

<p><b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> Food Service Establishment Inspection Report</p>	<b>Establishment Name:</b> <u>DUMPLING GARDEN</u>	<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>	
	<b>Address:</b> <u>2731 SANDY PLAINS RD</u>	<b>51</b>	<b>U</b>	
	<b>City:</b> <u>MARIETTA</u> <b>Time In:</b> <u>11</u> : <u>50</u> AM <b>Time Out:</b> <u>05</u> : <u>10</u> PM	Last Score: <b>81</b> Grade: <b>B</b> Date: <b>06/16/25</b>		
	<b>Inspection Date:</b> <u>02/18/2026</u> <b>CFSM:</b> <u>Jiali Yu (EXP 10/17/29)</u>	Prior Score: <b>97</b> Grade: <b>A</b> Date: <b>03/04/25</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.)  
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

Compliance Status					COS	R	Compliance Status					COS	R		
1	IN	OUT	NA	NO	Supervision 4 points		5	IN	OUT	NA	NO	Cooking and Reheating of TCS Foods, Consumer Advisory 9 points			
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1-2A. PIC present, demonstrates knowledge, performs duties	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5-1A. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	1-2B. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	5-1B. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5-2. Consumer advisory provided for raw and undercooked foods 4 points			
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-1A. Proper use of restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1A. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-1B. Hands clean and properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1B. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1C. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2A. Management knowledge, responsibilities, reporting	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1D. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-2. Proper date marking and disposition 4 points			
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7-1. Pasteurized foods used: Prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-2A. Food additives: approved and properly used 4 points			
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2E. Response procedures for vomiting & diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-2B. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	
3	IN	OUT	NA	NO	Approved Source 9 points			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	9-2. Compliance with variance, specialized process and HACCP plan 4 points			
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1A. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7-2. Highly Susceptible Populations 9 points			
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1B. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-1A. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1C. Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-1B. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1D. Required records: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-1C. Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
4	IN	OUT	NA	NO	Protection From Contamination 9 points			<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-1D. Time as a public health control: procedures and records 4 points			
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-1A. Food separated and protected	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-2A. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-2B. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-2A. Food stored covered	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	9-1. Conformance with Approved Procedures 4 points			
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	9-2. Compliance with variance, specialized process and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	

**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)  
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT				Safe Food and Water, Food Identification 3 points		14	OUT				Proper Use of Utensils 1 point	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10A. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10B. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10C. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10D. Food properly labeled; original container	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11	OUT				Food Temperature Control 3 points		15	OUT				Utensils, Equipment and Vending 1 point	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11B. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11C. Approved thawing methods used	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11D. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	OUT				Prevention of Food Contamination 3 points		16	OUT				Water, Plumbing and Waste 2 points	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	12A. Contamination prevented during food preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	12B. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	12C. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	12D. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	OUT				Postings and Compliance with Clean Air Act 1 point		17	OUT				Physical Facilities 1 point	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

<b>Person in Charge (Signature)</b> _____	<b>(Print)</b> Hao Ling	<b>Date:</b> 02/18/2026
<b>Inspector (Signature)</b> _____	<b>Follow-up:</b> YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	<b>Follow-up Date:</b> 02/24/2026

## 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 Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).**

<b>Establishment</b> DUMPLING GARDEN	<b>Permit #</b> FSP-033-006829	<b>Date</b> 02/18/2026
<b>Address</b> 2731 SANDY PLAINS RD	<b>City/State</b> MARIETTA GA	<b>Zipcode</b> 30066

