
 <b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>		<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>	
Establishment Name: <u>CHINA WOK</u> Address: <u>4155 Lawrenceville Hwy</u>		72	C	
City: <u>Lilburn</u>	Time In: <u>02:25 PM</u>			Time Out: <u>04:28 PM</u>
Inspection Date: <u>10/14/2022</u>	CFSM: <u>Huagui Huang 19378251 05/17/2025</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-FS-11439</u>		Last Score <b>93</b>	Grade <b>A</b>	Date <b>06/22/2022</b>
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 <b>86</b>	Grade <b>B</b>	Date <b>10/29/2021</b>
		SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69		

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**  
 (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.)

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																																																																																																																																																																																																																																																																																													
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3-1B Food received at proper temperature		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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3-1D Required records: shellstock tags, parasite destruction		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
<b>4</b>	<b>IN OUT NA NO</b> <b>Protection From Contamination</b> <b>9 points</b>																																																																																																																																																																																																																																																																																												
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4-1A Food separated and protected		<input checked="" type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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4-2A Food stored covered		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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4-2B Food-contact surfaces: cleaned & sanitized		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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<b>5</b>	<b>IN OUT NA NO</b> <b>Cooking and Reheating of TCS Foods, Consumer Advisory</b> <b>9 points</b>																																																																																																																																																																																																																																																																																												
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5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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5-2 Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
<b>6</b>	<b>IN OUT NA NO</b> <b>Holding of TCS Foods, Date Marking of TCS Foods</b> <b>9 points</b>																																																																																																																																																																																																																																																																																												
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6-1A Proper cold holding temperatures		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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6-1C Proper cooling time and temperature		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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6-1D Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
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6-2 Proper date marking and disposition		<input checked="" type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
<b>7</b>	<b>IN OUT NA NO</b> <b>Highly Susceptible Populations</b> <b>9 points</b>																																																																																																																																																																																																																																																																																												
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7-1 Pasteurized foods used: Prohibited foods not offered		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
<b>8</b>	<b>IN OUT NA NO</b> <b>Chemicals</b> <b>4 points</b>																																																																																																																																																																																																																																																																																												
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8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
8-2B Toxic substances properly identified, stored, used		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
<b>9</b>	<b>IN OUT NA NO</b> <b>Conformance with Approved Procedures</b> <b>4 points</b>																																																																																																																																																																																																																																																																																												
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										
9-2 Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>																																																																																																																																																																																																																																																																																										

