



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Lucky Star Restaurant INC - Grand Buffet
Address: 172 Banks Crossing

City: Fayetteville, **Time In:** 1:00 pm **Time Out:** 1:30 pm

Inspection Date: 8/25/2011 **CFSM:** Jun Min Chen

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

Risk Type: 1 2 3 **Permit#:** 2-92898

'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	Grade	Date
84	B	3/22/11

Prior Score	Grade	Date
87	B	12/21/10

CURRENT SCORE	CURRENT GRADE
<h1>91</h1>	<h1>A</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"/>			<input 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"/>			<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion						
	<input checked="" type="radio"/>	<input 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"/>			<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible						
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
3	IN	OUT	NA	NO	Approved Source 9 points	
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approved source; parasite destruction						
	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>			<input 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"/>	<input type="radio"/>
4-1A. Food separated and protected						
	<input checked="" type="radio"/>	<input type="radio"/>			<input 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"/>			<input type="radio"/>	<input type="radio"/>
Protection from Contamination-Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
5-1A. Proper cooking time and temperatures						
	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
5-1B. Proper reheating procedures for hot holding						
	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
Consumer Advisory-Subcategory 2 4 points						
	<input type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			<input 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 type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
6-1D. Time as a public health control: procedures and records						
	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
Date Marking-Subcategory 2 4 points						
	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input type="radio"/>
7-1. Pasteurized foods used; profibited foods not offered						
8	IN	OUT	NA	NO	Chemicals 4 points	
	<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>			<input 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 type="radio"/>	<input 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"/>				<input type="radio"/>	<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 checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>
10D. Food properly labeled; original container; required records available; shellstock tags						
11	OUT				Food Temperature Control 3 points	
	<input type="radio"/>				<input type="radio"/>	<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						
12	OUT				Prevention of Food Contamination 3 points	
	<input type="radio"/>				<input type="radio"/>	<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						
13	OUT				Postings and Compliance with Clean Air Act 3 points	
	<input type="radio"/>				<input type="radio"/>	<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						

Compliance Status					COS	R
14	OUT				Proper Use of Utensils 1 point	
	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
14A. In-use utensils: Properly stored						
	<input checked="" 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						
15	OUT				Utensils, Equipment and Vending 1 point	
	<input type="radio"/>				<input type="radio"/>	<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.						
16	OUT				Water, Plumbing and Waste 2 points	
	<input type="radio"/>				<input type="radio"/>	<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						
17	OUT				Physical Facilities 1 point	
	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
17A. Toilet facilities: properly constructed, supplied, cleaned						
	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>
17B. Garbage/refuse properly disposed; facilities maintained						
	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>
17C. Physical facilities installed, maintained, and clean						
	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>
17D. Adequate ventilation and lighting; designated areas used						
18	OUT				Pest and Animal Control 3 points	
	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
18. Insects, rodents, and animals not present						

Person in Charge (Signature):	(Print)	Date: 8/25/2011 1:00:00 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 Lucky Star Restaurant INC - Grand Buffet	Permit 2-92898	Date InspectionDate2
Address 172 Banks Crossing	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIC	36-38	DW at dish	175		
WIF	13				
Make line cooler	38-40				
Reach in cooler	37-39				
Mongolian BBQ Line	37-41				
Cold lines	38-41				
Hot lines	141-157				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S6	6-2 Ensure all ready to eat items that are prepared and held more then 24 hrs are properly date marked and date marked with use by/discard date not to exceed 7 days wtih day 1 being day of prep. while proper labels observed in reach in coolers and makeline coolers, items observed in WIC with prep date or 8/22 and use by date of 8/29 which is 8 days. Labels corrected.
S10	10-D Ensure all food items removed from original containers are labeled as to contents. Several bulk containers and 2 squeeze bottles observed unlabeled. Labels being added/replaced.
S14	14-B Store all dishes/plates/bowls inverted or covered. Several soup cups/bowls observed stored on side. Cups inverted.
S17	17-B Need to keep dumpster closed. Corrected. Need to clean up old bones and oyster sheels in dumpster coral. Need to have dumpster exchanged and current dumpster need to be cleaned. 17-C Need to clean walls of men's room at urinal, repair damaged cove base seal and clean WIC floor. 17-D Need to clean employee restroom vent and WIC fan grills.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/25/2011 1:00:00 PM

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Address 172 Banks Crossing	City/State Fayetteville,, GA 30214	Zip Code 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/25/2011 1:00:00 PM