



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Wok Express
Address: 275 N Hwy 74, Suite 2

City: Peachtree City **Time In:** 2:35 pm **Time Out:** 4:05 pm

Inspection Date: 10/6/2010 **CFSM:** Min Rui Gao

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

Risk Type: 1 ○ 2 ● 3 ○ **Permit#:** 1-56343

'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: **90** Grade: **A** Date: **6/10/10**

Prior Score: **81** Grade: **B** Date: **3/11/10**

CURRENT SCORE

CURRENT GRADE

82

B

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:** 10/6/2010 2:35:00 PM

Inspector (Signature): _____ **Follow-up:** Yes ● No ○ **Follow-up Date:** 10/12/2010

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 Wok Express	Permit 1-56343	Date InspectionDate2
Address 275 N Hwy 74, Suite 2	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Wic Sauces	36-38	" beef	39		
" vegg	38-39	" shrimp	41		
" Beef	39	" pork	41		
" chicken	38	Interior	40		
Chicken cooking	178-185	3 comp sink chlorine	100ppm		
Chicken cooling 10-30 min	145-98				
Reach in	5				
make line top vegg	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S4	4-2AAs previously noted, all food items in storage or coolers/freezers must be fully covered. Additionally, chef spices and make line cooler tops shall be covered when not in use during slow periods of service. Corrected while on site.
S6	6-2 All ready to eat food items (sauces, cooked foods, pasta/noodles, etc.) prepared and held for more than 24 hrs must be labeled with a use by or discard date not to exceed 7 days with day 1 being prep date. EX: sauces prepared on 10/6/10 use by or discard by 10/12/10. Correct and label products by 10/12/10.
S12	12-A Do not place foods (spring roll filling) in broken or damaged containers. As small piece of container is missing, product discarded. Do not preset fried wonton chips in bowls on tables. Keep protected until patron is seated. Being corrected.
S14	14-C Do not use to go cups/containers as scoops. Repeat item. Corrected.
S15	15-A Need to paint /seal raw wood (shelf supports/cabinet edges).
S17	17-B Keep dumpster closed. Dumpster closed. Some additional cleaning of floors needed in walk in cooler and under cook line. Correct by 10/12/10.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 10/6/2010 2:35:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
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Inspector (Signature)	Date 10/6/2010 2:35:00 PM
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