**GOOD RETAIL PRACTICES**  
 (Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)  
 Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td><b>10</b></td> <td><b>OUT</b> <b>Safe Food and Water, Food Identification</b> <b>3 points</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>10A. Pasteurized eggs used where required</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>10B. Water and ice from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>10C. Variance obtained for specialized processing methods</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>10D. Food properly labeled; original container</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>11</b></td> <td><b>OUT</b> <b>Food Temperature Control</b> <b>3 points</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>11A. Proper cooling methods used: adequate equipment for temperature control</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>11B. Plant food properly cooked for hot holding</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>11C. Approved thawing methods used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>11D. Thermometers provided and accurate</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>12</b></td> <td><b>OUT</b> <b>Prevention of Food Contamination</b> <b>3 points</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>12A. Contamination prevented during food preparation, storage, display</td> <td><input checked="" type="radio"/></td> <td><input checked="" type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>12B. Personal cleanliness</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>12C. Wiping cloths: properly used and stored</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>12D. Washing fruits and vegetables</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>13</b></td> <td><b>OUT</b> <b>Postings and Compliance with Clean Air Act</b> <b>1 point</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>13A. Posted: Permit/Inspection/Choking Poster/Handwashing</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>13B. Compliance with Georgia Smoke Free Air Act</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> </table>	Compliance Status		COS	R	<b>10</b>	<b>OUT</b> <b>Safe Food and Water, Food Identification</b> <b>3 points</b>			<input type="radio"/>	10A. Pasteurized eggs used where required	<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"/>	10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	<b>11</b>	<b>OUT</b> <b>Food Temperature Control</b> <b>3 points</b>			<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<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"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	<b>12</b>	<b>OUT</b> <b>Prevention of Food Contamination</b> <b>3 points</b>			<input checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12C. Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	12D. Washing fruits and vegetables	<input checked="" type="radio"/>	<input type="radio"/>	<b>13</b>	<b>OUT</b> <b>Postings and Compliance with Clean Air Act</b> <b>1 point</b>			<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td><b>14</b></td> <td><b>OUT</b> <b>Proper Use of Utensils</b> <b>1 point</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>14A. In-use utensils: properly stored</td> <td><input checked="" type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>14B. Utensils, equipment and linens: properly stored, dried, handled</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>14C. Single-use/single-service articles: properly stored, used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>14D. Gloves used properly</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>15</b></td> <td><b>OUT</b> <b>Utensils, Equipment and Vending</b> <b>1 point</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>15B. Warewashing facilities: installed, maintained, used; test strips</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>15C. Nonfood-contact surfaces clean</td> <td><input type="radio"/></td> <td><input checked="" type="radio"/></td> </tr> <tr> <td><b>16</b></td> <td><b>OUT</b> <b>Water, Plumbing and Waste</b> <b>2 points</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>16A. Hot and cold water available; adequate pressure</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>16B. Plumbing installed; proper backflow devices</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>16C. Sewage and waste water properly disposed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>17</b></td> <td><b>OUT</b> <b>Physical Facilities</b> <b>1 point</b></td> <td></td> <td></td> </tr> <tr> <td><input type="radio"/></td> <td>17A. Toilet facilities: properly constructed, supplied, cleaned</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>17B. Garbage/refuse properly disposed; facilities maintained</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>17C. Physical facilities installed, maintained, and clean</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><input type="radio"/></td> <td>17D. Adequate ventilation and lighting; designated areas used</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>18</b></td> <td><b>OUT</b> <b>Pest and Animal Control</b> <b>3 points</b></td> <td></td> <td></td> </tr> <tr> <td><input checked="" type="radio"/></td> <td>18. Insects, rodents, and animals not present</td> <td><input checked="" type="radio"/></td> <td><input checked="" type="radio"/></td> </tr> </table>	Compliance Status		COS	R	<b>14</b>	<b>OUT</b> <b>Proper Use of Utensils</b> <b>1 point</b>			<input checked="" type="radio"/>	14A. In-use utensils: properly stored	<input checked="" 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"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>	<b>15</b>	<b>OUT</b> <b>Utensils, Equipment and Vending</b> <b>1 point</b>			<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input checked="" type="radio"/>	<b>16</b>	<b>OUT</b> <b>Water, Plumbing and Waste</b> <b>2 points</b>			<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	<b>17</b>	<b>OUT</b> <b>Physical Facilities</b> <b>1 point</b>			<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<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"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	<b>18</b>	<b>OUT</b> <b>Pest and Animal Control</b> <b>3 points</b>			<input checked="" type="radio"/>	18. Insects, rodents, and animals not present	<input checked="" type="radio"/>	<input checked="" type="radio"/>
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<input checked="" type="radio"/>	14A. In-use utensils: properly stored	<input checked="" 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"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<b>15</b>	<b>OUT</b> <b>Utensils, Equipment and Vending</b> <b>1 point</b>																																																																																																																																																																
<input checked="" type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input checked="" type="radio"/>																																																																																																																																																														
<b>16</b>	<b>OUT</b> <b>Water, Plumbing and Waste</b> <b>2 points</b>																																																																																																																																																																
<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<input type="radio"/>	16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<b>17</b>	<b>OUT</b> <b>Physical Facilities</b> <b>1 point</b>																																																																																																																																																																
<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	<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"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>																																																																																																																																																														
<b>18</b>	<b>OUT</b> <b>Pest and Animal Control</b> <b>3 points</b>																																																																																																																																																																
<input checked="" type="radio"/>	18. Insects, rodents, and animals not present	<input checked="" type="radio"/>	<input checked="" type="radio"/>																																																																																																																																																														

Person in Charge (Signature) _____ (Print) Tina	Date: <u>10/14/2022</u>
Inspector (Signature) 	SRS EHS
Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/>	Follow-up Date: <u>10/14/2022</u>



# Food Service Establishment Inspection Report Addendum

*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).*

<b>Establishment</b> CHINA WOK	<b>Permit #</b> 067-FS-11439	<b>Date</b> 10/14/2022
<b>Address</b> 4155 Lawrenceville Hwy	<b>City/State</b> Lilburn GA	<b>Zip Code</b> 30047

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fried shrimp / Deep fruer	211	Mongolian beef / Wok	183	House fried rice / Wok	180
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

