

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE			
Establishment Name: Maki of Japan Address: 3333 Buford Dr City: Buford Time In: 12:40 PM Time Out: 01:50 PM Inspection Date: 01/17/2024 CFSM: Andres Pastrana 22162390 05/12/2027 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-27018 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 81	Grade B	Date 12/01/2023	96	A
						Prior Score 85	Grade B	Date 06/14/2023		
						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						COS	R			
1 IN OUT NA NO Supervision 4 points										
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties						<input type="radio"/>	<input type="radio"/>			
<input checked="" 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										
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 2-1B Hands clean and properly washed						<input type="radio"/>	<input type="radio"/>			
<input checked="" 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"/>			
2-2A Management knowledge, responsibilities, reporting						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 2-2C No discharge from eyes, nose, and mouth						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 2-2D Adequate handwashing facilities supplied & accessible						<input checked="" type="radio"/>	<input type="radio"/>			
<input checked="" 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										
<input checked="" type="radio"/> 3-1A Food obtained from approved source						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 3-1B Food received at proper temperature						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 3-1C. Food in good condition, safe, and unadulterated						<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"/> 4-1A Food separated and protected						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food						<input type="radio"/>	<input type="radio"/>			
4-2A Food stored covered						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized						<input type="radio"/>	<input type="radio"/>			
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points										
<input checked="" type="radio"/> 5-1A Proper cooking time and temperatures						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 5-1B Proper reheating procedures for hot holding						<input type="radio"/>	<input type="radio"/>			
5-2 Consumer advisory provided for raw and undercooked foods						<input type="radio"/>	<input type="radio"/>			
6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points										
<input checked="" type="radio"/> 6-1A Proper cold holding temperatures						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 6-1B Proper hot holding temperatures						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 6-1C Proper cooling time and temperature						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 6-1D Time as a public health control: procedures and records						<input type="radio"/>	<input type="radio"/>			
6-2 Proper date marking and disposition						<input type="radio"/>	<input type="radio"/>			
7 IN OUT NA NO Highly Susceptible Populations 9 points										
<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered						<input type="radio"/>	<input type="radio"/>			
8 IN OUT NA NO Chemicals 4 points										
<input checked="" type="radio"/> 8-2A Food additives: approved and properly used						<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> 8-2B Toxic substances properly identified, stored, used						<input type="radio"/>	<input type="radio"/>			
9 IN OUT NA NO Conformance with Approved Procedures 4 points										
<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan						<input type="radio"/>	<input type="radio"/>			
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						COS	R			
10 OUT Safe Food and Water, Food Identification 3 points										
<input type="radio"/> 10A. Pasteurized eggs used where required						<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"/> 10C. Variance obtained for specialized processing methods						<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										
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control						<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"/> 11C. Approved thawing methods used						<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										
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 12B. Personal cleanliness						<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"/> 12D. Washing fruits and vegetables						<input type="radio"/>	<input type="radio"/>			
13 OUT Postings and Compliance with Clean Air Act 1 point										
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act						<input type="radio"/>	<input type="radio"/>			
14 OUT Proper Use of Utensils 1 point										
<input type="radio"/> 14A. In-use utensils: properly stored						<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"/> 14C. Single-use/single-service articles: properly stored, used						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 14D. Gloves used properly						<input type="radio"/>	<input type="radio"/>			
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"/>	<input type="radio"/>			
<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 15C. Nonfood-contact surfaces clean						<input type="radio"/>	<input type="radio"/>			
16 OUT Water, Plumbing and Waste 2 points										
<input type="radio"/> 16A. Hot and cold water available; adequate pressure						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 16B. Plumbing installed; proper backflow devices						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 16C. Sewage and waste water properly disposed						<input type="radio"/>	<input type="radio"/>			
17 OUT Physical Facilities 1 point										
<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned						<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"/> 17C. Physical facilities installed, maintained, and clean						<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used						<input type="radio"/>	<input type="radio"/>			
18 OUT Pest and Animal Control 3 points										
<input type="radio"/> 18. Insects, rodents, and animals not present						<input type="radio"/>	<input type="radio"/>			
Person in Charge (Signature) (Print) Andres Date: 01/17/2024										
Inspector (Signature) LMB EHS Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 01/17/2024										

Page 2 of 3

Establishment Maki of Japan	Permit # 067-FSP-27018	Date 01/17/2024
Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519

[illegible]

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
2-2D: .06(2)(o) COS	Observed a metal pan being stored in hand sink. Metal pan removed, sink cleaned and sanitized. A handwashing facility may not be used for purposes other than handwashing. (Pf)

Date 01/17/2024

Date 01/17/2024

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 Maki of Japan	Permit # 067-FSP-27018	Date 01/17/2024
Address 3333 Buford Dr	City/State Buford GA	Zip Code 30519

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

Comments:

All cold holding and hot holding temperatures were in compliance unless otherwise noted.

Questions (770) 963-5132

www.gnrhealth.com

Additives: MSG

Person in Charge (Signature)	Date 01/17/2024
Inspector (Signature) 	Date 01/17/2024