

 <small>GEORGIA DEPARTMENT OF PUBLIC HEALTH</small>	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report	CURRENT SCORE 58	CURRENT GRADE U						
	Establishment Name: TASTY CHINA Address: 1808 POWERS FERRY RD SE City: MARIETTA Time In: 11 : 35 AM Time Out: 04 : 05 PM Inspection Date: 02/24/2026 CFSM: Obtain within 30 days.	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">Last Score 80</td> <td style="text-align: center;">Grade B</td> <td style="text-align: center;">Date 07/16/25</td> </tr> <tr> <td style="text-align: center;">Prior Score 63</td> <td style="text-align: center;">Grade U</td> <td style="text-align: center;">Date 07/11/25</td> </tr> </table>	Last Score 80	Grade B	Date 07/16/25	Prior Score 63	Grade U	Date 07/11/25	SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69
Last Score 80	Grade B	Date 07/16/25							
Prior Score 63	Grade U	Date 07/11/25							

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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	5-2. Consumer advisory provided for raw and undercooked foods 4 points		<input type="checkbox"/>	<input type="checkbox"/>
	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	6-1A. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-1B. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	6-1B. Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	6-1C. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	6-1D. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input 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 checked="" type="checkbox"/>	6-2. Proper date marking and disposition 4 points		<input checked="" type="checkbox"/>	<input type="checkbox"/>
	<input type="checkbox"/>	<input 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 IN OUT NA NO Highly Susceptible Populations 9 points			
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	7-1. Pasteurized foods used: Prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2E. Response procedures for vomiting & diarrheal events	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	8 IN OUT NA NO Chemicals 4 points			
3	IN	OUT	NA	NO	Approved Source 9 points			<input 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"/>	3-1A. Food obtained from approved source	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	3-1B. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	9 IN OUT NA NO Conformance with Approved Procedures 4 points			
	<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	9-2. Compliance with variance, specialized process and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	3-1D. Required records: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>				
4	IN	OUT	NA	NO	Protection From Contamination 9 points			<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"/>	4-1A. Food separated and protected	<input checked="" 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"/>	4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<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"/>	4-2A. Food stored covered	<input checked="" type="checkbox"/>	<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"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	10D. Food properly labeled; original container	<input 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 type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	11C. Approved thawing methods used	<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"/>	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 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"/>	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 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 checked="" 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"/>						

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

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 TASTY CHINA	Permit # FSP-033-004841	Date 02/24/2026
Address 1808 POWERS FERRY RD SE	City/State MARIETTA GA	Zipcode 30067

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Holding, Main Kitchen, Counter Top/Table, Vegetables, EGG ROLL	113.0 ° F	Hot Holding, Main Kitchen, Counter Top/Table, Vegetables, EGG ROLL #2	118.0 ° F	Hot Holding, Main Kitchen, Counter Top/Table, Vegetables, EGG ROLL #3	132.0 ° F
Hot Holding, Main Kitchen, Steam Well, Soup, EGG DROP	177.0 ° F	Hot Holding, Main Kitchen, Steam Well, Soup, SWEET & SOUR	187.0 ° F	Hot Holding, Main Kitchen, Crock, Rice, WHITE	163.0 ° F
Hot Holding, Main Kitchen, CROCK 2, Rice, WHITE	142.0 ° F	Just Cooked, Main Kitchen, WOK, Beef, BEEF AND VEGGIES	192.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Eggs, LIQUID	40.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, GARLIC IN OIL	40.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Beef, DRIED BEEF	39.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, NOODLES, UDON	41.0 ° F
Cold Holding, Main Kitchen, PREP TOP COOLER 2, Pork, PORK BELLY	41.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 2, Chicken, RAW	40.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 2, Fish/Seafood, RAW SWAI	40.0 ° F
Cold Holding, Main Kitchen, PREP TOP COOLER 2, Beef, RAW	41.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 3, Vegetables, GARLIC IN OIL	42.0 ° F	Cold Holding, Main Kitchen, PREP TOP COOLER 3, Fish/Seafood, RAW SALMON	41.0 ° F
Cold Holding, Main Kitchen, PREP TOP COOLER 3, Pork, SAUSAGE	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Chicken, SMOKED	42.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Ambient, THERMOMETER	42.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Rice, FRIED	46.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Rice, FRIED #2	46.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Rice, FRIED #3	58.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, NOODLES, FRIED	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, NOODLES, COLD	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Fish/Seafood, RAW SALMON	38.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, GARLIC IN OIL	41.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Violation of Code: **[511-6-1.03(3)(a)]** POSTED CFMSM CERTIFICATION BELONGS TO AN INDIVIDUAL THAT IS NO LONGER EMPLOYED AT THE FACILITY

