	SKINNER	GEORGIA DEPARTMENT OF PUBLIC	: н	FΔI	тн				CURRENT SCORE CURRENT (GRADE	:	
Food Service Establishment Inspect									OURKENT SOURE OURKENT	JINADE	•	
AN AN	•	Establishment Name: JINYA RAMEN BAR										
COC	NTY HEAD	Address: 2925 Buford Dr	2									
City:												
VIC 11 1		of Inspection: Routine Follow-up O Compliant O La					25 Da	te				
			10		A		10/08/					
		ry O Other O : 1 O 2 3 O Permit#: 067-FSP-27628	T			· -	LUIUUI	2021				
		Pr	rior S	core	Grad	de	Da	te				
		Factors are important practices or procedures as the most outing factors in foodborne illness outbreaks. Public Health										
		ventions are control measures to prevent illness or injury.						s	CORING AND GRADING: A=90-100 B=80-89 C=	70-79 L	U<69	
		FOODBORNE ILLNESS RISK FACTO	n R	SI	ND	PH	RI IC		Control Control of the Control of th			
		(Mark designated compliance status (IN, OUT, NA, or NO) for each n										
IN=in co	mplia	ance OUT=not in compliance NO=not observed NA=not applicable	СО	S=c	orrecte	ed on	-site d	luring ins	spection R=Repeat violation of the same code provi	ision=2	point	s
Co	mpli	iance Status	cos	R		Co	mpli	ance S	Status	C	os	R
1 IN	OUT	NA NO Supervision		oints		IN	OUT	NA NO	Cooking and Reheating of TCS Foods,	9	point	ts
Q		1-2A PIC present, demonstrates knowledge, performs duties		0					Consumer Advisory			
	\circ	1-2B Certified Food Protection Manager	O	0			8		5-1A Proper cooking time and temperatures		0 0	
2 IN	OUT	T NA NO Employee Health, Good Hygienic Practices,			l ⊢	U	O		5-1B Proper reheating procedures for hot hold	100	0 0	111
		Preventing Contamination by Hands		Oints	_				E 2 Consumor advisory provided for row and	4	poin	ts
	X	2-1A Proper use of restriction & exclusion 2-1B Hands clean and properly washed	ő		1		0	0	5-2 Consumer advisory provided for raw and undercooked foods	(0 0)
	\sim	O 2-16 Hands clean and properly washed 2-16 No bare hand contact with ready-to-eat foods or approved alternate method properly followed							Holding of TCS Foods			
	O	approved alternate method properly followed	0	0	6	IN	OUT	NA NO	Date Marking of TCS Foods	9	poin	ts
			4 p	oints		0		00	6-1A Proper cold holding temperatures			
0		2-2A Management knowledge, responsibilities, reporting		0	• .	Ŏ		=	6-1B Proper hot holding temperatures		• (_
O		2-2B Proper eating, tasting, drinking, or tobacco use	•	0		0	Ō	0	6-1C Proper cooling time and temperature	(0 0)
	Q	2-2C No discharge from eyes, nose, and mouth	0	0		0	0		6-1D Time as a public health control: procedur	res /	0 0	1
0		2-2D Adequate handwashing facilities supplied & access ble		0		0	O		and records			0
	0	2-2E Response procedures for vomiting & diarrheal events	0	0						4	poin	ts
3 IN	OUT	NA NO Approved Source		oints		0		00	6-2 Proper date marking and disposition)
•	Q	3-1A Food obtained from approved source	-	0	7	IN	OUT	NA NO	Highly Susceptible Populations	9	poin	ts
Q	Q	O 3-1B Food received at proper temperature	0			0	0		7-1 Pasteurized foods used: Prohibited foods	not (0 0)
	8	3-1C. Food in good condition, safe, and unadulterated		0	1000				offered			
4 101	OUT	O 3-1D Required records: shellstock tags, parasite destruction		0	8			NA NO	S-IISHOW AND -		poin	
4 110		NA NO Protection From Contamination O 4-1A Food separated and protected		Oints			0	0	8-2A Food additives: approved and properly us	un al	0 0	
0	90	A AD Desperation of estimated provinces and			1		O		8-2B Toxic substances properly identified, storused	ed,	0 0)
	0	reconditioned, and unsafe food	0	0	9	IN	OUT	NA NO		s 4	poin	10
			4 p	oints					9-2 Compliance with variance, specialized pro	1000		