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Receiving, Main Kitchen, On the floor, Pork, Boneless Pork Butt	32.0 ° F	Receiving, Main Kitchen, On the floor, Pork, Pork Eggroll	28.0 ° F	Receiving, Main Kitchen, Counter Top/Table, Chicken, Gen Tso	27.0 ° F
Cold Holding, Main Kitchen, Counter Top/Table, Fish/Seafood, Imitation Crab*	48.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dumpling, Raw Pork Filled	39.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Eggs, Soy Sauce Egg	38.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Chicken, Fried Wings	33.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Raw Spare Ribs	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Chicken, Raw Chicken on Skewer	32.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Chicken, Raw Chicken Strips	42.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Beef, Raw Beef Strips	42.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Pork, BBQ Pork Cut*	44.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Pork, Cooked Wonton	42.0 ° F	Cold Holding, Main Kitchen, Bottom Prep Cooler, Soup, Beef Soup	41.0 ° F	Cold Holding, Main Kitchen, Bottom Prep Cooler, Fish/Seafood, Imitation Crab	40.0 ° F
Cold Holding, Main Kitchen, Bottom Prep Cooler, Fish/Seafood, Raw Squid*	45.0 ° F	Cold Holding, Main Kitchen, Bottom Prep Cooler, Fish/Seafood, Raw Flounder	42.0 ° F	Cold Holding, Main Kitchen, Counter Top/Table, Pork, Raw Ground Pork Wonton Filling*	72.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Eggs, Raw Eggs	42.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken	42.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Raw Beef	42.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Pork, Jelly	42.0 ° F	Cold Holding, Front Food Service, Sushi Display, Fish/Seafood, Imitation Crab	40.0 ° F	Cold Holding, Front Food Service, Sushi Display, Fish/Seafood, White Tuna*	48.0 ° F
Cold Holding, Front Food Service, Sushi Display, Fish/Seafood, Yellow tail*	44.0 ° F	Cold Holding, Front Food Service, Sushi Display, Fish/Seafood, Raw Tuna *	44.0 ° F	Cold Holding, Meat/Seafood Prep, Sushi Display, Fish/Seafood, Raw Salmon*	43.0 ° F
Cold Holding, Front Food Service, Sushi Display, Fish/Seafood, Raw Tilapia	41.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Eggs, Baked Seasoned Egg	32.0 ° F	Cold Holding, Dumpling Area, Reach In Cooler, Pork, Raw Ground Filling*	53.0 ° F
Cold Holding, Dumpling Area, Reach In Cooler, Pork, Raw Ground Filling*	58.0 ° F	Cold Holding, Dumpling Area, Reach In Cooler, Pork, Raw Ground Pork with Mushrooms	34.0 ° F	Cold Holding, Dumpling Area, Reach In Cooler, Ambient,	41.0 ° F
Cold Holding, Main Kitchen, Counter Top/Table, Garlic in Oil*	65.0 ° F	Cold Holding, Front Food Service, Reach In Cooler, Dairy, Crab Rangoon Filling	41.0 ° F	Hot Holding, Main Kitchen, Steam Table, Soup, Hot and Sour	148.0 ° F
Hot Holding, Main Kitchen, Steam Table, Soup, Wonton Soup	146.0 ° F	Hot Holding, Main Kitchen, Rice Pot, Rice, White Jasmine	209.0 ° F	Cold Holding, Main Kitchen, Counter Top/Table, Pasta, Cooked Chow main*	60.0 ° F
Hot Holding, Main Kitchen, Rice Pot #2, Rice, Fried Rice	160.0 ° F	Just Cooked, Main Kitchen, Wok, Fish/Seafood, Soft Shell Crab	187.0 ° F	Cold Holding, Main Kitchen, Counter top , Oyster Flavored Sauce, Open Can Next to Meat Grinder	68.0 ° F
Cooling, Main Kitchen, Reach In Cooler, Pork, Raw Dumplings@1:12pm	58.0 ° F	Cooling, Main Kitchen, Reach In Cooler, Pork, Raw Dumplings@2:17pm	54.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Pasta, Cooked Chow Mein @1:06pm	59.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Pasta, Cooked Chow Mein @2:16pm	58.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Rice, Cooked Noodles @1:07pm	59.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Rice, Cooked Noodles@2:17pm	58.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 2-1B Violation of Code: [511-6-1.03(5)(c)] Observed employee handling raw meat with his gloves and without washing his hands and changing gloves he touched a plate with RTE food that was going out to the customer.  
C/A Employee shall wash their hands when switching between working with raw food and working with ready-to-eat food;  
COS Employee was directed to was their hands and put on new gloves. Food was disposed of. Corrected On-Site. New Violation.
- 2-1C Violation of Code: [511-6-1.04(4)(a)1,2,3,4(i)] Observed employee in the main kitchen taking the spring rolls from the fryer with his bare hands and putting them on the plate to be served to the customer.  
C/A Except when washing fruits and vegetables or as specified under subsection (a)4, food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.  
COS: Food was discarded Corrected On-Site. New Violation.

