

	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report			CURRENT SCORE	CURRENT GRADE
	Establishment Name: <u>ORIENTAL GARDEN</u> Address: <u>4132 Atlanta Hwy</u>				61
City: <u>Loganville</u>	Time In: <u>12:20 PM</u>	Time Out: <u>04:00 PM</u>			
Inspection Date: <u>03/25/2024</u>	CFSM: <u>Joseph Ha 24660673 10/12/2028</u>				
Purpose of Inspection: <input checked="" type="radio"/> Routine <input type="radio"/> Follow-up <input type="radio"/> Compliant	Last Score: <u>92</u>	Grade: <u>A</u>	Date: <u>01/12/2023</u>		
Preliminary <input type="radio"/> Other <input type="radio"/>			Prior Score: <u>N/A</u>	Grade: <u>N/A</u>	Date: <u>02/23/2022</u>
Risk Type: <input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3	Permit#: <u>FSP-067-26301</u>				
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<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 applicable COS=corrected on-site during inspection R=Repeat violation of the same code provision=2 points										
Compliance Status					Compliance Status					
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 type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager					<input type="radio"/>
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 type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed					<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"/>	2-2A Management knowledge, responsibilities, reporting					<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 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible					<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events					<input type="radio"/>
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 type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature					<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 checked="" type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction					<input type="radio"/>
4	IN	OUT	NA	NO	Protection From Contamination					9 points
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected					<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 type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	4-2A Food stored covered					<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"/>
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 type="radio"/>	<input checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding					<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods					<input type="radio"/>
6	IN	OUT	NA	NO	Holding of TCS Foods, Date Marking of TCS Foods					9 points
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures					<input type="radio"/>
	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature					<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records					<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition					<input type="radio"/>
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					<input type="radio"/>
8	IN	OUT	NA	NO	Chemicals					4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used					<input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used					<input type="radio"/>
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					<input type="radio"/>

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					Compliance Status					
10	OUT	Safe Food and Water, Food Identification			Proper Use of Utensils					1 point
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input checked="" type="radio"/>	14A. In-use utensils: properly stored				<input type="radio"/>
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				<input type="radio"/>
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used				<input type="radio"/>
	<input type="radio"/>	10D. Food properly labeled; original container			<input type="radio"/>	14D. Gloves used properly				<input type="radio"/>
11	OUT	Food Temperature Control			Utensils, Equipment and Vending					1 point
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips				<input type="radio"/>
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/>
	<input checked="" type="radio"/>	11D. Thermometers provided and accurate			Water, Plumbing and Waste					2 points
12	OUT	Prevention of Food Contamination			<input type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/>
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	16C. Sewage and waste water properly disposed				<input type="radio"/>
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			Physical Facilities					1 point
	<input checked="" type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act			<input checked="" type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/>
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input checked="" type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>
					Pest and Animal Control					3 points
					<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>

Person in Charge (Signature) _____ (Print) <u>Joseph Ha</u>	Date: <u>03/25/2024</u>
Inspector (Signature) <u>DJA</u>	Follow-up: <input checked="" type="radio"/> YES <input type="radio"/> NO
DJA EHS	Follow-up Date: <u>04/04/2024</u>

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 ORIENTAL GARDEN	Permit # FSP-067-26301	Date 03/25/2024
Address 4132 Atlanta Hwy	City/State Loganville GA	Zip Code 30052

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
thermapen calibration / icebath	32	Deltatrack calibration / icebath	31.8	Shrimp - Cooling - 2 hrs 15 mins / walk in cooler	61
Shrimp - Cooling- 3 hrs 8 minutes / walk in cooler	59	Cooked Shrimp - Cooling 30 mins / prep counter	107	Cooked Shrimp - Cooling 1 hr 13 mins / prep	85
Cooked Beef - Cooling 30 mins / prep counter	117	Cooked Beef - Cooling 1hr 13 mins / prep counter	90	Cooked Chicken - cooling 30 mins / prep counter	131
Cooked Chicken - cooling 1 hr 13 mins / prep	96	Egg roll 1 - cooling 2 hrs - discarded / prep rack	84	Egg roll 2 - cooling 2 hrs -discarded / prep rack	95
Lettuce X 2 - Cold holding -Discarded / prep cooler	45	Raw Shrimp - Cold holding - discarded / prep	43	Chicken x 2 - cold holding - discarded / prep	43
Beef - Cold Holding - discarded / prep cooler	43	Ambient air temperature / prep cooler	42.8	/	
/		/		/	
/		/		/	