1-2B C/A: Food service establishments shall have in its employ a Certified Food Safety Manager (CFSM) as specified in paragraph (b) of this subsection to ensure food safety is being managed within the food service establishment during all hours of operation as specified within paragraph (d) of this subsection.

EHS WILL PROVIDE PIC WITH REGISTRATION FORM FOR UPCOMING SERVS SAFE CLASS. PIC HAS 30 DAYS TO PROVIDE CFMSM CERTIFICATION FOR EMPLOYEE AT FACILITY OR PROVIDE PROOF OF PURCHASE OF CFMSM COURSE AND TEST TO BE TAKEN New Violation. **Correct By: 03/24/2026**

Violation of Code: **[511-6-1.03(2)(o)]** PIC COULD NOT PROVE, IN A VERIFIABLE MANNER, THAT ALL FOOD SERVICE EMPLOYEES ARE MADE AWARE OF THEIR RESPONSIBILITY TO REPORT THEIR HEALTH AS IT RELATES TO SYMPTOMS/ILLNESSES TRANSMISSIBLE VIA FOOD

2-2A C/A: Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with the Chapter, to the person in charge, information about their health and activities as they relate to diseases that are transmissible through food

EHS PROVIDED EMPLOYEE HEALTH AGREEMENTS (ENGLISH/SPANISH/CHINESE) TO PIC; PIC HAS 10 DAYS TO EMAIL/PROVIDE PROOF THAT EMPLOYEES HAVE READ AND SIGNED IN ACKNOWLEDGEMENT. New Violation. **Correct By: 03/06/2026**

Violation of Code: **[511-6-1.03(5)(k)1&2]** OBSERVED (2) PERSONAL COFFEE CUPS STORED ON TOP SHELVES ABOVE PREP TOP COOLER AND PREP TOP TABLE IN MAIN KITCHEN (ABOVE SAUCES, CONTAINERS OF FOOD & MICROWAVE)

2-2B 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: COFFEE CUPS REMOVED Corrected On-Site. New Violation.

Person in Charge (Signature)

Date: 02/24/2026

Inspector (Signature) Precious Roman

Date: 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 (j).

Establishment TASTY CHINA	Permit # FSP-033-004841	Date 02/24/2026
Address 1808 POWERS FERRY RD SE	City/State MARIETTA GA	Zipcode 30067

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

- 2-2D Violation of Code: **[511-6-1.06(2)(o)]** OBSERVED TWO COFFEE MUGS STORED IN HAND SINK NEAR SODA MACHINE IN MAIN KITCHEN. OBSERVED BOWL STORED IN HAND SINK NEAR 3-COMPARTMENT SINK. OBSERVED METAL DISH SCRUBBER STORED IN HAND SINK NEAR SOUP STEAM TABLE IN MAIN KITCHEN. OBSERVED EMPLOYEE FILLING SANITIZING BUCKET IN HAND SINK NEAR 3-COMPARTMENT SINK

C/A: A HAND SINK SHALL BE USED FOR NO PURPOSE OTHER THAN WASHING HANDS

COS: ITEMS REMOVED Corrected On-Site. Repeat Violation.
- 2-2D Violation of Code: **[511-6-1.07(3)(a)]** NO HANDWASHING CLEANSER OBSERVED AT HAND SINK NEAR SODA MACHINE

