

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE						
<div style="display: flex; justify-content: space-between;"><div><div>Establishment Name: JADE DRAGON WOK-OUT Address: 2920 Old Norcross Rd City: Duluth Time In: 10:40 AM Time Out: 12:30 PM Inspection Date: 04/11/2024 CFSM: Guo Guang Zhang 17974046 06/08/2024 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-FSP-26691</div></div><div><table border="1" style="width: 100%; border-collapse: collapse;"><tr><td style="width: 33%; text-align: center;">Last Score 85</td><td style="width: 33%; text-align: center;">Grade B</td><td style="width: 33%; text-align: center;">Date 12/20/2023</td></tr><tr><td style="text-align: center;">Prior Score 83</td><td style="text-align: center;">Grade B</td><td style="text-align: center;">Date 05/07/2023</td></tr></table></div></div> <div style="margin-top: 10px;">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>						Last Score 85	Grade B	Date 12/20/2023	Prior Score 83	Grade B	Date 05/07/2023	64	U
Last Score 85	Grade B	Date 12/20/2023											
Prior Score 83	Grade B	Date 05/07/2023											
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													
Compliance Status				Compliance Status									
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"/> 1-2A PIC present, demonstrates knowledge, performs duties				<input type="radio"/> 5-1A Proper cooking time and temperatures									
<input type="radio"/> 1-2B Certified Food Protection Manager				<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 type="radio"/> 2-1A Proper use of restriction & exclusion				<input type="radio"/> 6-1A Proper cold holding temperatures									
<input type="radio"/> 2-1B Hands clean and properly washed				<input type="radio"/> 6-1B Proper hot holding temperatures									
<input 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									
3 IN OUT NA NO Approved Source 9 points				<input type="radio"/> 6-1D Time as a public health control: procedures and records									
<input 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				7 IN OUT NA NO Highly Susceptible Populations 9 points									
<input type="radio"/> 3-1C Food in good condition, safe, and unadulterated				<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered									
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction				8 IN OUT NA NO Chemicals 4 points									
4 IN OUT NA NO Protection From Contamination 9 points				<input 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 type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food				9 IN OUT NA NO Conformance with Approved Procedures 4 points									
4-2A Food stored covered				<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan									
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.													
Compliance Status				Compliance Status									
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point									
<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									
11 OUT Food Temperature Control 3 points				15 OUT Utensils, Equipment and Vending 1 point									
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control				<input checked="" 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				16 OUT Water, Plumbing and Waste 2 points									
12 OUT Prevention of Food Contamination 3 points				<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				17 OUT Physical Facilities 1 point									
<input type="radio"/> 12D. Washing fruits and vegetables				<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned									
13 OUT Postings and Compliance with Clean Air Act 1 point				<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained									
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input checked="" type="radio"/> 17C. Physical facilities installed, maintained, and clean									
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act				<input checked="" 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) Jim (CFSM) Date: 04/11/2024													
Inspector (Signature) <i>EKM</i> EKM EHS Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 04/11/2024													

Page 2 of 3

Establishment JADE DRAGON WOK-OUT	Permit # 067-FSP-26691	Date 04/11/2024
Address 2920 Old Norcross Rd	City/State Duluth GA	Zip Code 30096

[illegible]

1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 04/19/2024 Facility had several risk factor violations resulting in today's unsatisfactory score due to lack of managerial control. // 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)

3-1C: .04(1) COS Observed two canned food items with large dents at the top seams. // Cans were moved to another location to be returned. // Food shall be safe, unadulterated, and honestly presented. (P)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw chicken stored above cabbage, unwashed peppers stored above ready to eat vegetables, and raw eggs stored above cooked chicken. // Items moved to proper storage order. // Must display, store, prepare, and hold foods so they are protected from cross contamination. (P)

6-1A: .04(6)(f) (Repeat) COS Observed multiple foods cold holding above 41°F (see temp log). 3RD CONSECUTIVE REPEAT. PERMIT SUSPENDED. // Items discarded. // Time/temperature control for safety food shall be maintained at 41°F (5°C) or below. (P)

15A: .05(6)(a) (Repeat) NCOS Correct By: 04/19/2024 Prep cooler by wok ambient air temperature 51°F. ***SECOND CONSECUTIVE VIOLATION. // Equipment shall be maintained in a state of repair and condition that meets the requirements specified under subsections (1) and (2) of this Rule.

17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 04/19/2024 Floor and area around vegetable sink has heavy build up of debris. // All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)

17D: .05(3)(d) NCOS Correct By: 04/19/2024 Observed ventilation above cooking/wok area with heavy grease build up. // Exhaust ventilation hood systems in food preparation and warewashing areas, including components such as hoods, fans, guards, and ducting shall be designed to prevent grease or condensation from draining or dripping onto food, equipment, utensils, linens, and single-service and single-use articles. (C)

Date 04/11/2024

Date 04/11/2024

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 JADE DRAGON WOK-OUT	Permit # 067-FSP-26691	Date 04/11/2024
Address 2920 Old Norcross Rd	City/State Duluth GA	Zip Code 30096

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
-------------	-------------------------------------

Comments:

NOTE: All hot and cold holding temperatures assessed in compliance unless otherwise noted.

Food in freezer frozen solid.

Facility uses food coloring and MSG as additives.

***PERMIT SUSPENDED DUE TO 3RD CONSECUTIVE REPEAT VIOLATION OF .04(6)(f) - Time/Temperature Control for Safety; Cold Holding.

Fourth consecutive repeat violations from routine to routine may result in permit suspension.

***SECOND CONSECUTIVE VIOLATION OF .05(6)(a) - Good Repair & Proper Adjustment.

THIRD CONSECUTIVE REPEAT VIOLATIONS FROM ROUTINE TO ROUTINE MAY RESULT IN PERMIT SUSPENSION

***Due to an unsatisfactory score on today's inspection follow-up inspection will occur by 4/19/2024.

Two or more consecutive unsatisfactory scores will result in permit suspension.

All uncorrected violations may result in permit suspension.

Permit reinstated after on site training.

Questions?
770-963-5132
www.gnrhealth.com

Person in Charge (Signature)	Date 04/11/2024
Inspector (Signature) 	Date 04/11/2024