

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE	
Establishment Name: <u>JINYA RAMEN BAR</u> Address: <u>2925 Buford Dr</u> City: <u>Buford</u> Time In: <u>11:30 AM</u> Time Out: <u>05:15 PM</u> Inspection Date: <u>02/22/2022</u> CFSM: <u>Sanaya Saboowala 18786858 01/03/2025</u> Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>067-FSP-27628</u>						54		U	
Last Score: <u>100</u> Grade: <u>A</u> Date: <u>10/08/2021</u> Prior Score: Grade: Date:						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <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>									
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					COS	R			
1	IN	OUT	NA	NO					
Supervision									
4 points									
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager				
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"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed				
<input checked="" type="radio"/>	<input 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				
4 points									
<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use				
<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events				
3	IN	OUT	NA	NO					
Approved Source									
9 points									
<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C Food in good condition, safe, and unadulterated				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction				
4	IN	OUT	NA	NO					
Protection From Contamination									
9 points									
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food				
4 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered				
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized				
5	IN	OUT	NA	NO					
Cooking and Reheating of TCS Foods, Consumer Advisory									
9 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperatures				
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding				
4 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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									
<input type="radio"/>	<input checked="" type="radio"/>	<input 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 type="radio"/>	<input checked="" 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				
4 points									
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition				
7	IN	OUT	NA	NO					
Highly Susceptible Populations									
9 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered				
8	IN	OUT	NA	NO					
Chemicals									
4 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used				
9	IN	OUT	NA	NO					
Conformance with Approved Procedures									
4 points									
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan				
Compliance Status					COS	R			
10	OUT								
Safe Food and Water, Food Identification									
3 points									
<input type="radio"/>	<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"/>	10B. Water and ice from approved source				
<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"/>	10D. Food properly labeled; original container				
11	OUT								
Food Temperature Control									
3 points									
<input type="radio"/>	<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"/>	11B. Plant food properly cooked for hot holding				
<input checked="" 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"/>	11D. Thermometers provided and accurate				
12	OUT								
Prevention of Food Contamination									
3 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display				
<input checked="" 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"/>	12C. Wiping cloths: properly used and stored				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables				
13	OUT								
Postings and Compliance with Clean Air Act									
1 point									
<input checked="" type="radio"/>	<input 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"/>	13B. Compliance with Georgia Smoke Free Air Act				
14	OUT								
Proper Use of Utensils									
1 point									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored				
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used				
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly				
15	OUT								
Utensils, Equipment and Vending									
1 point									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips				
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean				
16	OUT								
Water, Plumbing and Waste									
2 points									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure				
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices				
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed				
17	OUT								
Physical Facilities									
1 point									
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				
<input type="radio"/>	<input type="radio"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean				
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				
18	OUT								
Pest and Animal Control									
3 points									
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18. Insects, rodents, and animals not present				
Person in Charge (Signature) _____ (Print) <u>Kristen Nguyen</u>			Date: <u>02/22/2022</u>						
Inspector (Signature) _____ SMA EHS			Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: <u>03/04/2022</u>						

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Establishment JINYA RAMEN BAR	Permit # 067-FSP-27628	Date 02/22/2022
Address 2925 Buford Dr	City/State Buford GA	Zip Code 30519

