	-MINNES	CEODOLA DEDADTMENT OF DUDI I	C 11	EAL	TH				CURRENT SCORE	CURRENT ORAS	25	
GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report									CURRENT SCORE	CURRENT GRAD	JE	
Establishment Name: Maki of Japan												
COL	NTY HEA	Address: 3333 Buford Dr						$\overline{}$				
City:	But	ford Time In: 02:00 PM Time	Out	:	05:15	PM						
		Date: 04/03/2023 CFSM: Andres Pastrana 2216					•					
275 to 42-2		of Inspection: Routine Follow-up O Compliant O La						ite				
Prelir			94		А		05/19/	2022				
		1 O 2 3 O Permit#: 067-FSP-27018		•		`						
			rior Sc	core	Grad	de	Da	ite				
		actors are important practices or procedures as the most	4	7	lι	.	0=111	10000				
		uting factors in foodborne illness outbreaks. Public Health rentions are control measures to prevent illness or injury.	4	1		ر	05/11	100	200110 4110 0040110	0.400 0.000 0.7070	****	
	inciv		~ 1	-		-				0-100 B=80-89 C=70-79	070	99
		FOODBORNE ILLNESS RISK FACT										
		(Mark designated compliance status (IN, OUT, NA, or NO) for each n									0	*****
			1	T	orrecte				spection R=Repeat violation of			
		iance Status	cos	-		Co	mpi	iance S			cos	R
1 IN	OUT	NA NO Supervision		oints	5	IN	OUT	NA NO	Cooking and Reheating		9 poi	ints
\subseteq		1-2A PIC present, demonstrates knowledge, performs duties	-	•					Consumer			$\overline{}$
	\cup	1-2B Certified Food Protection Manager	O	0			2		5-1A Proper cooking time a	- I - I - I - I - I - I - I - I - I - I	0	_
2 IN	OUT	NA NO Employee Health, Good Hygienic Practices,			-	U	U		5-1B Proper reheating proc	edures for hot holding	0	VI 10
		Preventing Contamination by Hands		oints	_	_					4 poi	ints
	8	2-1A Proper use of restriction & exclusion		0		0	0		5-2 Consumer advisory pro	vided for raw and	0	0
	O	O 2-1B Hands clean and properly washed	0	0					undercooked foods			
	0	O 2-1C No bare hand contact with ready-to-eat foods or	0	0	6	IN	OUT	NA NO	Holding of TO			
		approved alternate method properly followed	_	Ľ			11.000	The state of the s	Date Marking o		9 poi	_
				oints		Q			6-1A Proper cold holding te	110	-	0
0		2-2A Management knowledge, responsibilities, reporting	-	0			Q		6-1B Proper hot holding ten	21 C 1 C 1 C 1 C 1 C 1 C 1 C 1 C 1 C 1 C	0	-
	8	2-2B Proper eating, tasting, drinking, or tobacco use	0	-		0	O	\circ	6-1C Proper cooling time as	nd temperature	0	0
	O	2-2C No discharge from eyes, nose, and mouth	0	0				00	6-1D Time as a public healt	h control: procedures		0
0		2-2D Adequate handwashing facilities supplied & access ble	•	0					and records			U
	0	2-2E Response procedures for vomiting & diarrheal events	0	0							4 poi	ints
3 IN	OUT	NA NO Approved Source	9 pc	oints			0	00	6-2 Proper date marking an	d disposition	0	0
	0	3-1A Food obtained from approved source	0	0	7	IN	OUT	NA NO	Highly Susceptible	le Populations	9 poi	ints
O	Ō	3-1B Food received at proper temperature	0	0					7-1 Pasteurized foods used	Prohibited foods not	0	
O	Ŏ	3-1C. Food in good condition, safe, and unadulterated	•	0		0	0		offered	. I Tollibriou losas list	O	U
O	Ō	3-1D Required records: shellstock tags, parasite destruction		0	8	IN	OUT	NA NO	Chemic	cals	4 poi	ints
