



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Sushi Tomi
Address: 285 74 Hwy N

City: Peachtree City **Time In:** 12:55 pm **Time Out:** 2:15 pm

Inspection Date: 8/10/2011 **CFSM:** Hideko Abe

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

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 2-88797

'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: **89** Grade: **B** Date: **3/29/11**

Prior Score: **100** Grade: **A** Date: **9/9/10**

CURRENT SCORE		CURRENT GRADE	
<h1>94</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	
●	○				○	○
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	
●	○				○	○
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						
●	○				○	○
Employee Health, Good Hygienic Practices-Subcategory 2 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						
3	IN	OUT	NA	NO	Approved Source 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						
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1 9 points	
●	○				○	○
4-1A. Food separated and protected						
●	○				○	○
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
●	○				○	○
Protection from Contamination-Subcategory 2 4 points						
●	○				○	○
4-2A. Food stored covered						
●	○				○	○
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	
○	○			●	○	○
5-1A. Proper cooking time and temperatures						
○	○			●	○	○
5-1B. Proper reheating procedures for hot holding						
●	○				○	○
Consumer Advisory-Subcategory 2 4 points						
●	○				○	○
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	
●	○				○	○
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						
●	○				○	○
Date Marking-Subcategory 2 4 points						
●	○				○	○
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
○	○			●	○	○
7-1. Pasteurized foods used; profibited foods not offered						
8	IN	OUT	NA	NO	Chemicals 4 points	
○	○			●	○	○
8-2A. Food additives: approved and properly used						
●	○				○	○
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO	Conformance with Approved Procedures 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
10	OUT				Safe Food and Water, Food Identification 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						
11	OUT				Food Temperature Control 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						
12	OUT				Prevention of Food Contamination 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						
13	OUT				Postings and Compliance with Clean Air Act 3 points	
○					○	○
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						
○					○	○
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
14	OUT				Proper Use of Utensils 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						
15	OUT				Utensils, Equipment and Vending 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.						
16	OUT				Water, Plumbing and Waste 2 points	
○					○	○
16A. Hot and cold water available; adequate pressure						
○					○	○
16B. Plumbing installed; proper backflow devices						
○					○	○
16C. Sewage and waste water properly disposed						
17	OUT				Physical Facilities 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						
18	OUT				Pest and Animal Control 3 points	
○					○	○
18. Insects, rodents, and animals not present						

Person in Charge (Signature):	(Print)	Date: 8/10/2011 12:55:00 PM
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)

Establishment Sushi Tomi	Permit 2-88797	Date InspectionDate2
Address 285 74 Hwy N	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
soup	161	42/43		Cheese cake 30 min	
sushi display	38-40	41/42		WIC sauces	
sushi rice (11:00 TPHC)	73	38-40		Cut produce	
Sushi reach in	38	37-39			
2 door whipped topping	41			DW chlorine	
pork freezer	4	100ppm			
chicken freezer	4				
Produce cooler	Cheese cake cooler				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S5	On menu
S6	6-1D Log and procedure on clipboard.
S10	10-D Ensure food products removed form original containers are properly labeled as to contents on new containers (water spray bottle, squeeze bottle and bulk food container). Staff labeling.
S14	14-A Do not allow scoop handles of bulk food containers to be stored with handles of scoop in contact with food. Slat scoop storage corrected.
S15	15-A "New" side by side cooler/freezer is not an approved commercial food service unit. Need to remove and replace with an approved (NSF, UL-EH, Etc.) equipment. Correct by 8/20/11.

Person in Charge (Signature)

Date

Inspector (Signature)

Date 8/10/2011 12:55:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/10/2011 12:55:00 PM