

<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> 12:05 PM <b>Time Out:</b> 02:45 PM <b>Inspection Date:</b> 05/11/2022 <b>CFSM:</b> I Putu Saputra 19619631 07/15/2025 <b>Purpose of Inspection:</b> Routine <input type="radio"/> Follow-up <input checked="" 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>						47	U
<div style="display: flex; justify-content: space-between;"> <div> <b>Last Score</b> 66 <b>Grade</b> U <b>Date</b> 05/02/2022   <b>Prior Score</b> 80 <b>Grade</b> B <b>Date</b> 08/06/2020 </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 checked="" type="radio"/>	
<input checked="" type="radio"/>	<input 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed	<input checked="" 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 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 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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input checked="" 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 checked="" type="radio"/>	<input 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>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>14 OUT Proper Use of Utensils 1 point</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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	
<b>11 OUT Food Temperature Control 3 points</b>				<b>15 OUT Utensils, Equipment and Vending 1 point</b>			
<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"/>	
<b>12 OUT Prevention of Food Contamination 3 points</b>				<b>16 OUT Water, Plumbing and Waste 2 points</b>			
<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 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>				<b>17 OUT Physical Facilities 1 point</b>			
<input checked="" 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"/>	
				<b>18 OUT Pest and Animal Control 3 points</b>			
				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
				18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	
<b>Person in Charge (Signature)</b> _____ <b>Date:</b> 05/11/2022						<b>Follow-up:</b> YES <input checked="" type="radio"/> NO <input type="radio"/> <b>Follow-up Date:</b> 05/11/2022	
<b>Inspector (Signature)</b> <i>mary</i> <b>MLS EHS</b>							



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).

Establishment

Maki of Japan

Permit #

067-FSP-27018

Date

05/11/2022

Address

3333 Buford Dr

City/State

BufordGA

Zip Code

30519

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken (cook temp) / off the flat top	179.9	cut cabbage (moved to WIC) / prep counter on line	71.1	shrimp (cook temp) / off the flat top	172.8
raw chicken container #1 (moved to WIC) / under	47.7	raw chicken container #2 (moved to WIC) / under	49.2	/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) (Repeat) COS Due to score, there was a lack of active managerial control. On site training provided. 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)

2-1B: .03(5)(c) COS Observed employee leave kitchen and exit to back hallway. When he returned, he put on gloves and starting prepping chicken (no hand wash upon return to kitchen). PIC had employee wash hands and chicken was discarded. Employees must wash hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and: 1) after touching exposed body parts; 2) after using the restroom; 3) after coughing, sneezing, using tobacco, eating, or drinking; 4) after handling soiled equipment or utensils; 5) during food preparation, as often as needed to remove soil and contamination and to prevent cross contamination when changing tasks; 6) before putting on gloves; 7) after engaging in other activities that contaminate hands; 8) a second time when entering the kitchen from using the restroom. (P)

2-2D: .07(3)(a) (Repeat) COS Observed the back hand sink 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) (Repeat) COS In walk-in cooler, observed unwashed ginger and celery stored over washed cabbage and ready-to-eat garlic in butter. PIC rearranged WIC to store appropriately. Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)

4-2B: .05(6)(n) COS Observed the only bucket of sanitizer with no measurable amount of chlorine. PIC remade sanitizer to correct concentration. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)

6-1A: .04(6)(f) COS Observed cut cabbage and raw chicken holding above 41F. PIC put items in upright to cool down. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

6-1D: .04(6)(i) COS Observed foods on time control in hot bar that were labeled with a blue star sticker (no start and end time). PIC could not show me a procedure where the different colored stars mean a specific time. PIC discarded foods and created a labeling chart to accompany the time control procedure. 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)

12D: .04(4)(g) COS Observed employee wash gloves (that had just handled raw chicken) in vegetable sink. Vegetable sink was cleaned properly (wash, rinse and sanitize). 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)


13A: .02(1)(d) COS Facility did not have the most current inspection report displayed. PIC displayed report. At food service establishments with no primary or public door, the current inspection report shall be prominently displayed at all times where the documents can be read by the public from a distance of one foot away. If requirements of this paragraph are not possible because of physical restrictions, a location will be determined as approved by the Health Authority. (C)

17D: .07(4)(b) COS Observed employee belongings stored over customer food in upright cooler and cell phone and keys stored on top of slicer. PIC moved items to store appropriately. Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions. (C)

18: .07(5)(k) NCOS Correct By: 05/20/2022 Observed a roach crawl under the front counter during inspection. Could not correct on site. Please correct by 5/20/2022. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

Person in Charge (Signature)

Date 05/11/2022

Inspector (Signature) 

Date 05/11/2022



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**Establishment**  
Maki of Japan

Permit #  
067-FSP-27018

Date	05/11/2022
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**Address**  
3333 Buford Dr

**City/State**  
Buford

GA

**Zip Code**  
30519

1. Routinely inspecting incoming shipments of food and supplies; (C)
2. Routinely inspecting the premises for evidence of pests; (C)
3. Using methods, if pests are found, such as trapping devices or other means of pest control as specified under subsections (6)(e), (6)(m), and (6)(n) of this Rule; (Pf) and
4. Eliminating harborage conditions.(C)

# Food Service Establishment Inspection Report Addendum

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Establishment Maki of Japan	Permit # 067-FSP-27018	Date 05/11/2022
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 is used at this facility.

NOTE: UNSATISFACTORY SCORES MAY RESULT IN PERMIT SUSPENSION. Permit is being suspended today for two consecutive U scores. On site training will be performed at closing interview.

NOTE: Please have pest control invoice on site for follow up inspection.

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 05/11/2022
Inspector (Signature) 	Date 05/11/2022