



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Mr. Fuji Steak House
Address: 1204 N Peachtree Pky

City: Peachtree City Time In: 2:00 pm Time Out: 3:15 pm

Inspection Date: 12/14/2010 CFSM: Myong Hui Cho Milis (3/31/12)

Purpose of Inspection: Routine: O Follow-Up: X Complaint: O
Preliminary: O Other: O
Risk Type: 1 O 2 X 3 O Permit#: 2-67071

Last Score: 73 Grade: C Date: 11/30/10
Prior Score: 89 Grade: B Date: 8/25/10

CURRENT SCORE: 95
CURRENT GRADE: A
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

Table with 5 main categories: 1. Compliance Status (Supervision, Employee Health, Approved Source), 2. Protection from Contamination, 3. Approved Source, 4. Protection from Contamination. Includes compliance status (IN, OUT, NA, NO) and scores.

Table with 5 main categories: 5. Cooking and Reheating of Potentially Hazardous Foods, 6. Holding of Potentially Hazardous Foods, 7. Highly Susceptible Populations, 8. Chemicals, 9. Conformance with Approved Procedures. Includes compliance status (IN, OUT, NA, NO) and scores.

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

Table with 4 main categories: 10. Safe Food and Water, Food Identification; 11. Food Temperature Control; 12. Prevention of Food Contamination; 13. Postings and Compliance with Clean Air Act. Includes compliance status (OUT) and scores.

Table with 4 main categories: 14. Proper Use of Utensils; 15. Utensils, Equipment and Vending; 16. Water, Plumbing and Waste; 17. Physical Facilities; 18. Pest and Animal Control. Includes compliance status (OUT) and scores.

Person in Charge (Signature): (Print) Date: 12/14/2010 2:00:00 PM
Inspector (Signature): Follow-up: Yes O No X 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 Mr. Fuji Steak House	Permit 2-67071	Date InspectionDate2
Address 1204 N Peachtree Pky	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice/ clear soup (hot held)	155/181	Juice/ cherries (upright cooler)	43/44	Shrimp/ salmon (WIC)	38/37
Fish/ roe (mini freezer)	18/13	Rice (steamer)	163	Shell eggs (WIC)	38
Salmon/ fish (sushi display)	44/44	Noodles/ milk (uc cooler)	44/44	Garlic (WC)	34
Sauces (uc cooler)	43-44	Batter (prep top)	44	Steak/ chicken (WIF)	-2/-4
Fish/ sauce (uc cooler)	43/44	Rice (steamer)	150	Steak/ shrimp (upright cooler)	31/37
Tuna (sushi display)	43	Cream cheese (WC)	41	Scallops (upright cooler)	35
Milk/ rice noodles (upright cooler)	42/40	Beef/ bases (WIC)	36/38	Sauce (upright cooler)	31
Sauces/ dressings (upright cooler)	42-44	Rice (WIC)	32	Chicken (upright cooler)	33

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S14	14A 1. Ensure that all in-use utensils are stored with handles up/ out of food or ice. Handles flat in/ touching bulk flour, and rice in container in walk-in cooler. 2. Protect all in-use utensils from possible contamination. Do not store any utensils hanging off of stove/ oven handle where they can become contaminated. Pair of tongs and ladle stored hanging off of oven/ stove handle.
S15	15A 1. Replace slide doors of sushi display cooler as needed to make them smooth, non-absorbant, easily cleanable. Broken and patched with tape in some areas. 2. Do not line tray/ parts of toaster oven in foil since it is not an approved, smooth, non-absorbant, easily cleanable surface. 15C Additional cleaning is needed of toaster oven handle and bulk storage containers (outside) due to some build-up.
S17	17C 1. Additional cleaning is needed of walk-in freezer floor due to some build-up. 2. Additional cleaning is needed of ceiling above entrance to walk-in cooler due to some splatter. 17D All personal items must be stored in a separate, designated area away from all food/ items used in/ for facility. Jacket stored on top of boxes of oil on shelf and aprons stored on top of plates/ platters on shelf.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/14/2010 2:00:00 PM

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