4 IN	OUT	NA NO Protection From Contamination		oints				0	8-2A Food additives: appro-		0	_
	0	O 4-1A Food separated and protected		0		_	1 2 - 2		8-2B Toxic substances proj	perly identified stored.		
		4 4D Desper dispersition of estumed provincely comed				0			used		•	0
	0	reconditioned, and unsafe food	0	0	9	IN	OUT	NA NO	Conformance with App	proved Procedures	4 poi	ints
			4 p	oints					9-2 Compliance with varian			
	0	4-2A Food stored covered		0			0		and HACCP plan		0	0
Ŏ		4-2B Food-contact surfaces: cleaned & sanitized		0				-				
		GOOD R	_		PRA	CTI	CES					
	(M	fark the numbered item OUT, if not in compliance. For items marked OUT, mark							. R = Repeat Violation of the same	code provision = 1 point)		
		Good Retail Practices are preventive measures to control the	ne ir	ntroc	luction	n of p	patho	gens, ch	nemicals, and physical object	ts into foods.		
Co	mpli	iance Status	cos	R		Co	mpl	iance S	Status		cos	R
10	OUT	Safe Food and Water, Food Identification	3 pr	oints		14	OUT		Proper Use of Ute	ensils	1 pc	oint
	0	10A. Pasteurized eggs used where required		0			0	14A. In-	use utensils: properly stored			0
	0	10B. Water and ice from approved source	0	0					nsils, equipment and linens: prop			0
	0	10C. Variance obtained for specialized processing methods	O	0		-	_		gle-use/single-service articles:	properly stored, used	0	
	0	10D. Food properly labeled; original container	0	0	l			14D. GI	oves used properly	ad Vandina	0	
	OUT	Ford Townsontons Control				15	OUT	154 5-	Utensils, Equipment ar			oint
11	OUT		3 pc	oints					od and nonfood-contact surfa designed, constructed, and		•	0
	0	11A. Proper cooling methods used: adequate equipment for temperature control	0	0		-	_		rewashing facilities: installed, m		0	0
	0	11B. Plant food properly cooked for hot holding	0	0		- 1			nfood-contact surfaces clear			ŏ
		11C. Approved thawing methods used	Ŏ		1	16	OUT		Water, Plumbing an		2 poi	
	0	11D. Thermometers provided and accurate	0	0			0	16A. Ho	t and cold water available; a	dequate pressure	Ó	0
12	OUT	Prevention of Food Contamination	3 pc	oints					imbing installed; proper back		0	0
		12A. Contamination prevented during food preparation, storage,	0	0				16C. Se	wage and waste water prope			0
	0	display				17	OUT	17A T-	Physical Facilit			oint
	0	12B. Personal cleanliness 12C. Wiping cloths: properly used and stored	00			-			let facilities: properly constru- rbage/refuse properly dispose			00
	ŏ	12D. Washing fruits and vegetables	ŏ	-		-			ysical facilities installed, mai			ĕ
13	OUT			oint					equate ventilation and lighting;	No. of the control of	ĕ	
	0	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	Ö	CONTRACTOR OF THE PARTY.	1	18	OUT		Pest and Animal C		3 poi	ints
		13B. Compliance with Georgia Smoke Free Air Act	the second second second	Ŏ			the state of the s	18. Inse	cts, rodents, and animals no	SEP LIMITED	Ó	
	g 22				1 (8)	To:	mac		12541116 C	04/03/2023		
Persor	ı ın C	Charge (Signature)		(Print)	101	mas		Date:	/ -1 /UU/LULU		
Inspec	tor (S	Signature) (FD FHS				Fo	llow-u	ıp: YE	s ● NO O Follow-u	p Date: 04/03/2023		
		CED EHS				1000				- meansonal		

