



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Kane Yama
Address: 620 Crosstown Rd

City: Peachtree City **Time In:** 1:15 pm **Time Out:** 3:00 pm

Inspection Date: 7/7/2010 **CFSM:** Elena Stephens (6/1/2014)

Purpose of Inspection: Routine: Follow-Up: Complaint:
Preliminary: Other:

Risk Type: 1 2 3 **Permit#:** 2-82894

'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: **69** Grade: **U** Date: 6/22/10

Prior Score: **85** Grade: **B** Date: 2/24/10

CURRENT SCORE	CURRENT GRADE
<h1>85</h1>	<h1>B</h1>
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. 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
1	IN	OUT	NA	NO	Supervision 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties	
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	
	<input checked="" 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	
	<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices-Subcategory 2 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	
	<input checked="" 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"/>	2-2C. No discharge from eyes, nose, and mouth	
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	
3	IN	OUT	NA	NO	Approved Source 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	3-1B. Food received at proper temperature	
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected	
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	
	<input checked="" type="radio"/>	<input type="radio"/>			Protection from Contamination-Subcategory 2 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2A. Food stored covered	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces: cleaned & sanitized	

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1 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	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Consumer Advisory-Subcategory 2 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods	
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1 9 points	
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperatures	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Date Marking-Subcategory 2 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"/>	7-1. Pasteurized foods used; prohibited foods not offered	
8	IN	OUT	NA	NO	Chemicals 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		8-2A. Food additives: approved and properly used	
	<input checked="" 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"/>		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
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; required records available; shellstock tags			<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			3 points	
	<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"/>

Compliance Status					COS	R
14	OUT	Proper Use of Utensils			1 point	
	<input checked="" type="radio"/>	14A. In-use utensils: Properly stored			<input checked="" type="radio"/>	<input checked="" type="radio"/>
	<input checked="" type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input checked="" 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 & nonfood-contact surfaces cleanable, properly designed, constructed, 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 checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input checked="" type="radio"/>	<input checked="" 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)	Date: 7/7/2010 1:15:00 PM
Inspector (Signature):	Follow-up: Yes <input type="radio"/> No <input checked="" type="radio"/>	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)

Establishment Kane Yama	Permit 2-82894	Date InspectionDate2
Address 620 Crosstown Rd	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Clear soup/ broth (hot held)	157	Whitefish/ mussels (upright freezer)	16/21	Rice (steamer)	138
Rice (steamer)	145/140	White sauce (WIC)	44	Whipped cream/ white sauce (upright cooler)	57/56
Sauces (on ice)	43	Chicken/ steak (upright cooler)	43/44	Grenadine mixer (upright cooler)	54
Dressing (ice bath)	44	Scallops (upright cooler)	44	Tuna/ abalone (sushi bar freezer)	1/2
Shell eggs/ shrimp (WIC)	44/44	Eggs (upright cooler)	44	Salmon/ tuna/ sauce (under-counter bar cooler)	44/41/41
Beef/ cream cheese (WIC)	44/44	Rice (cooling)	71	Shrimp/ tuna (sushi display)	41/42
Shrimp/ pork (WIF)	3/4	Chicken (under-counter cooler)	44	Fish/ crab (under-counter sushi cooler)	37/36
Salmon (WIF)	5	Shell eggs (prep top)	44	Mixers/ olives (under-counter bar cooler)	37/43/34

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-1A All potentially hazardous food items must be kept at 41 degrees or below. whipped cream, white sauce, grenadine/ bar mixer found held in upright cooler at 54-57 degrees. Items being moved while on site and unit to be serviced tomorrow.
S14	14A 1. Ensure that handles of scoops are kept up/out of food. Scoop handle flat in bulk sugar. COS 2. Protect ice scoop from possible splash from handsink. Stored between soda machine/ ice and handsink in wait area. 14B Ensure that knives are stored in a clean location, not behind pipes on wall. COS
S17	17C 1. Cleaning is needed of stand fan in kitchen due to dust build-up. Corrected on site. 2. Cleaning is needed of vent fans/ covers in restrooms due to some dust build-up.

Person in Charge (Signature)

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).

Establishment Kane Yama	Permit 2-82894	Date InspectionDate3
-----------------------------------	--------------------------	--------------------------------

Address 620 Crosstown Rd	City/State Peachtree City, GA 30269	Zip Code 30269
------------------------------------	---	--------------------------

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

--	--

Person in Charge (Signature)	Date
-------------------------------------	-------------

Inspector (Signature)	Date 7/7/2010 1:15:00 PM
------------------------------	---------------------------------