



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

**Establishment Name:** China Cafe Waikiki / King's Clay Inc.  
**Address:** 1019 Peachtree Pky N

**City:** Peachtree City      **Time In:** 10:45 am      **Time Out:** 12:10 pm

**Inspection Date:** 7/19/2011      **CFSM:** Spohia Laing

**Purpose of Inspection:** Routine: ● Follow-Up: ○ Complaint: ○  
Preliminary: ○ Other: ○

**Risk Type:** 1 ○ 2 ● 3 ○      **Permit#:** 2-64720

'Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score: **99**      Grade: **A**      Date: 2/18/11

Prior Score: **72**      Grade: **C**      Date: 2/17/11

CURRENT SCORE	CURRENT GRADE
<b>88</b>	<b>B</b>
<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. Deduct points for category or subcategory.)

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 per subcategory

Compliance Status					COS	R
<b>1</b>	IN	OUT	NA	NO		
●	○					
<b>Supervision</b> 4 points						
1-2. Person in charge present, demonstrates knowledge, and performs duties						
<b>2</b>	IN	OUT	NA	NO		
●	○					
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1</b> 9 points						
2-1A. Proper use of restriction & exclusion						
●	○					
2-1B. Hands clean and properly washed						
●	○					
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
●	○					
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b> 4 points						
2-2A. Management awareness; policy present; reporting						
●	○					
2-2B. Proper eating, tasting, drinking, or tobacco use						
●	○					
2-2C. No discharge from eyes, nose, and mouth						
●	○					
2-2D. Adequate handwashing facilities supplied & accessible						
●	○					
<b>3</b>	IN	OUT	NA	NO		
●	○					
<b>Approved Source</b> 9 points						
3-1A. Food obtained from approved source; parasite destruction						
○	○			●		
3-1B. Food received at proper temperature						
●	○					
3-1C. Food in good condition, safe, and unadulterated						
○	○					
<b>4</b>	IN	OUT	NA	NO		
●	○					
<b>Protection from Contamination-Subcategory 1</b> 9 points						
4-1A. Food separated and protected						
●	○					
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
○	○					
<b>Protection from Contamination-Subcategory 2</b> 4 points						
4-2A. Food stored covered						
●	○					
4-2B. Food-contact surfaces: cleaned & sanitized						
●	○					

Compliance Status					COS	R
<b>5</b>	IN	OUT	NA	NO		
●	○					
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1</b> 9 points						
5-1A. Proper cooking time and temperatures						
○	○			●		
5-1B. Proper reheating procedures for hot holding						
○	○					
<b>Consumer Advisory-Subcategory 2</b> 4 points						
5-2. Consumer advisory provided for raw and undercooked foods						
●	○					
<b>6</b>	IN	OUT	NA	NO		
●	○					
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1</b> 9 points						
6-1A. Proper cold holding temperatures						
●	○					
6-1B. Proper hot holding temperatures						
○	○			●		
6-1C. Proper cooling time and temperature						
○	○					
6-1D. Time as a public health control: procedures and records						
●	○					
<b>Date Marking-Subcategory 2</b> 4 points						
6-2. Proper date marking and disposition						
○	○			●		
<b>7</b>	IN	OUT	NA	NO		
○	○			●		
<b>Highly Susceptible Populations</b> 9 points						
7-1. Pasteurized foods used; profibited foods not offered						
○	○					
<b>8</b>	IN	OUT	NA	NO		
○	○			●		
<b>Chemicals</b> 4 points						
8-2A. Food additives: approved and properly used						
○	○					
8-2B. Toxic substances properly identified, stored, used						
●	○					
<b>9</b>	IN	OUT	NA	NO		
○	○			●		
<b>Conformance with Approved Procedures</b> 4 points						
9-2. Compliance with variance, specialized process and HACCP plan						
○	○					

