

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: JINYA RAMEN BAR Address: 2925 Buford Dr City: Buford Time In: 12:50 PM Time Out: 02:50 PM Inspection Date: 05/05/2022 CFSM: Sanaya Saboowala 18786858 01/03/2025 Purpose of Inspection: Routine <input type="radio"/> Follow-up <input checked="" 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#: 067-FSP-27628 <div style="font-size: small;">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.</div>						96	A
						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							
1 IN OUT NA NO Supervision 4 points				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"/>	1-2A PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperatures
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				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"/>	2-1A Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures
<input checked="" 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	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	7 IN OUT NA NO Highly Susceptible Populations 9 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>	8 IN OUT NA NO Chemicals 4 points
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3 IN OUT NA NO Approved Source 9 points	<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"/>	3-1A Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	9 IN OUT NA NO Conformance with Approved Procedures 4 points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>	
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 type="radio"/>	<input type="radio"/>	
<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	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized	<input checked="" type="radio"/>	<input type="radio"/>	
GOOD RETAIL PRACTICES <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point			
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored
<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"/>	14B. Utensils, equipment and linens: properly stored, dried, handled
<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"/>	14C. Single-use/single-service articles: properly stored, used
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly
11 OUT Food Temperature Control 3 points				15 OUT Utensils, Equipment and Vending 1 point			
<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"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
<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"/>	15B. Warewashing facilities: installed, maintained, used; test strips
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate	16 OUT Water, Plumbing and Waste 2 points		
12 OUT Prevention of Food Contamination 3 points				<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"/>	12A. Contamination prevented during food preparation, storage, display	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12C. Wiping cloths: properly used and stored	17 OUT Physical Facilities 1 point		
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned
13 OUT Postings and Compliance with Clean Air Act 1 point				<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"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<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"/>	13B. Compliance with Georgia Smoke Free Air Act	<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"/>	18. Insects, rodents, and animals not present
Person in Charge (Signature) _____ (Print) Sunny (PIC) & Date: 05/05/2022							
Inspector (Signature) _____ SMA EHS						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____	

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Establishment JINYA RAMEN BAR	Permit # 067-FSP-27628	Date 05/05/2022
Address 2925 Buford Dr	City/State Buford GA	Zip Code 30519

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Date 05/05/2022

Date 05/05/2022

Food Service Establishment Inspection Report Addendum		Page 3 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 JINYA RAMEN BAR		Permit # 067-FSP-27628	Date 05/05/2022
Address 2925 Buford Dr		City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
Comments:			
<p>www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132 UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.</p> <p>Cold & hot food held at required temperatures unless otherwise noted. *Additives: flavored drink syrups. *The most current graded inspection report shall be posted in public view, readable from one foot away. *Facility is using time as a control for food on the far end of the cookline: bean sprouts, pork chashu (cooked), chicken chashu (cooked), spinach, kikurage (cooked mushrooms), wet shrimp tempura batter, seasoned eggs.</p> <p>*Salmon, tuna, masago are served raw; parasite destruction documentation provide; consumer advisory provided on menu.</p> <p>**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</p> <p>-Butane lighter/chemicals shall be stored separate from food, food storage & prep areas, clean equipment/utensils & single-use items.</p> <p>-Employee drinks shall be stored separate from single-use gloves, food, sanitizer, etc.</p> <p>-Reviewed hand washing/glove usage requirements.</p> <p>-CFSM & PIC have decided to use time as a control for the seasoned eggs at the cookline. They will be fully cooked, cooled down to 41°F & stored in the walkin cooler. Then they will be removed from temperature control, time stamped for 4 hours, put into the hot holding units at the cookline. Boiled sauce will be poured over the eggs in the hot holding units where they will be for service. NOTE: there is a consumer advisory on the menus.</p> <p>-Shrimp tempura wet batter has been added to the time control procedures.</p> <p>-Relocate paper towels next to the dish machine so that they are not above the drain board used for holding clean dishes.</p> <p>-Person in charge stated that the handwashing sink (wall mounted) on the cookline between the fryer and steamer will be replaced with a more accessible hand sink on 4 legs that will be pulled out to be level with the front of the cooking equipment.</p> <p>-Person in charge stated that an outdoor storage area may be added. Facility must apply for a remodel at Gwinnett Environmental Health office before constructing for approval.</p> <p>Joint inspection w/ZAJ</p>			
Person in Charge (Signature)		Date 05/05/2022	
Inspector (Signature)		Date 05/05/2022	