	0	4-2A Food stored covered	O	_	1	O	0		and HACCP plan	(0	0
Ŏ		4-2B Food-contact surfaces: cleaned & sanitized		0								
		GOOD R	ET.	AIL	PRA	CTI	CES					
	(M	Mark the numbered item OUT, if not in compliance. For items marked OUT, mark								nt)		
_	••	Good Retail Practices are preventive measures to control the		1	luction				Control No. Comment	To:	001	
	-	iance Status	cos		-			ance S			os I	-
10	OUT			oints	-	14 (TUC	IAA In I	Proper Use of Utensils use utensils: properly stored		1 poir	
		10B. Water and ice from approved source	ŏ	The second second second		-			nsils, equipment and linens: properly stored, dried, ha		0 0	
		10C. Variance obtained for specialized processing methods	ŏ	Ŏ	1				gle-use/single-service articles: properly stored, used		ŏ c	-
	0	10D. Food properly labeled; original container	0	0				I4D. Glo	oves used properly		0 0	
						15 (TUC		Utensils, Equipment and Vending	1	1 poir	ıt
11	OUT	Food Temperature Control 11A. Proper cooling methods used: adequate equipment for		oints	1				od and nonfood-contact surfaces cleanable, designed, constructed, and used	(0 0)
	0	temperature control	0	0					rewashing facilities: installed, maintained, used; test	strips (0 0)
	_	11B. Plant food properly cooked for hot holding	0		1 L				nfood-contact surfaces clean		ŏ c	
	-	11C. Approved thawing methods used	ě			16 (TUC		Water, Plumbing and Waste	2	poin	ts
40		11D. Thermometers provided and accurate		0	1	-	_		t and cold water available; adequate pressure		0 0	
12	OUT	Prevention of Food Contamination 12A. Contamination prevented during food preparation, storage,		oints	H	-			mbing installed; proper backflow devices wage and waste water properly disposed		0 0	_
	0	display	0	0	1	17 (TUC		Physical Facilities	100	1 poir	
	•	12B. Personal cleanliness	•	-			0		let facilities: properly constructed, supplied, clea	ned (0 0	0
	O	12C. Wiping cloths: properly used and stored	0			-			rbage/refuse properly disposed; facilities maintai		$0 \ \zeta$	
13	OUT	12D. Washing fruits and vegetables Postings and Compliance with Clean Air Act	•						ysical facilities installed, maintained, and clean equate ventilation and lighting; designated areas u	end (0 0	5
13	•	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	1 p	Oint	1	18 (TUC	TD. Ade	Pest and Animal Control		poin	
	Ö			ŏ				18. Inse	cts, rodents, and animals not present		0 0	
D		Charge (Cianatura)			THE STATE OF	Kri	sten l	Nguyen	Date 02/22/2022			
Persor	i in C	Charge (Signature)		(Print)	TXIII	J. C. 1.1.1	0 7	Date.	_		
Inspec	tor (S	Signature) SMA EHS				Fol	low-u	ıp: YE	S ● NO O Follow-up Date: <u>03/04/202</u>	22		

Food Service Establishment Inspection Report Addendum Page 2 of 4 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 02/22/2022 JINYA RAMEN BAR 067-FSP-27628 Address City/State Zip Code 2925 Buford Dr Buford GA 30519

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
thermapen / calibration	32.2	deltatrak / calibration	31.8	deltatrak / calibration	32.2
cabbage (cooler outlet was tripped last night &	53	sprouts / held at room temperature	83	sprouts (52°F, 63°F, 64°F) / held at room	64
cooked pork / reachin cooler	48	seasoned eggs (84°F, 111°F, 114°F, 123°F, 132°F)	84	impossible meat (44°F, 45°F) / reachin cooler	45
cooked chicken / on top of ice	48	cooked pork / on top of ice	48	boiled spinach / on top of ice	48
salad mix (44°F, 47°F) / cooler	47	shrimp cook / fryer	178	shrimp cook / fryer	200
salad mix (cooling from line cooler) / walkin cooler	45	1		1	
		1		1	
