

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: CUPPOKI Address: 3333 Buford Dr City: Buford Time In: 11:30 AM Time Out: 03:00 PM Inspection Date: 10/27/2021 CFSM: _____ 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#: 067-FS-12576 <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>						46	U
<div style="display: flex; justify-content: space-between;"> <div> Last Score 94 Grade A Date 02/11/2020 Prior Score 84 Grade B Date 01/15/2020 </div> <div> SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69 </div> </div>							
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 type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties	<input checked="" type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>	
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 checked="" type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	
<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"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting	<input checked="" type="radio"/>	<input type="radio"/>	
<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 checked="" type="radio"/>	
<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"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>	
3 IN OUT NA NO Approved Source 9 points				7 IN OUT NA NO Highly Susceptible Populations 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 type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature	<input type="radio"/>	<input type="radio"/>	
<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"/>	
<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				8 IN OUT NA NO Chemicals 4 points			
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input checked="" 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 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 checked="" type="radio"/>	<input checked="" type="radio"/>	
<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>	
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"/>	
<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"/>	<input type="radio"/>	<input type="radio"/>	11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	
12 OUT Prevention of Food Contamination 3 points				16 OUT Water, Plumbing and Waste 2 points			
<input checked="" 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"/>	<input type="radio"/>	<input type="radio"/>	12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>	
<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"/>	<input type="radio"/>	<input type="radio"/>	12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	
13 OUT Postings and Compliance with Clean Air Act 1 point				17 OUT Physical Facilities 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"/>	<input type="radio"/>	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input checked="" type="radio"/>	<input type="radio"/>	
<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"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>	
<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	
<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"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<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"/>	<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"/>	<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"/>	<input type="radio"/>	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	18A. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	

Person in Charge (Signature) _____
Inspector (Signature) _____

(Print) Andy Kim
 SMA EHS

Date: 10/27/2021
Follow-up: YES ☒ NO ☐ **Follow-up Date:** 10/27/2021

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 CUPPOKI		Permit # 067-FS-12576		Date 10/27/2021	
Address 3333 Buford Dr		City/State BufordGA		Zip Code 30519	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
boba/tapioca / holding unit	94	/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
<p>1-2A: .03(2)(a)-(l), (n) COS Active Managerial Control measures were not satisfactory for the establishment to be in compliance with the code. Violations for posting the CFSM certificate, handwashing, employee health requirements, using a hand sink, body fluid cleanup, food protected from contamination, chemical sanitizer requirements, menu consumer advisory, hot holding (amongst other good retail practices) were observed today. Training provided. Corrected some of the violations. 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)</p> <p>1-2B: .03(3)(c) NCOS Correct By: 11/05/2021 Facility does not have the CFSM certificate posted. The PIC can't locate the certificate. The original CFSM certificate shall be posted in public view in each food service establishment. An additional copy shall be retained on file at the food service establishment at all times, and shall be made available for inspection by the Health Authority. (Pf)</p> <p>2-1B: .03(5)(c) COS Employee did not wash his hands between washing dishes and handling food, utensils on the prep table. He also started to put on gloves when I said he needed to wash his hands. Training provided. Had employee wash his hands. Employees must wash hands and exposed portions of arms immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, and: 1) after touching exposed body parts; 2) after using the restroom; 3) after coughing, sneezing, using tobacco, eating, or drinking; 4) after handling soiled equipment or utensils; 5) during food preparation, as often as needed to remove soil and contamination and to prevent cross contamination when changing tasks; 6) before putting on gloves; 7) after engaging in other activities that contaminate hands; 8) a second time when entering the kitchen from using the restroom. (P)</p> <p>2-2A: .03(1)(c)2,3,17 COS PIC unable to convey knowledge of the employee health policy (symptoms, illnesses, restrictions/exclusions & restrictions). Training provided. Person in charge shall explain their responsibility for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease and can describe the symptoms associated with the diseases that are transmissble through food. They also shall be able to explain how food employees and conditional employees comply with reporting responsibilities and exclusion or restriction of food employees. (Pf)</p> <p>2-2D: .06(2)(o) (Repeat) COS Utensils were stored in one hand sink. Access to another hand sink was blocked by the trash can. *** Second Consecutive Violation*** Items removed from sink; sinks made accesible. A handwashing sink shall be maintained so that it is accessible at all times for employee use. (Pf) A handwashing facility may not be used for purposes other than handwashing. (Pf)</p> <p>2-2E: .03(6) COS Facility did not have procedures for cleaning vomit & diarrheal events. I provided procedures to the facility. Facility has bleach onsite. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. (Pf)</p> <p>4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Unwashed produce, raw meat, raw salmon were stored above ready-to-eat food in the walkin cooler/freezer. Food separated. Facility has the food storage chart posted on the walkin cooler door. Must display, store, prepare, and hold foods so they are protected from cross contamination. (P) Food shall be protected from cross contamination by: (i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from: (I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and (II) Cooked ready-to-eat food; and (P) (III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (ii) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (I) Using separate equipment for each type, (P) or (II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and (III) Preparing each type of food at different times or in separate areas; (P)</p>					
Person in Charge (Signature)				Date 10/27/2021	
Inspector (Signature)				Date 10/27/2021	

