

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> JINYA RAMEN BAR <b>Address:</b> 2925 Buford Dr <b>City:</b> Buford <b>Time In:</b> 02:50 PM <b>Time Out:</b> 04:30 PM <b>Inspection Date:</b> 04/01/2024 <b>CFSM:</b> Sanaya Saboowala 18786858 01/03/2025 <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input 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-27628 <b>Risk Factors</b> 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.						<b>Last Score</b> 90 <b>Grade</b> A <b>Date</b> 04/03/2023	<b>Prior Score</b> 100 <b>Grade</b> A <b>Date</b> 03/15/2023
						<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> (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.)							
<b>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</b>							
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
<b>1 IN OUT NA NO Supervision 4 points</b>							
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties				<input type="radio"/>		<input type="radio"/>	
<input checked="" 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>							
<input checked="" type="radio"/> 2-1A Proper use of restriction & 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"/>	
				<b>4 points</b>			
<input checked="" type="radio"/> 2-2A Management knowledge, responsibilities, reporting				<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>		<input type="radio"/>	
<input checked="" 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"/>	
<b>3 IN OUT NA NO Approved Source 9 points</b>							
<input checked="" type="radio"/> 3-1A Food obtained from approved source				<input type="radio"/>		<input type="radio"/>	
<input 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 checked="" 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>							
<input checked="" type="radio"/> 4-1A Food separated and protected				<input 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"/>	
				<b>4 points</b>			
<input checked="" type="radio"/> 4-2A Food stored covered				<input type="radio"/>		<input type="radio"/>	
<input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized				<input type="radio"/>		<input type="radio"/>	
<b>GOOD RETAIL PRACTICES</b> (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.							
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
<b>10 OUT Safe Food and Water, Food Identification 3 points</b>							
<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"/>	
<b>11 OUT Food Temperature Control 3 points</b>							
<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"/>	
<b>12 OUT Prevention of Food Contamination 3 points</b>							
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display				<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 12B. Personal cleanliness				<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"/> 12D. Washing fruits and vegetables				<input type="radio"/>		<input type="radio"/>	
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>							
<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"/>	
<b>Compliance Status</b>				<b>COS</b>		<b>R</b>	
<b>14 OUT Proper Use of Utensils 1 point</b>							
<input type="radio"/> 14A. In-use utensils: properly stored				<input 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"/>	
<b>15 OUT Utensils, Equipment and Vending 1 point</b>							
<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"/>	
<b>16 OUT Water, Plumbing and Waste 2 points</b>							
<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"/>	
<b>17 OUT Physical Facilities 1 point</b>							
<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>		<input type="radio"/>	
<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained				<input 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"/>	
<b>18 OUT Pest and Animal Control 3 points</b>							
<input type="radio"/> 18. Insects, rodents, and animals not present				<input type="radio"/>		<input type="radio"/>	
<b>Person in Charge (Signature)</b> _____ <b>(Print)</b> Sonny <b>Date:</b> 04/01/2024							
<b>Inspector (Signature)</b> <i>mary</i> <b>MLS EHS</b> <b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</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	Permit #	Date
JINYA RAMEN BAR	067-FSP-27628	04/01/2024
Address	City/State	Zip Code
2925 Buford Dr	Buford GA	30519

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken soup (chicken from raw)(cook temp) /	202	chicken soup (reheat to hot hold)(reheating	170	pork soup (reheat to hot hold)(reheating 30mins) /	181
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	6-1D: .04(6)(i) COS Observed many items on time control that were still left out after the 4 hour window. Time control was from 11-3pm and at 3:30pm time control was still on the counter. PIC (person in charge) had items discarded. 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)

Person in Charge (Signature)	Date 04/01/2024
Inspector (Signature) 	Date 04/01/2024

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Establishment JINYA RAMEN BAR	Permit # 067-FSP-27628	Date 04/01/2024
Address 2925 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: Drink syrups are used at this facility.

NOTE: Questions? Please visit [www.gnrhealth.com](http://www.gnrhealth.com)

Person in Charge (Signature)	Date 04/01/2024
Inspector (Signature) 	Date 04/01/2024