

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
<div style="display: flex; justify-content: space-between;"><div><div><b>Establishment Name:</b> VOLCANO STEAK AND SUSHI <b>Address:</b> 1600 Pleasant Hill Rd <b>City:</b> Duluth <b>Time In:</b> 12:10 PM <b>Time Out:</b> 02:00 PM <b>Inspection Date:</b> 02/08/2024 <b>CFSM:</b> Abdul Syukur 21217045 11/02/2026 <b>Purpose of Inspection:</b> Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FSP-27721</div></div><div><div style="display: flex; justify-content: space-between;"><div><b>Last Score</b> 37</div><div><b>Grade</b> U</div><div><b>Date</b> 02/01/2024</div></div><div style="display: flex; justify-content: space-between;"><div><b>Prior Score</b> 84</div><div><b>Grade</b> B</div><div><b>Date</b> 06/01/2023</div></div></div></div>						91	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.						<b>SCORING AND GRADING:</b> 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							
<b>Compliance Status</b>				<b>Compliance Status</b>		COS	R
<b>1 IN OUT NA NO Supervision 4 points</b>				<b>5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points</b>			
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties				<input checked="" type="radio"/> 5-1A Proper cooking time and temperatures			
<input checked="" type="radio"/> 1-2B Certified Food Protection Manager				<input type="radio"/> 5-1B Proper reheating procedures for hot holding			
<b>2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points</b>				<b>6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points</b>			
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion				<input type="radio"/> 6-1A Proper cold holding temperatures			
<input checked="" type="radio"/> 2-1B Hands clean and properly washed				<input type="radio"/> 6-1B Proper hot holding temperatures			
<input checked="" type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<input type="radio"/> 6-1C Proper cooling time and temperature			
<b>3 IN OUT NA NO Approved Source 9 points</b>				<input checked="" type="radio"/> 6-1D Time as a public health control: procedures and records			
<input checked="" type="radio"/> 3-1A Food obtained from approved source				<input type="radio"/> 6-2 Proper date marking and disposition			
<input type="radio"/> 3-1B Food received at proper temperature				<b>7 IN OUT NA NO Highly Susceptible Populations 9 points</b>			
<input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated				<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered			
<input checked="" type="radio"/> 3-1D Required records: shellstock tags, parasite destruction				<b>8 IN OUT NA NO Chemicals 4 points</b>			
<b>4 IN OUT NA NO Protection From Contamination 9 points</b>				<input checked="" type="radio"/> 8-2A Food additives: approved and properly used			
<input type="radio"/> 4-1A Food separated and protected				<input type="radio"/> 8-2B Toxic substances properly identified, stored, used			
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food				<b>9 IN OUT NA NO Conformance with Approved Procedures 4 points</b>			
<b>4-2A Food stored covered</b>				<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan			
<input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized							
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.							
<b>Compliance Status</b>				<b>Compliance Status</b>		COS	R
<b>10 OUT Safe Food and Water, Food Identification 3 points</b>				<b>14 OUT Proper Use of Utensils 1 point</b>			
<input type="radio"/> 10A. Pasteurized eggs used where required				<input type="radio"/> 14A. In-use utensils: properly stored			
<input type="radio"/> 10B. Water and ice from approved source				<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled			
<input type="radio"/> 10C. Variance obtained for specialized processing methods				<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used			
<input type="radio"/> 10D. Food properly labeled; original container				<input type="radio"/> 14D. Gloves used properly			
<b>11 OUT Food Temperature Control 3 points</b>				<b>15 OUT Utensils, Equipment and Vending 1 point</b>			
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control				<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
<input type="radio"/> 11B. Plant food properly cooked for hot holding				<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips			
<input type="radio"/> 11C. Approved thawing methods used				<input type="radio"/> 15C. Nonfood-contact surfaces clean			
<input type="radio"/> 11D. Thermometers provided and accurate				<b>16 OUT Water, Plumbing and Waste 2 points</b>			
<b>12 OUT Prevention of Food Contamination 3 points</b>				<input type="radio"/> 16A. Hot and cold water available; adequate pressure			
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display				<input type="radio"/> 16B. Plumbing installed; proper backflow devices			
<input type="radio"/> 12B. Personal cleanliness				<input type="radio"/> 16C. Sewage and waste water properly disposed			
<input type="radio"/> 12C. Wiping cloths: properly used and stored				<b>17 OUT Physical Facilities 1 point</b>			
<input type="radio"/> 12D. Washing fruits and vegetables				<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned			
<b>13 OUT Postings and Compliance with Clean Air Act 1 point</b>				<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained			
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/> 17C. Physical facilities installed, maintained, and clean			
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used			
				<b>18 OUT Pest and Animal Control 3 points</b>			
				<input type="radio"/> 18. Insects, rodents, and animals not present			
<b>Person in Charge (Signature)</b> _____						<b>Date:</b> 02/08/2024	
<b>Inspector (Signature)</b>						<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/> <b>Follow-up Date:</b> 02/08/2024	
KJB EHS							

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<b>Establishment</b> VOLCANO STEAK AND SUSHI	<b>Permit #</b> 067-FSP-27721	<b>Date</b> 02/08/2024
<b>Address</b> 1600 Pleasant Hill Rd	<b>City/State</b> Duluth GA	<b>Zip Code</b> 30096

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
4-1A: .04(4)(n)1	COS Observed employee with single use gloves on handle raw chicken and then touched a plate to serve the food. // Person-in-charge (PIC) had employee discard dirty plate, remove gloves and rewash hands. // If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)

**Date** 02/08/2024

Date 02/08/2024

# Food Service Establishment Inspection Report Addendum

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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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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 and drink syrups are used at this facility.

NOTE: Thermometers calibrated today (see temp log).

NOTE: A required additional routine will be conducted within 12 months.

NOTE: Questions? Please visit [www.gnrhealth.com](http://www.gnrhealth.com) or call 770-963-5132

Person in Charge (Signature)	Date 02/08/2024
Inspector (Signature) 	Date 02/08/2024