



**GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report**

Establishment Name: GOLDEN PALACE  
Address: 2300 BETHELVIEW RD

City: CUMMING Time In: 10 : 30 AM Time Out: 11 : 40 AM  
Inspection Date: 11/04/2011 CFSM: Quang Lam

CURRENT SCORE	CURRENT GRADE
<b>94</b>	<b>A</b>

Purpose of Inspection: Routine  Follow Up

Complaint  Preliminary  Other

Risk Type: 1  2  3  Permit#: 30580485

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.

Last Score	Grade	Date
96	A	05/18/11
Prior Score	Grade	Date
95	A	11/19/10

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status	COS	R
<b>1. Supervision</b>	<b>4</b>	<b>0</b>
1-2 IN Person in charge present, demonstrates knowledge, and performs duties		
<b>2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>	<b>9</b>	<b>0</b>
2-1A IN Proper use of restriction & exclusion		
2-1B IN Hands clean and properly washed		
2-1C IN No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b>	<b>4</b>	<b>0</b>
2-2A IN Management awareness; policy present; reporting		
2-2B IN Proper eating, tasting, drinking, or tobacco use		
2-2C IN No discharge from eyes, nose, and mouth		
2-2D IN Adequate handwashing facilities supplied & accessible		
<b>3. Approved Source</b>	<b>9</b>	<b>0</b>
3-1A IN Food obtained from approval source, parasite destruction		
3-1B N/O Food received at proper temperature		
3-1C IN Food in good condition, safe, and unadulterated		
<b>4. Protection from Contamination</b>	<b>9</b>	<b>0</b>
4-1A IN Food separated and protected		
4-1B IN Proper disposition of returned, previously served, reconditional, and unsafe food		
<b>Protection from Contamination - Subcategory 2</b>	<b>4</b>	<b>0</b>
4-2A IN Food stored covered		
4-2B IN Food-contact surfaces; cleaned & sanitized		

Compliance Status	COS	R
<b>5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b>	<b>9</b>	<b>0</b>
5-1A IN Proper cooking time and temperatures		
5-1B IN Proper reheating procedures for hot holding		
<b>Consumer Advisory - Subcategory 2</b>	<b>4</b>	<b>0</b>
5-2 N/A Consumer advisory provided for raw and undercooked foods		
<b>6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b>	<b>9</b>	<b>0</b>
6-1A IN Proper cold holding temperature		
6-1B IN Proper hot holding temperature		
6-1C N/O Proper cooling time and temperature		
6-1D N/A Time as a public health control; procedures and records		
<b>Date Marking - Subcategory 2</b>	<b>4</b>	<b>0</b>
6-2 IN Proper date marking and disposition		
<b>7. Highly Susceptible Populations</b>	<b>9</b>	<b>0</b>
7-1 N/A Pasteurized foods used; Prohibited foods not offered		
<b>8. Chemicals</b>	<b>4</b>	<b>0</b>
8-2a N/A Food additives; approved and properly used		
8-2a IN Toxic substances properly identified, stored, used		
<b>9. Conformance with Approved Procedures</b>	<b>4</b>	<b>0</b>
9-2 N/A Compliance with variance, specialized process and HACCP plan		


**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status	COS	R
<b>10. Safe Food and Water, Food Identification</b>	<b>3</b>	<b>0</b>
10A IN Pasteurized eggs used where required		
10B IN Water and ice from approved source		
10C IN Variance obtained for specialized processing methods		
10D OUT Food properly labeled; original container; required records available; shellstock tags	X	
<b>11. Food Temperature Control</b>	<b>3</b>	<b>0</b>
11A IN Proper cooling methods used; adequate equipment for temperature control		
11B IN Plant food properly cooked for hot holding		
11C IN Approved thawing methods used		
11D IN Thermometers provided and accurate		
<b>12. Prevention of Food Contamination</b>	<b>3</b>	<b>0</b>
12A IN Contamination prevented during food preparation, storage display		
12B IN Personal cleanliness		
12C IN Wiping cloths; properly used and stored		
12D IN Washing fruits and vegetables		
<b>13. Postings and Compliance with Clean Air Act</b>	<b>1</b>	<b>0</b>
13A OUT Posted: Permit/Inspection/Choking Poster/Handwashing	X	
13B IN Compliance with Georgia Smoke Free Air Act		

Compliance Status	COS	R
<b>14. Proper Use of Utensils</b>	<b>1</b>	<b>0</b>
14A IN In-use utensils; properly stored		
14B IN Utensils, equipment and linens; properly stored, dried, handled		
14C IN Single-use/single-service articles; properly stored, used		
14D IN Gloves used properly		
<b>15. Utensils, Equipment and Vending</b>	<b>1</b>	<b>0</b>
15A OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
15B IN Warewashing facilities; installed, maintained, used; test strips		
15C OUT Nonfood-contact surfaces clean		
<b>16. Water, Plumbing and Waste</b>	<b>2</b>	<b>0</b>
16A IN Hot and cold water available; adequate pressure		
16B IN Plumbing installed; proper backflow devices		
16C IN Sewage and waste water properly disposed		
<b>17. Physical Facilities</b>	<b>1</b>	<b>0</b>
17A IN Toilet facilities; properly constructed, supplied, cleaned		
17B IN Garbage/refuse properly disposed; facilities maintained		
17C OUT Physical facilities installed, maintained, and clean		
17D IN Adequate ventilation and lighting; designated areas used		
<b>18. Pest and Animal Control</b>	<b>3</b>	<b>0</b>
18 IN Insects, rodents, and animals not present		

Person in Charge (Signature)  (Print) \_\_\_\_\_ Date: 11/04/2011

Inspector (Signature)  Ann Converse	Follow-up YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 05/02/2012 Discussed With: Quang Lam Title: owner, CFM
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# Food 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 subsections (2)(i) and (j).*


<b>Establishment</b> GOLDEN PALACE	<b>Permit #</b> 30580485	<b>Date</b> 11/04/2011
<b>Address</b> 2300 BETHELVIEW RD	<b>City/State</b> CUMMING GA	<b>Zipcode</b> 30040

## TEMPERATURE OBSERVATIONS

Item/Location	Item/Location Description	Temp	Item/Location	Item/Location Description	Temp
Eggs / Refrigerator		40 ° F	Shrimp / Refrigerator		40 ° F
Chicken / Refrigerator		40 ° F	Beef / Refrigerator		40 ° F
Chicken / Prep Area	Cook	182 ° F	Soup / Prep Area	Cook	186 ° F
Soup / Prep Area	Cook	193 ° F	Soup / Hot-Hold Unit		175 ° F
Rice / Prep Area	Reheat	179 ° F	Beef / Walk-In Cooler		39 ° F
Chicken / Walk-In Cooler		39 ° F			

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
10D	2 dented cans not segregated for return. Corrected On-Site. New Violation.
13A	Inspection report not posted where customers can read it from 1 foot away. No handwash sign at ladies room or kitchen handsink. Corrected On-Site. New Violation.
15A	Lids of bulk bins disrepaired. Line frig gaskets dirty and disrepaired. New Violation.
15C	Ice maker baffle has mildew. Grease buildup to right of fryer, left of wok. Backsplash of Garland oven greasy Walk-in shelves dirty. New Violation.
17C	Wall dirty behind yellow rice container and 3 part sink. New Violation.
Remarks	

<b>Person in Charge (Signature)</b> 	<b>Date:</b> 11/04/2011
<b>Inspector (Signature)</b> Ann Converse 	<b>Date:</b> 11/04/2011