

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE			
Establishment Name: <u>LITTLE TOKYO</u> Address: <u>2096 Buford Dam Rd</u> City: <u>Buford</u> Time In: <u>02:07 PM</u> Time Out: <u>03:13 PM</u> Inspection Date: <u>11/08/2022</u> CFSM: <u>Young Jun Choi 20737921 06/20/2026</u>						96		A			
Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Last Score: <u>N/A</u> Grade: <u>N/A</u> Date: <u>05/24/2022</u> 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-FS-11887</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.										Prior Score: <u>86</u> Grade: <u>B</u> Date: <u>05/14/2022</u>	
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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
1-2A PIC present, demonstrates knowledge, performs duties											
1-2B Certified Food Protection Manager											
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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
2-1A Proper use of restriction & exclusion											
2-1B Hands clean and properly washed											
2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed											
4 points											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
2-2A Management knowledge, responsibilities, reporting											
2-2B Proper eating, tasting, drinking, or tobacco use											
2-2C No discharge from eyes, nose, and mouth											
2-2D Adequate handwashing facilities supplied & accessible											
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"/>							
3-1A Food obtained from approved source											
	<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"/>							
3-1C. Food in good condition, safe, and unadulterated											
	<input checked="" 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 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"/>							
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"/>							
4-2A Food stored covered											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
4-2B Food-contact surfaces: cleaned & sanitized											
Compliance Status					COS	R					
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 checked="" 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"/>							
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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
6-1A Proper cold holding temperatures											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>							
6-1B Proper hot holding temperatures											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>							
6-1C Proper cooling time and temperature											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
6-1D Time as a public health control: procedures and records											
4 points											
	<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 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"/>							
8-2A Food additives: approved and properly used											
	<input checked="" 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"/>							
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"/>							
10A. Pasteurized eggs used where required											
	<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"/>							
10C. Variance obtained for specialized processing methods											
	<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"/>							
11A. Proper cooling methods used: adequate equipment for temperature control											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
11B. Plant food properly cooked for hot holding											
	<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"/>							
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"/>							
12A. Contamination prevented during food preparation, storage, display											
	<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"/>							
12C. Wiping cloths: properly used and stored											
	<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 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"/>							
13B. Compliance with Georgia Smoke Free Air Act											
Compliance Status					COS	R					
14	OUT										
Proper Use of Utensils 1 point											
	<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"/>							
14B. Utensils, equipment and linens: properly stored, dried, handled											
	<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"/>							
14D. Gloves used properly											
15 OUT Utensils, Equipment and Vending 1 point											
	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
15B. Warewashing facilities: installed, maintained, used; test strips											
	<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"/>							
16A. Hot and cold water available; adequate pressure											
	<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"/>							
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"/>							
17A. Toilet facilities: properly constructed, supplied, cleaned											
	<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"/>							
17C. Physical facilities installed, maintained, and clean											
	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
18. Insects, rodents, and animals not present											
Person in Charge (Signature) _____ (Print) <u>Young</u>		Date: <u>11/08/2022</u>									
Inspector (Signature) <u>Mary</u>		Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>11/18/2022</u>									

Food Service Establishment Inspection Report Addendum

Page 2 of 3

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 LITTLE TOKYO	Permit # 067-FS-11887	Date 11/08/2022
Address 2096 Buford Dam Rd	City/State BufordGA	Zip Code 30518

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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2-2D: .06(2)(o) COS Correct By: 11/18/2022 Observed a white container in the hand sink upon entry to kitchen. PIC removed container from hand sink. A handwashing facility may not be used for purposes other than handwashing. (Pf)

Person in Charge (Signature)	Date 11/08/2022
Inspector (Signature) 	Date 11/08/2022

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Page 3 of 3

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Address 2096 Buford Dam Rd	City/State Buford GA	Zip Code 30518

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

NOTE: All cold and hot held temperatures were in compliance unless otherwise noted.

NOTE: MSG is used at this facility.

NOTE: Questions? Please visit www.gnrhealth.com

Person in Charge (Signature)	Date 11/08/2022
Inspector (Signature) 	Date 11/08/2022