C/A: THERE SHALL ALWAYS BE HAND WASHING CLEANSER PROVIDED AT ALL HAND SINKS WITHIN A FOOD SERVICE FACILITY

COS: SOAP PROVIDED Corrected On-Site. New Violation.
- 2-2D Violation of Code: **[511-6-1.07(3)(b)]** NO HAND DRYING PROVISIONS OBSERVED AT HAND SINK NEAR 3-COMPARTMENT SINK OR SOUP STEAM TABLE IN MAIN KITCHEN

C/A: THERE SHALL ALWAYS BE HAND DRYING PROVISIONS AT ALL HAND SINKS WITHIN A FOOD SERVICE FACILITY

COS: PAPER TOWELS PROVIDED Corrected On-Site. New Violation.
- 2-2E Violation of Code: **[511-6-1.03(6)]** FACILITY HAS BLEACH ONSITE (NOT EPA APPROVED TO KILL THE NOROVIRUS) AND NO WRITTEN PROCEDURES EMPLOYEES FOR TO FOLLOW IN THE EVENT OF VOMIT/FECAL INCIDENT

C/A: A food establishment shall have written procedures for employees to follow and an EPA registered disinfectant effective against Norovirus available on-site at the food service establishment when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food service establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

FACILITY HAS UNTIL 3/6/2026 TO PROVIDE PROOF OF EPA APPROVED DISINFECTANT AND WRITTEN PROCEDURES TO USE IN THE EVENT OF VOMIT/FECAL INCIDENT Repeat Violation. **Correct By: 03/06/2026**
- 4-1A Violation of Code: **[511-6-1.04(4)(c)1(i)(ii)(iii)(v)(vi)(vii)(viii)]** OBSERVED 2 PANS OF RAW CHICKEN STORED HORIZONTALLY IMPROPER BEHIND 2 PANS OF RAW SHRIMP IN PREP TOP COOLER 2 IN MAIN KITCHEN NEAR GRILL PREP.

C/A: Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display by arranging each type of food in equipment so that cross contamination of one type with another is prevented; Raw animal proteins shall be properly stored according to their minimum required cook temperatures.

COS: PANS OF RAW CHICKEN WERE PLACED IN FRONT OF PANS OF RAW SHRIMP IN PREP TOP COOLER 2 Corrected On-Site. New Violation.
- 4-2A Violation of Code: **[511-6-1.04(4)(c)1(iv)]** OBSERVED EGGPLANT, GREEN BEANS & LETTUCE STORED UNCOVERED IN REACH IN COOLER IN MAIN KITCHEN. OBSERVED MULTIPLE SEASONINGS, SAUCES AND OILS STORED UNCOVERED ON COUNTER AND CART IN FRONT OF GRILL WHILE NOT IN USE IN MAIN KITCHEN. OBSERVED PORK BELLY STORED UNCOVERED IN SMALL RIF IN MAIN KITCHEN. OBSERVED LARGE YELLOW BUCKET OF FLOWER STORED UNCOVERED ON COUNTER IN MAIN KITCHEN.

C/A: FOOD SHALL BE STORED COVERED AND PROTECTED FROM CONTAMINATION

COS: LIDS OR PLASTIC WRAP PLACED ON CONTAINERS Corrected On-Site. Repeat Violation.
- 4-2B Violation of Code: **[511-6-1.05(7)(a)1]** OBSERVED SODA MACHINE NOZZLES WITH BLACK BUILD UP IN MAIN KITCHEN. OBSERVED BUILD UP IN BULK ICE MACHINE IN MAIN KITCHEN.