I		1		1	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

- 1-2A: .03(2)(a)-(l), (n) COS Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for employee drinks, employee health requirements, using a hand sink, food protected from contamination, glove use limitations/requirements, cold holding, hot holding, chemical sanitizer requirements, date marking (amongst other good retail practices) were observed today. Training provided. Corrected some of the violations. 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)
- 2-2A: .03(1)(c)2,3,17 COS PIC unable to demonstrate knowledge of the Employee Health Policy (symptoms, illnesses/diseases, restriction/exclusion requirements, reporting requirements). Training provided. 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)
- 2-2B: .03(5)(j)1&2 COS Employee was drinking from a cup with no straw at the service/drink stand (removed lid to drink from the cup). Employee drinks in the kitchen & service stand were in unapproved containers (bottle, multi-use cup, no straws). Drinks discarded or were transferred to approved containers. Employees shall consume food and drink only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas (unless drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles). (C)
- 2-2D: .06(2)(o) COS Observed ice in the bar hand sink. Employee sprayed soda from the soda gun into the bar hand sink. Had facility stop misusing the hand sink. A handwashing facility may not be used for purposes other than handwashing. (Pf) A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf)
- 4-1A: .04(4)(c)1(i)(ii)(ii)(v) (vi)(vii)(viii) NCOS Correct By: 03/04/2022 Unwashed produce, raw tuna, raw salmon stored above ready-to-eat food in the line coolers, walkin cooler, walkin freezer. Issued food storage chart. 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.
- 4-1A: .04(4)(n)1 COS Wearing the same single-use gloves, employee handled dirty dishes, then clean dishes without removing gloves & washing hands. Had employee remove gloves, wash hands. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)
- 4-2B: .05(6)(n) Quat sanitizer was <150ppm in multiple sanitizer buckets. Label states sanitizer should be 150-400ppm. Sanitizer changed. A chemical sanitizer used

Person in Charge (Signature)	Date 02/22/2022
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Inspector (Signature)	Date 02/22/2022

TAN-100 CB AVER 1 TOUR SUPERVES 100 BB 100 CB AVER 100 BB	nment Inspection Report	
Regulations Food Service Chapter 511-6-1, Rule .10 s Establishment	10 TO	n the Georgia Department of Public Health Rules and Date
JINYA RAMEN BAR Address	067-FSP-27628 City/State	02/22/2022 Zip Code
2925 Buford Dr Item	Buford	GA 30519
Number	OBSERVATIONS AND CORRECT	IVE ACTIONS
in a sanitizing solution for a manual or mechanical operammonia, it must be used according to the manufacture	•	on (for chlorine sanitizer it must be 50-100 ppm; for quat
6-1A: .04(6)(f) COS TCS food held > 41°F at the cook discarded. Time/temperature control for safety food sha	· · · · · · · · · · · · · · · · · · ·	d to the walkin cooler to cool down; other foods were
6-1B: .04(6)(f) COS TCS food at the cook line was he maintained at 135°F (57°C) or above. (P)	eld < 135°F (see temperature chart). Food discarded	I. Time/temperature control for safety food shall be
6-2: .04(6)(h) COS Food held > 7 days was not discar be discarded if it exceeds 7 days, not including the time		scard date 2/13-2/18. A food that requires datemarking shall ded by the discard date on the food container.
