

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE	
Establishment Name: <u>RISING ROLL</u> Address: <u>1812 N Brown Rd NW</u> City: <u>Lawrenceville</u> Time In: <u>02:35 PM</u> Time Out: <u>04:15 PM</u> Inspection Date: <u>10/25/2022</u> CFSM: <u>Shayan Lalianpour 22797988 10/23/2027</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-12504</u>						93	A	
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.						Last Score: 87 Grade: B Date: 11/04/2021	Prior Score: 75 Grade: C Date: 10/25/2021	
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"/>	1-2A PIC present, demonstrates knowledge, performs duties			○ ○
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager			○ ○
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands			9 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion			○ ○
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed			○ ○
	<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			○ ○
				4 points				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting			○ ○
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use			○ ○
	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible			○ ○
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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 type="radio"/>	<input type="radio"/>	<input checked="" 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			○ ○
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 type="radio"/>	<input type="radio"/>	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature			○ ○
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input type="radio"/>	<input checked="" 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			○ ○
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>								
Compliance Status				COS	R			
10	OUT	Safe Food and Water, Food Identification			3 points			
	<input type="radio"/>	10A. Pasteurized eggs used where required			○	○		
	<input type="radio"/>	10B. Water and ice from approved source			○	○		
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			○	○		
	<input type="radio"/>	10D. Food properly labeled; original container			○	○		
11	OUT	Food Temperature Control			3 points			
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			○	○		
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			○	○		
	<input type="radio"/>	11C. Approved thawing methods used			○	○		
	<input type="radio"/>	11D. Thermometers provided and accurate			○	○		
12	OUT	Prevention of Food Contamination			3 points			
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			○	○		
	<input type="radio"/>	12B. Personal cleanliness			○	○		
	<input type="radio"/>	12C. Wiping cloths: properly used and stored			○	○		
	<input type="radio"/>	12D. Washing fruits and vegetables			○	○		
13	OUT	Postings and Compliance with Clean Air Act			1 point			
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			○	○		
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			○	○		
14	OUT	Proper Use of Utensils			1 point			
	<input type="radio"/>	14A. In-use utensils: properly stored			○	○		
	<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			○	○		
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used			○	○		
	<input type="radio"/>	14D. Gloves used properly			○	○		
15	OUT	Utensils, Equipment and Vending			1 point			
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			○	○		
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			○	○		
	<input checked="" type="radio"/>	15C. Nonfood-contact surfaces clean			○	○		
16	OUT	Water, Plumbing and Waste			2 points			
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure			○	○		
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices			○	○		
	<input type="radio"/>	16C. Sewage and waste water properly disposed			○	○		
17	OUT	Physical Facilities			1 point			
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			○	○		
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			○	○		
	<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			○	○		
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			○	○		
18	OUT	Pest and Animal Control			3 points			
	<input type="radio"/>	18. Insects, rodents, and animals not present			○	○		
Person in Charge (Signature) _____				(Print) <u>Shahram</u>		Date: <u>10/25/2022</u>		
Inspector (Signature) <u>TWF</u>				TWF EHS		Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: <u>10/25/2022</u>		

Page 2 of 3

Establishment RISING ROLL	Permit # 067-FS-12504	Date 10/25/2022
Address 1812 N Brown Rd NW	City/State Lawrenceville GA	Zip Code 30043

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
shredded cheddar cheese - discarded / display	49	chicken salad - cooling temp 1 (30m) / display	48	sliced tomatoes - cooling temp 1 (3h 45m) /	50
tuna salad - cooling temp 1 (35m) / display cooler	47	egg salad - cooling temp 1 (35m) / display cooler	47	cut cantaloupe - cooling temp 1 (1h 50m) /	56
chicken salad - cooling temp 2 (1h 20m) / walk in	46	sliced tomatoes - cooling temp 2 (4h)	46	tuna salad - cooling temp 2 (1h 15m) / walk in	45
egg salad - cooling temp 2 (1h 15m) / walk in	46	cut cantaloupe - cooling temp 2 (2h 25m) / walk in	50	potato salad - cooling temp 1 (2h) / walk in cooler	51
potato salad - cooling temp 2 (2h 35m) / walk in	49	pasta salad - cooling temp 1 (2h) / walk in cooler	56	pasta salad - cooling temp 2 (2h 35m) / walk in	52
/		/		/	
/		/		/	
/		/		/	

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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15C: .05(7)(d) NCOS Correct By: 11/04/2022 Observed heavy accumulation of grease and debris on grill vent hoods and surrounding walls. // Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)

Date 10/25/2022

Date 10/25/2022

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).

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Comments:

All hot/cold holding temperatures were in compliance unless otherwise stated in temperature log.

NOTE: All food items in display cooler in temperature log were moved to walk in cooler to ensure more rapid cooling.

An informal inspection with occur within the next ten calendar days. If violations are not corrected, permit may be suspended.

REMINDER: Three repeat violations on routine inspections will result in a permit suspension.

Questions? Visit our website www.gnrhealth.com or call our office 770-963-5132.

Person in Charge (Signature)	Date 10/25/2022
Inspector (Signature) 	Date 10/25/2022