**Person in Charge (Signature)**

**Date:** 02/18/2026

**Inspector (Signature)** ELENA PETRA

**Date:** 02/18/2026

## Food Establishment Inspection Report Addendum

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<b>Establishment</b> DUMPLING GARDEN	<b>Permit #</b> FSP-033-006829	<b>Date</b> 02/18/2026
<b>Address</b> 2731 SANDY PLAINS RD	<b>City/State</b> MARIETTA GA	<b>Zipcode</b> 30066

Item Number

### OBSERVATIONS AND CORRECTIVE ACTIONS

- 2-2B Violation of Code: **[511-6-1.03(5)(k)1&2]** Observe employee with and open thermos containing tea at the prep table near the sushi bar area. C/A Employees shall consume food only in approved designated areas separate from food preparation and serving areas, equipment or utensil areas and food storage areas. However, drinking from a single service beverage cup with a secure lid and straw that is handled to prevent contamination of the employee's hands, the container, exposed food, clean equipment, utensils and linens, unwrapped single-service and single-use articles will be allowed. COS: Drink was removed Corrected On-Site. New Violation.
- 2-2D Violation of Code: **[511-6-1.06(2)(o)]** Observed employee washing his hands in the vegetable sink in the main kitchen. Observed employee washing a manual peeler in the hand sink at the sushi area. C/A A handwashing facility may not be used for purposes other than handwashing. Pf COS: Employee was directed to wash his hands at the handsink in the kitchen. Employee was directed to stop using that sink for any other purpose. Corrected On-Site. New Violation.
- 4-1A Violation of Code: **[511-6-1.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)]** Observed a tray with raw chicken on the skewer stored above raw pork in the RIC in the main kitchen. Observed a tray of raw chicken stored above raw pork and pork jelly in the WIC in the main kitchen. Observed raw squid and flounder stored above uncovered noodles, pineapple and imitation Crab Meat at the bottom of the prep top unit in the main kitchen Observed chicken at the prep top stored behind raw egg wash and cooked peas and carrots C/A Food shall be protected from cross contamination. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by their internal cooking temperature requirements COS: Food was re-arranged Corrected On-Site. Repeat Violation.
- 4-2A Violation of Code: **[511-6-1.04(4)(c)1(iv)]** Observed a large can of sugar without a lid in the main kitchen. Observed imitation crab, pineapple, rice noodles in water at the bottom of the prep top unit stored uncovered and unprotected. Observed garlic sauce and mushrooms in water in the RIC in the main kitchen stored uncovered and unprotected Observed a large tray of pork jelly stored uncovered and unprotected in the WIC in the main kitchen C/A Except as specified under paragraph 2. of this subsection and when cooling as specified in DPH Rule 511-6-1-.04(6)(e)2.(ii), storing the food in packages, covered containers, or wrappings, except for loosely covered or uncovered containers in which food is being cooled if protected from overhead contamination; COS: Food was covered Corrected On-Site. New Violation.
- 6-1A Violation of Code: **[511-6-1.04(6)(f)]** Observed several cold TCS foods that were above 41°F. See below table for specific location C/A Time/Temperature Control for Safety Food, Hot and Cold Holding. Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety food shall be maintained at 41°F (5°C) or below or 135°F (57°C) or above, except that roasts cooked to a temperature and for a time specified in subsection (5)(a)2 of this Rule and reheated using the same temperature and time conditions as cooking may be held at a temperature of 130°F (54°C) or above. P COS Food was discarded Corrected On-Site. Repeat Violation.
- 6-1C Violation of Code: **[511-6-1.04(6)(d)]** Observed cooked chow Mein noodles and rice noodles that were cooked earlier in the morning and stored in the WIC in a large tray that were not cooling fast enough to reach 41°F in 6 hours. See Table below C/A Cooked time/temperature control for safety food shall be cooled:

  - (i) Within 2 hours from 135°F (57°C) to 70°F (21°C); P and
  - (ii) Within a total of 6 hours from 135°F (57°C) to 41°F (5°C) or less. P

COS: Food was divided into smaller containers Corrected On-Site. New Violation.
- 6-1D Violation of Code: **[511-6-1.04(6)(i)]** Observed facility is using TPHS for Mongolian beef, chicken broccoli and sushi rice without a written procedure. C/A If time without temperature control is used as the public health control up to a maximum of 4 hours:

  - (i) Except as specified in paragraph 2.(ii) of this subsection, the food shall have an initial temperature of 41°F (5°C) or less when removed from cold holding temperature control, or 135°F (57°C) or greater when removed from hot holding temperature control;P

COS: Sushi rice was disposed of and the chicken and the beef were placed into the WIC to cool New Violation.
- 10D Observed sugar, salt, MSG, Chicken MSG containers placed at the cooling line without an identifying label on them. C/A Food Storage Containers, Identified with Common Name of Food. Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. COS: Food was labeled Corrected On-Site. New Violation.

