



GEORGIA DEPARTMENT OF HUMAN RESOURCES

Food Service Establishment Inspection Report

Establishment Name: China Chef Buffet

Address: 67 Bullsboro Dr.

City: Acworth Time In: _____ AM / PM Time Out: _____ AM / PM

Inspection Date: 4/16/10 CFSM: Ashley Zheng

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other Risk Type: 1 2 3 Permit#: 002704

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: 93 Grade: A Date: 8/1/09
Prior Score: 76 Grade: C Date: 2/6/09

CURRENT SCORE: 98
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.)

Table with 2 main sections: Compliance Status and Good Retail Practices. Includes items 1-13 with compliance checkboxes and point values.

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 category.)

Table with 2 main sections: Compliance Status and Good Retail Practices. Includes items 10-18 with compliance checkboxes and point values.

Person in Charge (Signature): [Signature]
Inspector (Signature): [Signature]

(Print) Ashley Zheng Date: 4/16/10

Follow-up: YES NO Follow-up Date: _____

