

	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>			<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
	Establishment Name: <u>PRIME WINGS</u> Address: <u>3230 Medlock Bridge Rd</u> City: <u>Peachtree Corners</u> Time In: <u>10:35 AM</u> Time Out: <u>11:45 AM</u>		Inspection Date: <u>05/26/2022</u> CFSM: <u>Jeongho Jo 19964376 11/05/2025</u>		86
Purpose of Inspection:    Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>067-FSP-27614</u>		Last Score: <u>91</u> Grade: <u>A</u> Date: <u>10/27/2021</u>	Prior Score: <u>100</u> Grade: <u>A</u> Date: <u>09/24/2021</u>	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																																																																																																																																																																					
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td><b>1</b></td> <td><b>IN OUT NA NO</b>    <b>Supervision</b>    4 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B Certified Food Protection Manager</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>2</b></td> <td><b>IN OUT NA NO</b>    <b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>    9 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A Proper use of restriction &amp; exclusion</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B Hands clean and properly washed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A Management knowledge, responsibilities, reporting</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B Proper eating, tasting, drinking, or tobacco use</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C No discharge from eyes, nose, and mouth</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D Adequate handwashing facilities supplied &amp; accessible</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2E Response procedures for vomiting &amp; diarrheal events</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td><b>3</b></td> <td><b>IN OUT NA NO</b>    <b>Approved Source</b>    9 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A Food obtained from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B Food received at proper temperature</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. 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**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.

<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <th colspan="2">Compliance Status</th> <th>COS</th> <th>R</th> </tr> <tr> <td><b>10</b></td> <td><b>OUT</b>    <b>Safe Food and Water, Food Identification</b>    3 points</td> <td></td> <td></td> </tr> <tr> <td></td> <td><input type="radio"/> 10A. Pasteurized eggs used where required</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10B. Water and ice from approved source</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10C. Variance obtained for specialized processing methods</td> <td><input type="radio"/></td> <td><input type="radio"/></td> </tr> <tr> <td></td> <td><input type="radio"/> 10D. 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Person in Charge (Signature) _____ (Print) Jeongho	Date: <u>05/26/2022</u>
Inspector (Signature) _____ CED EHS	Follow-up:    YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____

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

<b>Establishment</b> PRIME WINGS	<b>Permit #</b> 067-FSP-27614	<b>Date</b> 05/26/2022
<b>Address</b> 3230 Medlock Bridge Rd	<b>City/State</b> Peachtree Corners GA	<b>Zip Code</b> 30092

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Rice (cooked last night) / Prep table	48	Rice (cooked last night) / Reach in freezer	53	/	
/		/		/	
/		/		/	
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## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
6-1C: .04(6)(d) COS	Two containers of white rice cooked last night observed with temperatures above 41F. // Rice discarded. // Cooked time/temperature control for safety food shall be cooled: 1) from 135°F (57°C) to 70°F (21°C) within 2 hours; and 2) from 70°F (21°C) to 41°F (5°C) or below within 4 hours (provided the food met the first limit). (P)
6-2: .04(6)(g) COS	Cooked chicken observed with incorrect date of preparation. Cooked rib tips observed with no date of preparation. Two packages of deli meats observed without date the packages were opened. // Foods were labeled with correct dates. // Refrigerated, ready-to-eat time/temperature control for safety foods prepared and held in a food establishment for more than 24-hours shall be clearly marked to indicate the date of prep or the date by which the food shall be used/discarded for a maximum of 7 days. The day of preparation shall be counted as Day 1. (Pf)
15C: .05(7)(a)2,3 COS	Clean dishes observed with old stickers. // Stickers removed. Dishes rewashed and sanitized. // Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. (C)

<b>Person in Charge (Signature)</b>	<b>Date</b> 05/26/2022
<b>Inspector (Signature)</b>	<b>Date</b> 05/26/2022

# Food Service Establishment Inspection Report Addendum

Page 3 of 3

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<b>Item Number</b>	<b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>
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Comments:

All cold/hot holding temperatures assessed are in compliance unless otherwise noted.

Time/temperature control for safety food shall be thawed: 1) under refrigeration that keeps the food at 41°F or below; 2) completely submerged in running water with the temperature of the water at 70°F or below, and the no part of the food exceeding 41°F; 3) as a part of the cooking process.

www.gnrhealth.com (770) 963-5132

<b>Person in Charge (Signature)</b>	<b>Date</b> 05/26/2022
<b>Inspector (Signature)</b>	<b>Date</b> 05/26/2022