**Person in Charge (Signature)**

**Date:** 02/18/2026

**Inspector (Signature)** ELENA PETRA

**Date:** 02/18/2026

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<b>Address</b> 2731 SANDY PLAINS RD	<b>City/State</b> MARIETTA GA	<b>Zipcode</b> 30066

Item  
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

- Violation of Code: **[511-6-1.04(6)(c)]** Observed facility was thawing shrimp at the three compartment sink and the water was barely running and the temperature of the water was at 122°F.  
C/A hawing. Except as specified in paragraph 4 of this subsection, time/temperature control for safety food shall be thawed:
1. Under refrigeration that maintains the food temperature at 41°F (5°C) or less; PF or
  2. Completely submerged under running water:
- 11C (i) At a water temperature of 70°F (21°C) or below, PF
- (ii) With sufficient water velocity to agitate and float off loose particles in an overflow PF, and
- (iii) For a period of time that does not allow thawed portions of ready-to-eat food to rise above 41°F (5°C), or
- (iv) For a period of time that does not allow thawed portions of a raw animal food requiring cooking to be above 41°F (5°C), for more than 4 hours including:  
COS: Hot water was changed to cold water Corrected On-Site. New Violation.
- Violation of Code: **[511-6-1.04(4)(q)]** Observed numerous buckets with soy sauce and boxes of soybean oil stored on the floor throughout the main kitchen  
Observed buckets of soy sauce stored on the floor in the WIC. Observed a box of shrimp and bucket of chicken wing sauce stored on the floor in the WIF in the main kitchen  
Observed a bucket of rice stored on the floor in the dumpling prep area.  
C/A Except as specified in paragraphs 2 and 3 of this subsection, food shall be protected from contamination by storing the food:
- 12A (i) In a clean, dry location;
- (ii) Where it is not exposed to splash, dust, or other contamination; and
- (iii) At least 6 inches (15 cm) above the floor.  
Facility has 72 hours to correct the violation New Violation.
- 17D Violation of Code: **[511-6-1.07(4)(b)]** Observed employee purses stored at the prep top area in the dumpling station area.  
C/A Employees shall have a designated area for their personal belongings.  
COS Owner stated he will get a storage case for the employees New Violation.

Remarks

Observed:

- employee health policy,
- allergen awareness, and fecal and vomit

EHS handed out TPHC, cooling, handwashing procedure in mandarin, and water interruption was left to complete

Warewashing sanitizer 100ppm Cl

Spray sanitizer 400ppm Quat

Sanitizer at three compartment sink 400ppm Quat

Facility was in the middle of receiving a delivery when EHS arrived

Facility is using yellow egg shade, orchard strawberry shade and tomato shade

Facility will have be re-inspected within 10 business days

Discussed:

- Jewelry for employees that are actively prepping food
- Handsink should not be used for any other purpose
- Food covering
- TPHC for sushi, mongolian beef, chicken, chow Mein pasta and fresh garlic in oil
- Flour/sugar scoops must have handles
- Food should not be on the floor
- Frequency of ice bin cleaning
- Toxic chemical storage
- Clean in place equipment more frequent
- Proper thawing procedures
- Fly screen needs repairing
- Self closing bracket to the rear door needs to be repaired
- Designated area for employee's personal belongings
- Designated eating area for employees
- Hair nets and beard nets need to be on the premises
- Fire suppression nozzles cleaning frequency

**Person in Charge (Signature)**

**Date:** 02/18/2026

**Inspector (Signature)** ELENA PETRA

**Date:** 02/18/2026

# 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 Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).**

**Establishment**  
DUMPLING GARDEN

**Permit #**  
FSP-033-006829

**Date**  
02/18/2026

**Address**  
2731 SANDY PLAINS RD

**City/State**  
MARIETTA GA

**Zipcode**  
30066

Item  
Number

### OBSERVATIONS AND CORRECTIVE ACTIONS

- Thermometers requirement for every unit
- Date marking for food held for longer than 24 hours
- Cell phone usage
- Refrigerate after opening for certain foods
- Preventing contamination from employees hands
- Food Labeling

**Person in Charge (Signature)**

**Date:** 02/18/2026

**Inspector (Signature)** ELENA PETRA

**Date:** 02/18/2026