OBSERVATIONS AND CORRECTIVE ACTIONS

2-2A: .03(2)(m) COS Person in charge could not provide in a verifiable manner that employees have agreed to report food borne illness symptoms and diseases. Inspector provided employee health policy forms to the person in charge and explained the process of the employee health policy forms. Food employees and conditional employees shall be informed in a verifiable manner of their responsibility to report to the person in charge information about their health and activities as they relate to diseases that are transmissible through food. (Pf)

2-2A: .03(1)(c)2,3,17 COS Person in charge could not demonstrate knowledge or understanding of employee health policy including the symptoms, when to restrict or exclude or diseases. Inspector explained employee health policy at the end of the inspection and also during the administrative questions portion of the inspection. Person in charge shall explain their responsibility for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease and can describe the symptoms associated with the diseases that are transmissible through food. They also shall be able to explain how food employees and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees. (Pf)

2-2E: .03(6) COS Person in charge could not verify a vomit or diarrheal event is cleaned up and disinfected beyond presenting the kit. Person in charge did not mention what disinfectant would be used for the clean either. Inspector informed the person in charge of the clean up procedures posted for cleanup using bleach to disinfect. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (Pf)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw shrimp stored under raw chicken. Raw Shrimp moved above raw chicken. 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.

4-2B: .05(7)(a)1 NCOS Correct By: 04/04/2024 Observed ice machine with mold like accumulations in the interior of the ice machine. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

6-1A: .04(6)(f) COS Observed several temperature controlled for safety foods cold holding with a temperature greater than 41 degrees Fahrenheit Foods discarded Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

6-1C: .04(6)(d) COS Observed eggrolls cooling for two hours that did not reach 70 degrees Fahrenheit. Eggrolls discarded. Cooked time/temperature control for safety food shall be cooled: 1) from 135°F (57°C) to 70°F (21°C) within 2 hours; and 2) from 70°F (21°C) to 41°F (5°C) or below within 4 hours (provided the food met the first limit). (P)

Person in Charge (Signature)	Date 03/25/2024
Inspector (Signature)	Date 03/25/2024

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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- 6-1D: .04(6)(i) COS Observed eggs on time control not properly marked with a start and discard time. Items marked with start and discard time. 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)
- 8-2B: .07(6)(b) COS Correct By: 04/04/2024 Observed bleach, vinegar and water mix not labeled in spray bottle. Observed detergent and bleach in soy buckets not labeled. Chemicals labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. (Pf)
- 8-2B: .07(6)(g) COS Sanitizer made with a concentration over 100 ppm. Sanitizer discarded. Chemical sanitizers used on food contact surfaces shall not exceed stated concentrations (100 ppm for chlorine and 400 ppm for quaternary ammonia). (P)
- 11D: .05(2)(k) NCOS Correct By: 04/04/2024 Facility does not have appropriate thermometer to test food temperature. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. (Pf)
- 12D: .04(4)(g) COS Observed large bin of onions cut and peeled of which person in charge revealed in discussion that they were not washed prior to cutting and peeling. Onions 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)
- 14A: .04(4)(k) COS Observed bowl used as scoop within sugar. Bowl removed. 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)
- 15A: .05(6)(a) NCOS Correct By: 04/04/2024 Observed prep cooler with an ambient air temperature greater than 41 degrees Fahrenheit. / Hand sink drips at the faucet when water is left on. Food items placed in walk in cooler until prep cooler serviced and checked at informal inspection. Equipment must be in good repair and proper adjustment.
- 17B: .06(5)(o),(p) NCOS Observed refuse area with trash outside of dumpster on the ground around it along with wooden pallets. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean. (C)
- 17D: .07(4)(b) COS Observed phone and drinks not in approved containers stored above customer food items. Phone and drinks moved. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. (C)

Person in Charge (Signature)	Date 03/25/2024
Inspector (Signature) <i>DJA</i>	Date 03/25/2024

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Comments:

Note: All hot and cold holding in compliance unless otherwise noted.
Note: Additives - MSG and yellow food coloring.
Note: An follow-up inspection will occur on or by April 4th, 2024.
Note: A required additional routine will occur within 12 months.

Questions: Call 770-963-5132 or visit www.gnrhealht.com

Person in Charge (Signature)	Date 03/25/2024
Inspector (Signature) 	Date 03/25/2024