAURANT	067-FS-9930	02/10/2023

Address	City/State	Zip Code
1905 Scenic Hwy S	Snellville GA	30078

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by with the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)

11C: .04(6)(c) (Repeat) COS Observed shrimp in stagnant water in sink, and meat laid out on counter to thaw. Shrimp was drained and placed in cooler, along with meat on sink. Time/temperature control for safety food shall be thawed: 1) under refrigeration that keeps the food at 41°F or below; 2) completely submerged in running water with the temperature of the water at 70°F or below, and the no part of the food exceeding 41°F; 3) as a part of the cooking process. (C)

12C: .04(4)(m) COS Observed several wet wiping cloths being stored on counter tops and sink throughout facility. Cloths were placed in laundry to be washed. Cloths in-use for wiping counters and other equipment surfaces shall be stored in sanitizer of the appropriate concentration in-between uses and laundered daily. (C)

12D: .04(4)(g) COS Observed broccoli being washed in the meat sink. Broccoli was discarded. Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)

15A: .05(3)(j) COS Observed meat being thawed in vegetable sink. Meat was removed and sink was cleaned and sanitized. At least one sink, plumbed with hot and cold water under pressure, shall be provided for the washing of fruits and vegetables as specified under DPH Rule 511-6-1-.04(4)(g)1. (P)

17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Correct By: 02/20/2023 Observed an accumulation of mold like substance on shelving in walk in cooler. Observed an accumulation of grease dripping from hood vents. 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) COS Observed back door being propped open for ventilation. Employees were asked to keep door closed. When windows or doors of a food service establishment are kept open for ventilation, the openings shall be protected against the entry of insects and rodents by:
1) 16 mesh to 1 inch screens; (C)
2) a properly designed and installed air curtain; (C) or
3) other effective means. (C)

Person in Charge (Signature)	Date 02/10/2023
Inspector (Signature)	Date 02/10/2023

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).

Establishment	Permit #	Date
MAH JONG RESTAURANT	067-FS-9930	02/10/2023

Address	City/State	Zip Code
1905 Scenic Hwy S	Snellville GA	30078

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

Comments:

All cold holding and hot holding temperatures were in compliance.
Questions (770) 963-5132
www.gnrhealth.com
A follow up inspection will occur on or before 2/20/2023
***3 consecutive violations of the same code provision will result in permit suspension
***2 consecutive unsatisfactory scores will result in permit suspension

Person in Charge (Signature) **Date** 02/10/2023

Inspector (Signature) **Date** 02/10/2023