

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

04/03/2023

Address

3333 Buford Dr

City/State

BufordGA

Zip Code

30519

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 x Lo mein noodles (discarded) / Reach in cooler	56	3x cut veggies(cabbage/lettuce) (discarded) /	54	Ambient air temperature 1 / Reach in cooler	62
Ambient air temperature 2 / Reach in cooler	29	Chicken teriyaki / Hibachi	185	Steak teriyaki / Hibachi	167
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2)(a)-(l), (n) (Repeat) COS As demonstrated by today's unsatisfactory score, active managerial control is not being maintained in this facility. // Performed on site training with person in charge. // 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)
2ND REPEAT VIOLATION

2-2A: .03(2)(m) COS Person in charge cannot demonstrate in a verifiable manner that employees were informed of their responsibilities to report symptoms/illnesses. // Employee health agreement were signed on site during inspection. // 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)

2-2D: .03(5)(d) COS 2 different employees observed washing hands in 3 compartment sink. // Instructed employees on proper handwashing procedures. Employees rewashed in handwashing sink. // Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or curbed cleaning facility used for the disposal of mop water and similar liquid waste. (Pf)

2-2D: .07(3)(b) COS Paper towels not supplied to back handwashing sink. // Person in charge replaced paper towels in dispenser. // Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)

2-2D: .06(2)(o) COS Back handwashing sink being used to stored dishes. // Dishes were removed. // 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)

3-1C: .04(1) COS Live roach observed in large bulk bin of rice. // Rice discarded. // Food shall be safe, unadulterated, and honestly presented. (P)

4-2B: .05(6)(n) COS Observed only bucket of sanitizer with chlorine concentration below 50 ppm. // Sanitizer was remade to 50 ppm. // 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 4 large plastic containers of lo mein, 3 large plastic containers of cut vegetables (cabbage/lettuce) were observed cold holding above 41F. // Food discarded. // Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

6-1D: .04(6)(i) COS Observed egg rolls and mixed cut vegetables on time control with no labels indicating start and discard time. // Egg rolls were discarded. Labels were placed on mixed vegetables. // 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)(l) COS 7 cans of raid observed in facility. // 7 cans discarded. // Restricted use pesticides specified under subsection (6)(e)3 of this Rule shall meet the requirements specified in 40 CFR 152 Subpart I. (P)

8-2B: .07(6)(b) (Repeat) COS 2 working spray bottles of degreaser not identified by name. // Bottles were 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)
2ND REPEAT VIOLATION

12A: .04(4)(q) NCOS Correct By: 04/13/2023 Food stored underneath leak from AC vent in back storage room walk in cooler. Container of chicken stored in direct

Person in Charge (Signature)

Date 04/03/2023

Inspector (Signature)

CED

Date 04/03/2023

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Establishment Maki of Japan		Permit # 067-FSP-27018	Date 04/03/2023
Address 3333 Buford Dr		City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
	<p>contact with floor// Food shall be protected from contamination by storing the food:</p> <p>1) in a clean dry location; (C)</p> <p>2) where it is not exposed to splash, dust, or other contamination; (C) and</p> <p>3) at least 6 inches (15 cm) above the floor. (C)</p> <p>14B: .05(10)(e) 1,2,4 COS Dishes stored as clean were stacked while wet. // Dishes were separated to allow for air drying. // Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: 1) in a clean, dry location; (C) 2) where they are not exposed to splash, dust, or other contamination; (C) and 3) at least 6 inches above the floor. (C)</p> <p>15A: .05(6)(a) COS Reach in cooler near 3 compartment sink that was actively being used to hold TCS foods was off at beginning of inspection. Ambient temperature was 56F. // Person in charge turned on reach in cooler. Cooler reached ambient temperature of 29F. // Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2)of this Rule. (C)</p> <p>17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Accumulation of food debris observed on floors in back kitchen and underneath equipment. // All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)</p> <p>**2ND REPEAT VIOLATION**</p> <p>17D: .07(4)(b) COS Employee food was stored above facility food in reach in cooler near 3 compartment sink. Employee cell phone was stored on meat slicer. Miscellaneous employee personal items were stored on rack above single use items near hibachi grill. // Employee items were relocated to designated storage areas. // Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens and single-service and single-use articles cannot occur. (C)</p> <p>18: .07(5)(k) NCOS Correct By: 04/13/2023 One live roach observed in handwahisng sink. One live roach observed on floor at the corner of the hibachi line. Two live roaches observed crawl up wall near 3 compartment / handwashing sink. // The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:</p> <p>1. Routinely inspecting incoming shipments of food and supplies; (C)</p> <p>2. Routinely inspecting the premises for evidence of pests; (C)</p> <p>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</p> <p>4. Eliminating harborage conditions.(C)</p> <p>18: .07(5)(l) NCOS Correct By: 04/13/2023 Many dead roaches, too numerous to count, observed in front cabinet underneath soda fountain. // Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. (C)</p>		
Person in Charge (Signature)		Date 04/03/2023	
Inspector (Signature) [Signature]		Date 04/03/2023	

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All cold/hot holding temperatures assessed were in compliance unless otherwise noted.

**PERMIT SUSPENDED for Consecutive U on routine inspection

**On-site training provided

**PERMIT REINSTATED

A follow up inspection will occur on or before 04/13/2023. Correct any uncorrected violations or permit may be suspended.

Facility must earn a 70 (C) or better on follow up or permit will be suspended.

**2ND REPEAT VIOLATIONS: 1-2A, 8-2B, 17C

**Three consecutive violations of the same code provision on routine inspections may result in permit suspension.

A required additional routine inspection will be conducted within 12 months.

www.gnrhealth.com (770) 963-5132

Person in Charge (Signature)	Date 04/03/2023
Inspector (Signature) C F D	Date 04/03/2023