C/A: FOOD CONTACT SURFACES SHALL BE CLEAN TO SIGHT AND TOUCH

NOZZLES PLACED IN WARE WASHING AND CLEANED AND SANITIZED; FACILITY HAS 10 DAYS TO CLEAN AND SANITIZE ICE MACHINE New Violation. **Correct By: 03/06/2026**
- 6-1A Violation of Code: **[511-6-1.04(6)(f)]** OBSERVED 3 LARGE CONTAINERS OF RICE COLD HOLDING ABOVE 41F IN WIC IN MAIN KITCHEN

C/A: ALL TCS FOODS COLD HOLDING SHALL BE MAINTAINED AT 41F OR BELOW

COS: ALL CONTAINERS DISCARDED Corrected On-Site. New Violation.
- 6-1B Violation of Code: **[511-6-1.04(6)(f)]** OBSERVED MULTIPLE EGG ROLLS HOT HOLDING BELOW 135F ON COUNTER IN MAIN KITCHEN. (113F-132F)

C/A: ALL TCS FOODS HOT HOLDING SHALL BE MAINTAINED AT 135F OR ABOVE

COS: EGG ROLLS DISCARDED Corrected On-Site. New Violation.
- 6-2 Violation of Code: **[511-6-1.04(6)(g)]** OBSERVED MULTIPLE TCS FOODS COOKED AND HELD FOR +24HRS WITH NO DATE MARKING THROUGHOUT THE MAIN KITCHEN (COOKED BEEF 2/21, GROUND BEEF & PORK 2/22, ALL COOKED FOODS IN WIC 2/20)

C/A: ALL TCS FOODS COOKED/PREPARED/OPENED AND HELD FOR +24HRS SHALL BE DATE MARKED TO ENSURE A 7 DAY SHELF LIFE

COS: PROPER DATES PLACED ON FOOD CONTAINERS Corrected On-Site. New Violation.

Person in Charge (Signature)

Date: 02/24/2026

Inspector (Signature) Precious Roman

Date: 02/24/2026

Food Establishment Inspection Report Addendum

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Establishment TASTY CHINA	Permit # FSP-033-004841	Date 02/24/2026
Address 1808 POWERS FERRY RD SE	City/State MARIETTA GA	Zipcode 30067

Item
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

Violation of Code: **[511-6-1.04(4)(z)]** OBSERVED MOLDY PINEAPPLES ON TOP SHELF IN WIC

12A

C/A: Food shall be protected from contamination that may result from a factor or source not specified under paragraphs (a) through (y) of this subsection.

COS: PINEAPPLES DISCARDED Corrected On-Site. New Violation.

Violation of Code: **[511-6-1.02(1)(d)]** MOST RECENT INSPECTION NOT DISPLAYED IN PUBLIC VIEW; POSTED: 8/17/2023, MOST RECENT: 7/16/2025

13A

C/A: The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. New Violation.

Remarks

-FACILITY SERVES OYSTERS SEASONALLY; ALWAYS FRIED OR COOKED NEVER RAW

-INSPECTION LED BY KAYLA M.; SHADOWED BY PRECIOUS R.

**FACILITY HAS BEEN ASKED TO VOLUNTARILY CLOSE DUE TO SECOND CONSECUTIVE ROUTINE INSPECTION RESULTING IN A GRADE OF "U". FACILITY MAY RE-OPEN ONCE THE FOLLOWING HAS BEEN BROUGHT INTO COMPLIANCE:

1. PROOF OF REGISTRATION AND PURCHASE OF CFM COURSE & TEST (EHS HAS PROVIDED REGISTRATION FOR UPCOMING COURSES BEING HELD AT CPDH & COBB EXTENSION CENTER IN MARCH AND APRIL OF 2026)
2. EPA APPROVED DISINFECTANT AND WRITTEN PROCEDURES FOR THE CLEAN UP OF VOMIT/FECAL INCIDENTS (EHS HAS EMAILED ENGLISH/SPANISH/CHINESE WRITTEN PROCEDURES AND PROVIDED DOCUMENT WITH A FEW COMMON EPA APPROVED DISINFECTANTS FOUND IN LOCAL STORES)
3. EMPLOYEE HEALTH AGREEMENTS TO BE READ AND SIGNED IN ACKNOWLEDGEMENT BY EMPLOYEES (EHS HAS PROVIDED ENGLISH/SPANISH/CHINESE HEALTH AGREEMENTS)
4. BULK ICE MACHINE TO BE CLEANED AND SANITIZED

Person in Charge (Signature)

Date: 02/24/2026

Inspector (Signature) Precious Roman

Date: 02/24/2026