## OBSERVATIONS AND CORRECTIVE ACTIONS

- 2-2D: .06(2)(o) COS Correct By: 10/24/2022 Hand sink blocked at the start for the inspection by rolling cart Cart removed from in front of the sink 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)(iii)(v) (vi)(vii)(viii) COS Correct By: 10/17/2022 Observed raw ground pork stored on top of container of cooked chicken above soaking rice noodles.  
Observed raw pork stored on top of wontons and noodles in the deep freezer Ground Pork relocated to bottom shelf, pork in freezer removed. Raw, unpackaged animal food, such as beef, lamb, pork, poultry, and fish may not be offered for consumer self-service. (P) This paragraph does not apply to: (i) Consumer self-service of ready-to-eat foods at buffets or salad bars that serve foods such as sushi or raw shellfish; (ii) Ready-to-cook individual portions for immediate cooking and consumption on the premises such as consumer-cooked meats or consumer-selected ingredients for Mongolian barbecue; or (iii) Raw, frozen, shell-on shrimp, or lobster.
- 6-2: .04(6)(g) COS Correct By: 10/24/2022 Observed several containers of cooked chicken and noodles in walk in cooler with no date marking All items properly date marked. Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by which the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)
- 12A: .04(4)(r) (Repeat) COS Observed two large containers of sauce and a bag of flour/cornstarch being stored in direct contact with the floor All items relocated to be at least 6 inches off the floor All  
Food shall be protected from contamination by storing the food:  
1) in a clean dry location; (C)  
2) where it is not exposed to splash, dust, or other contamination; (C) and  
3) at least 6 inches (15 cm) above the floor. (C)
- 12D: .04(4)(g) COS Observed a large amount of dirty dishes being stored in the fruit/vegetable sink All dishes removed sink washed rinsed and sanitized 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)
- 14A: .04(4)(k) COS Observed serving spoons for the rice being stored in stagnant 75 degree water. Spoons removed from water and water dumped. New spoons obtained to serve rice 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)
- 15A: .05(6)(q)1&3 NCOS Correct By: 10/17/2022 Observed large amounts of ice accumulation in the deep freezers preventing full closure 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)
- 15C: .05(7)(a)2,3 (Repeat) NCOS Correct By: 10/24/2022 Observed large accumulations of grease and degree buildup one floors walls and cooking equipment Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)
- 18: .07(2)(m) (Repeat) COS Observed back door of facility open at the start of the inspection Door closed Outer openings of a food service establishment shall be protected against the entry of insects and rodents by:  
1) filling or closing holes and other gaps along floors, walls, and ceilings; (C)  
2) closed, tight-fitting windows; (C) and  
3) solid self-closing, tight-fitting doors. (C)

<b>Person in Charge (Signature)</b>	<b>Date</b> 10/14/2022
<b>Inspector (Signature)</b>	<b>Date</b> 10/14/2022



# Food Service Establishment Inspection Report Addendum

Page 3 of 3

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<b>Establishment</b> CHINA WOK	<b>Permit #</b> 067-FS-11439	<b>Date</b> 10/14/2022
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## Item Number OBSERVATIONS AND CORRECTIVE ACTIONS

Comments:

All cold and hot holding in compliance unless otherwise noted  
All frozen foods frozen solid

AS A RESULT OF TODAYS A FOLLOW UP INSPECTION WILL OCCUR ON OR BEFORE 10/24. ANY VIOLATIONS NOT CORRECTED MAY RESULT IN PERMIT SUSPENSION

AS A RESULT OF TODAYS SCORE THERE WILL BE AN ADDITIONAL ROUTINE INSPECTION WITHIN THE NEXT 12 MONTHS

NOTE SECOND REPEAT FOR VIOLATIONS 15 C Violation Code: .05(7)(a)2,3 – Equipment, Food/Nonfood-Contact Surfaces, and Utensils, food-contact surfaces of cooking equipment & nonfood-contact surfaces free of accumulations  
VIOLATION 18 Violation Code: .07(2)(m) – Outer Openings Protected (C)  
And VIOLATION 12A Violation Code: .04(4)(r) – Food Storage, Prohibited Areas (C)

IF VIOLATIONS ARE MARKED OUT ON NEXT INSPECTION PERMIT MAY BE SUSPENDED

QUESTIONS WWW.GNRHEALTH.COM 770.963.5132

<b>Person in Charge (Signature)</b>	<b>Date</b> 10/14/2022
<b>Inspector (Signature)</b> 	<b>Date</b> 10/14/2022