**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 per

Compliance Status					COS	R
<b>10</b>	OUT					
○						
<b>Safe Food and Water, Food Identification</b> 3 points						
10A. Pasteurized eggs used where required						
○						
10B. Water and ice from approved source						
○						
10C. Variance obtained for specialized processing methods						
○						
10D. Food properly labeled; original container; required records available; shellstock tags						
○						
<b>11</b>	OUT					
○						
<b>Food Temperature Control</b> 3 points						
11A. Proper cooling methods used; adequate equipment for temperature control						
○						
11B. Plant food properly cooked for hot holding						
○						
11C. Approved thawing methods used						
○						
11D. Thermometers provided and accurate						
○						
<b>12</b>	OUT					
○						
<b>Prevention of Food Contamination</b> 3 points						
12A. Contamination prevented during food preparation, storage, display						
○						
12B. Personal cleanliness						
○						
12C. Wiping cloths: properly used and stored						
○						
12D. Washing fruits and vegetables						
○						
<b>13</b>	OUT					
○						
<b>Postings and Compliance with Clean Air Act</b> 3 points						
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
○						
13B. Compliance with Georgia Smoke Free Air Act						
○						

Compliance Status					COS	R
<b>14</b>	OUT					
○						
<b>Proper Use of Utensils</b> 1 point						
14A. In-use utensils: Properly stored						
○						
14B. Utensils, equipment and linens: properly stored, dried, handled						
○						
14C. Single-use/single-service articles: properly stored, used						
○						
14D. Gloves used properly						
○						
<b>15</b>	OUT					
○						
<b>Utensils, Equipment and Vending</b> 1 point						
15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used						
○						
15B. Warewashing facilities: installed, maintained, used; test strips						
○						
15C. Nonfood-contact surfaces clean.						
●						
<b>16</b>	OUT					
○						
<b>Water, Plumbing and Waste</b> 2 points						
16A. Hot and cold water available; adequate pressure						
○						
16B. Plumbing installed; proper backflow devices						
●						
16C. Sewage and waste water properly disposed						
○						
<b>17</b>	OUT					
○						
<b>Physical Facilities</b> 1 point						
17A. Toilet facilities: properly constructed, supplied, cleaned						
○						
17B. Garbage/refuse properly disposed; facilities maintained						
●						
17C. Physical facilities installed, maintained, and clean						
○						
17D. Adequate ventilation and lighting; designated areas used						
○						
<b>18</b>	OUT					
○						
<b>Pest and Animal Control</b> 3 points						
18. Insects, rodents, and animals not present						
○						

**Person in Charge (Signature):** \_\_\_\_\_ **(Print)** \_\_\_\_\_ **Date:** 7/19/2011 10:45:00 AM

**Inspector (Signature):** \_\_\_\_\_ **Follow-up:** Yes ○ No ● **Follow-up Date:** \_\_\_\_\_

# Food Service Establishment Inspection Report Addendum

*Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsection (2)(i) and (j)*

<b>Establishment</b> China Cafe Waikiki / King's Clay Inc.	<b>Permit</b> 2-64720	<b>Date</b> InspectionDate2
<b>Address</b> 1019 Peachtree Pky N	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Makeline shrimp	41	rice hh	161	shrimp	39
chciken	40	soups/sauces	151-190	DW chlorine	100ppm
chicken cook	40	rice white	161	Wipe rags chlorine	100ppm
crab rangoon	39	WIF			
interior	38-40	WIC beef			
pork	39	chicken			
beef	39-40	eggs	40		
rice cook	192	eggroll mix	38		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S5	On each table
S6	6-2 while very good date labels observed in WIC, reach in cooler had several sauces date marked with a use by date well over 7 day use by/discard date required. Peacn honey, ponzy and pad thai sauce observed with prep date of 7/15 and a use by /discard date or 8/22 or 9/22. Ready to eat foods prepared onsite may only be held for up to 7 dayas. Labels being corrected.
S15	15-C Additional cleaning is needed on cookline equipment.
S16	16-B As hose has been attached to mop sink, a vacuum breaker must be installed. Hose disconnected.
S17	17-B Keep dumpster closed. 17-C Some cleaning of floors needed under cookline and in walk in units.
S18	Need to control flies. Adjustment or repair of rear screen door is needed to allow door to fully close.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 7/19/2011 10:45:00 AM

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<b>Address</b> 1019 Peachtree Pky N	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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<b>Person in Charge (Signature)</b>	<b>Date</b>
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<b>Inspector (Signature)</b>	<b>Date</b> 7/19/2011 10:45:00 AM
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