walkin cooler to continue thawing. Time/temperature co	ontrol for safety food shall be thawed: 1) under refrig	er was turned on. Some of the shrimp was moved to the geration that keeps the food at 41°F or below; 2) completely dexceeding 41°F; 3) as a part of the cooking process. (C)
12B: .03(5)(g) COS Employee was wearing a watch we jewelry on their arms and hands while preparing food (e		ees may not wear jewelry including medical information
was washed again. Raw fruits and vegetables shall be	thoroughly washed in water, in a sink designated fo	omer. Avocado discarded. Other produce in the container or that purpose only, to remove soil and other contaminants eady-to-eat form. (Pf) Produce stickers shall be removed
13A: .02(1)(f)(1) COS Permit was not posted. PIC did holder shall post the permit as in a location in the food	·	had PIC post it in public view by the front door. The permit mers. (C)
14A: .04(4)(k) COS Cup & bowl used as scoops were dispensing utensils shall be stored: 1. in the food with to particulates to the drain, if used with moist food such as maintained at a temperature of at least 135°F (57°C) and the stored in	their handles above the top of the food and the contact s ice cream or mashed potatoes; 3. in a clean, dry c	container; or 4. in a container of water if the water is
15B: .05(3)(h),(i) NCOS Correct By: 03/04/2022 Facilit accurately determined by using a test kit or other device		nachine. Concentration of the sanitizing solution shall be
15C: .05(7)(a)2,3 NCOS Correct By: 03/04/2022 Old s accumulation of dust, dirt, food residue, and other debr		od-contact surfaces of equipment shall be kept free of an
18: .07(2)(m) Correct By: 03/04/2022 The front doors openings of a food service establishment shall be prote 1) filling or closing holes and other gaps along floors, w 2) closed, tight-fitting windows; (C) and 3) solid self-closing, tight-fitting doors. (C)	ected against the entry of insects and rodents by:	of the doors (needs door sweep/weather-stripping.) Outer
Person in Charge (Signature)		Date 02/22/2022
Inspector (Signature)		Date 02/22/2022

egulations cited in this report must be corrected w egulations Food Service Chapter 511-6-1, Rule .1 stablishment	ithin the time frames specified below, or as stated in the 0 of subsections (2)(h) and (i). Permit #	Date
NYA RAMEN BAR	067-FSP-27628	02/22/2022
ddress 925 Buford Dr	City/State Buford	GA Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE A	ACTIONS
omments:		
Additives: flavored drink syrups. All equipment must be NSF commercial equipment. Food signs, training materials & required documents eviewed violations with Sanaya (CFSM) who arrive	IS AND UNCORRECTED VIOLATIONS MAY RESULT IN PER e noted. S were emailed to the CFSM. d during the inspection.	RMIT SUSPENSION.
Required additional routine inspection within the ne Facilities must earn a passing score of 80 or above	on follow-up inspections.	
FSM stated facility is using 4 hour time policy. They rm & provided training. Facility will now use time as	do not have time control written procedures & food was not take a control for some of their food.	time-stamped. Issued time control written procedures
Salmon, tuna, masago are served raw; parasite des	truction documentation provide; consumer advisory provided	on menu.
CFSM stated the seasoned egg is soft-boiled, cooke	ed to 145°F. There is a consumer advisory on the menu.	
rge cooling sink & used within 48 hours. Production od service establishment uses a reduced oxygen p	nd no HACCP Plan Required - Facility is using cook-chill ROP in time was smeared on the bag. Employee stated it was cooked ackaging method to package time/temperature control for safe frigerated storage, and 3. Removed from its package in the formal states and the second storage in the formal states.	red last night. // A HACCP Plan is not required when fety food that is always: 1. Labeled with the productio
mployee rinsed "clean" utensils in the cookline prepe e dish machine or dish sink & then air-dried. Utensi	sink. This sink shall be used for thawing/prepping raw animails shall not be rinsed off in a prep sink.	al food. Utensils shall be washed, rinsed, sanitized in
e cleaned and sanitized routinely after removing all ther method approved by the Health Authority: 1. A	n a single container of sanitizer to clean the dining tables (una soiled tableware and food trays shall be cleaned and sanitize two step method may be used in which one cloth, rinsed in sa ution is used to rinse; or 2. Sanitizing solution is sprayed onto	ed after each use by one of the following methods or anitizing solution is used to clean food debris from the
emove unapproved bricks underneath the bar ice b	in (unapproved material).	
erson in Charge (Signature)		Date 02/22/2022
spector (Signature)		Date 02/22/2022