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	/		/	
/		/		/	
/		/		/	

OBSERVATIONS AND CORRECTIVE ACTIONS

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

Date 02/22/2022

Date 02/22/2022

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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 JINYA RAMEN BAR		Permit # 067-FSP-27628	Date 02/22/2022
Address 2925 Buford Dr		City/State BufordGA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
	<p>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)</p> <p>6-1A: .04(6)(f) COS TCS food held > 41°F at the cook line (see temperature chart). Salad mix was moved to the walkin cooler to cool down; other foods were discarded. Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)</p> <p>6-1B: .04(6)(f) COS TCS food at the cook line was held < 135°F (see temperature chart). Food discarded. Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)</p> <p>6-2: .04(6)(h) COS Food held > 7 days was not discarded: cabbage 2/13. Impossible burger held past discard date 2/13-2/18. A food that requires datemarking shall be discarded if it exceeds 7 days, not including the time that the product is frozen. (P) Food shall be discarded by the discard date on the food container.</p> <p>11C: .04(6)(c) COS Shrimp was thawing at room temperature in the cook line raw animal prep sink. Water was turned on. Some of the shrimp was moved to the walkin cooler to continue thawing. 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)</p> <p>12B: .03(5)(g) COS Employee was wearing a watch while preparing food. Watch removed. Food employees may not wear jewelry including medical information jewelry on their arms and hands while preparing food (except for a plain ring such as a wedding band). (C)</p> <p>12D: .04(4)(g) COS Produce sticker left on washed/cut avocado that was in the cooler & served to a customer. Avocado discarded. Other produce in the container was washed again. 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) Produce stickers shall be removed when produce is washed.</p> <p>13A: .02(1)(f)(1) COS Permit was not posted. PIC did not have the permit in the facility. Provided permit; had PIC post it in public view by the front door. The permit holder shall post the permit as in a location in the food service establishment that is conspicuous to consumers. (C)</p> <p>14A: .04(4)(k) COS Cup & bowl used as scoops were stored in food. Items removed from food. 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)</p> <p>15B: .05(3)(h),(i) NCOS Correct By: 03/04/2022 Facility does not have a chlorine test kit for the bar dish machine. Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device. (Pf)</p> <p>15C: .05(7)(a)2,3 NCOS Correct By: 03/04/2022 Old stickers left on food containers stored clean. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)</p> <p>18: .07(2)(m) Correct By: 03/04/2022 The front doors are not tight-fitting; daylight observed at the bottom of the doors (needs door sweep/weather-stripping.) Outer openings of a food service establishment shall be protected against the entry of insects and rodents by:</p> <p>1) filling or closing holes and other gaps along floors, walls, and ceilings; (C)</p> <p>2) closed, tight-fitting windows; (C) and</p> <p>3) solid self-closing, tight-fitting doors. (C)</p>		
Person in Charge (Signature)			Date 02/22/2022
Inspector (Signature)			Date 02/22/2022

Food Service Establishment Inspection Report Addendum		Page 4 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 JINYA RAMEN BAR		Permit # 067-FSP-27628	Date 02/22/2022
Address 2925 Buford Dr		City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
Comments: www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132 UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION. Food held at required temperatures unless otherwise noted. *Additives: flavored drink syrups. *All equipment must be NSF commercial equipment. *Food signs, training materials & required documents were emailed to the CFSM. Reviewed violations with Sanaya (CFSM) who arrived during the inspection. *Follow-up inspection within 10 days. **Required additional routine inspection within the next 12 months. - Facilities must earn a passing score of 80 or above on follow-up inspections. CFSM stated facility is using 4 hour time policy. They do not have time control written procedures & food was not time-stamped. Issued time control written procedures form & provided training. Facility will now use time as a control for some of their food. *Salmon, tuna, masago are served raw; parasite destruction documentation provide; consumer advisory provided on menu. *CFSM stated the seasoned egg is soft-boiled, cooked to 145°F. There is a consumer advisory on the menu. **Reduced Oxygen Packaging Without a Variance and no HACCP Plan Required - Facility is using cook-chill ROP for soups. Food is cooked, bagged, sealed, cooled in large cooling sink & used within 48 hours. Production time was smeared on the bag. Employee stated it was cooked last night. // A HACCP Plan is not required when a food service establishment uses a reduced oxygen packaging method to package time/temperature control for safety food that is always: 1. Labeled with the production time and date, 2. Held at 41°F (5°C) or less during refrigerated storage, and 3. Removed from its package in the food service establishment within 48 hours after packaging. Employee rinsed "clean" utensils in the cookline prep sink. This sink shall be used for thawing/prepping raw animal food. Utensils shall be washed, rinsed, sanitized in the dish machine or dish sink & then air-dried. Utensils shall not be rinsed off in a prep sink. CFSM stated facility is using a single cloth towel from a single container of sanitizer to clean the dining tables (unapproved method). // *Dining counters/table-tops shall be cleaned and sanitized routinely after removing all soiled tableware and food trays shall be cleaned and sanitized after each use by one of the following methods or other method approved by the Health Authority: 1. A two step method may be used in which one cloth, rinsed in sanitizing solution is used to clean food debris from the surface and a second cloth in separate sanitizing solution is used to rinse; or 2. Sanitizing solution is sprayed onto the surface and the surface is then wiped clean with a disposable towel. Remove unapproved bricks underneath the bar ice bin (unapproved material).			
Person in Charge (Signature)		Date 02/22/2022	
Inspector (Signature)		Date 02/22/2022	