Food Service Establishment Inspection Report Addendum		Page 3 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 CUPPOKI		Permit # 067-FS-12576	Date 10/27/2021
Address 3333 Buford Dr		City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
<p>(iii) Cleaning and sanitizing equipment and utensils; (v) Cleaning hermetically sealed containers of food of visible soil before opening; (vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened; (vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or (viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.</p> <p>4-2B: .05(6)(n) COS No measurable chlorine sanitizer detected in the sanitizer bucket used for in-use wiping cloths. Sanitizer adjusted to correct concentration. 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)</p> <p>5-2: .04(7)(e) NCOS Correct By: 11/05/2021 Missing consumer advisory (reminder statement, disclosure statement & asterisks (*) on the Make Your Own Poki menu/order sheet. Salmon & tuna are served raw. Masago is on the menu, but PIC stated they are not serving it at this time. Either add asterisk (*) next to masago or remove item from the menu. If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in a ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective means. The disclosure and reminder statements shall be worded in legible type in all capital letters and no smaller than size #8 font, or if displayed on a menu board shall be printed no smaller than the smallest letter in used for a menu item. (Pf)</p> <p>6-1B: .04(6)(f) COS Boba/tapioca was held at 94°F. This was noted on the previous inspection. Discussed using time as a control. Issued time as a control procedures. Reheated. Time/temperature control for safety food shall be maintained at 135°F (57°C) or above. (P)</p> <p>11D: .05(3)(g) Correct By: 11/05/2021 Facility does not have a food thermometer. A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets. (Pf)</p> <p>12A: .04(4)(q) COS Food was stored on the floor in the kitchen/walkin. Food elevated off the floor. 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)</p> <p>14A: .04(4)(k) (Repeat) COS In-use utensils were improperly stored: in room temperature water, in ice water, handles in food. Single-use cups with no handles stored in food. Facility should use the dipper well that is installed. *** Second Consecutive Violation*** Utensils removed from use. 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)</p> <p>17D: .07(4)(b) COS Employee phone was stored on the shelf above the prep table. Employee multi-use drink cup was stored on the prep table. Items removed. Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. (C) Lockers or other suitable facilities shall be provided and used for the orderly storage of employees' clothing and other possessions. (C) Drinks shall be in single-use cups with secure lids & straws.</p>			
Person in Charge (Signature)		Date 10/27/2021	
Inspector (Signature)		Date 10/27/2021	

Food Service Establishment Inspection Report Addendum		Page <u>4</u> of <u>4</u>
<i>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).</i>		
Establishment CUPPOKI	Permit # 067-FS-12576	Date 10/27/2021
Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519
Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS	
<p>Comments:</p> <p>www.gnrhealth.com * dph.georgia.gov/food-service * QUESTIONS? 770-963-5132</p> <p>UNSATISFACTORY SCORES, REPEAT VIOLATIONS AND UNCORRECTED VIOLATIONS MAY RESULT IN PERMIT SUSPENSION.</p> <p>*Cold food holding at 41°F or below unless otherwise noted. *Hot food holding at 135°F or above unless otherwise noted. *Additives: flavored drink syrups.</p> <p>*All equipment must be NSF commercial equipment.</p> <p>**YOUR PERMIT HAS BEEN SUSPENDED FOR MISSING MORE THAN 9 FOODBORNE ILLNESS RISK FACTOR / PUBLIC HEALTH INTERVENTIONS AND RECEIVING A “U” GRADE.</p> <p>-Training provided.</p> <p>-Permit reinstated.</p> <p>*Follow-up inspection within 10 days.</p> <p>**Required additional routine inspection within the next 12 months.</p> <p>- Facilities must earn a passing score of 80 or above on follow-up inspections.</p> <p>Food that contains imitation crab are listed as "crab meat" on the menus/order forms. Correct menus by 11/5/2021.</p> <p>*Food shall be offered for human consumption in a way that does not mislead or misinform the consumer.</p> <p>Facility needs to provide parasite destruction documentation for the salmon. The box the fish comes in & the invoice states salmon is farm-raised. Need to know what the fish is fed.</p> <p>**If raw, raw-marinated, partially cooked, or marinated-partially cooked fish are served or sold in readyto-eat form, and the fish are raised and fed as specified in subsection (5)(e)2(iv) of this Rule, a written agreement or statement from the supplier or aquaculturist stipulating that the fish were raised and fed as specified in subsection (5)(e)2(iv) of this Rule shall be obtained by the person in charge and retained in the</p> <p>Reminders:</p> <p>-Discontinue using cardboard to line storage shelves.</p> <p>-PIC stated the microwaves are cleaned once a week. **The cavities and door seals of microwave ovens shall be cleaned at least every 24 hours by using the manufacturer's recommended cleaning procedure.</p>		
Person in Charge (Signature)		Date 10/27/2021
Inspector (Signature)		Date 10/27/2021