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 04/03/2023 Maki of Japan 067-FSP-27018 Address Zip Code City/State 3333 Buford Dr **Buford** GA 30519 **TEMPERATURE OBSERVATIONS** Item/Location Temp Item/Location Item/Location Temp Temp 2 x Lo mein noodles (discarded) / Reach in cooler 56 3x cut veggies(cabbage/lettuce) (discarded) / Ambient air temperature 1 / Reach in cooler 62 54 Ambient air temperature 2 / Reach in cooler 167 29 Chicken teriyaki / Hibachi Steak teriyaki / Hibachi 185 Item OBSERVATIONS AND CORRECTIVE ACTIONS Number 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)(I) 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

Date 04/03/2023

Date 04/03/2023

Person in Charge (Signature)

Inspector (Signature)

stablishment Iaki of Japan	Permit # 067-FSP-27018	Date 04/03/2023
Address 333 Buford Dr	City/State Buford	GA Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE	ACTIONS
contact with floor// Food shall be protected from contaming 1) in a clean dry location; (C) 2) where it is not exposed to splash, dust, or other contants 3) at least 6 inches (15 cm) above the floor. (C)		
14B: .05(10)(e) 1,2,4 COS Dishes stored as clean were laundered linens, and single-service and single-use article contamination; (C) and 3) at least 6 inches above the floo	es shall be stored: 1) in a clean, dry location; (C) 2) whe	, ,
15A: .05(6)(a) COS Reach in cooler near 3 compartmen was 56F. // Person in charge turned on reach in cooler. Cothat meets the requirements specified under subsections	Cooler reached ambient temperature of 29F. // Equipmer	
17C: .07(5)(a),(b)1,2,3 (Repeat) NCOS Accumulation of maintained in good repair and shall be cleaned as often a **2ND REPEAT VIOLATION**		
17D: .07(4)(b) COS Employee food was stored above fa Miscellaneous employee personal items were stored on r Lockers or other suitable facilities shall be located in a de single-use articles cannot occur. (C)	ack above single use items near hibachi grill. // Employe	ee items were relocated to designated storage areas. /
18: .07(5)(k) NCOS Correct By: 04/13/2023 One live roaches observed crawl up wall near 3 compartment / har presence on the premises by: 1. Routinely inspecting incoming shipments of food and some solutions of solutions in prests are found, such as trapping deant and solutions. 4. Eliminating harborage conditions.(C)	ndwashing sink. // The presence of insects, rodents, an upplies; (C)	d other pests shall be controlled to minimize their
18: .07(5)(l) NCOS Correct By: 04/13/2023 Many dead roinsects, rodents, and other pests shall be removed from cattraction of pests. (C)	·	· · · · · · · · · · · · · · · · · · ·
Person in Charge (Signature)		Data a vacanas
nspector (Signature)		Date 04/03/2023 Date 04/03/2023
ispector (orginature) () V		Date 04/03/2023

stablishment aki of Japan	Permit # 067-FSP-27018	Date 04/03/2023
ddress	City/State	Zip Code
3 Buford Dr Item	Buford	GA 30519
lumber	OBSERVATIONS AND CORRECTIVE	ACTIONS
mments:		
cold/hot holding temperatures assessed were in	compliance unless otherwise noted.	
PERMIT SUSPENDED for Consecutive U on routi On-site training provided PERMIT REINSTATED	ne inspection	
ollow up inspection will occur on or before 04/13/2	2023. Correct any uncorrected violations or permit may be su	uspended.
cility must earn a 70 (C) or better on follow up or p	permit will be suspended.	
ND REPEAT VIOLATIONS: 1-2A, 8-2B, 17C hree consecutive violations of the same code pro	vision on routine inspections may result in permit suspension	n.
equired additional routine inspection will be condu	ucted within 12 months.	
ww.gnrhealth.com (770) 963-5132		
waan in Charac (Ciaractura)		D-4- 04/02/2022
erson in Charge (Signature)		Date 04/03/2023
spector (Signature)		Date 04/03/2023