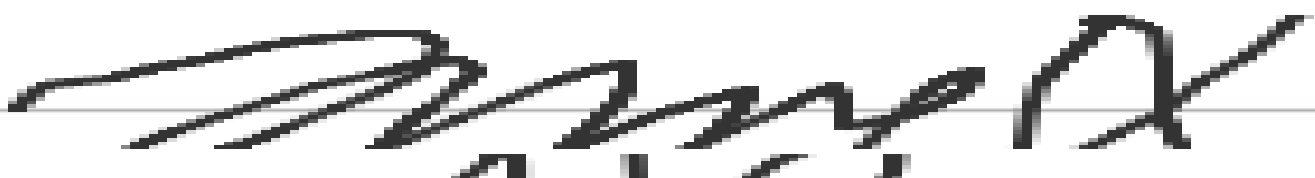



GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: PRIME WINGS Address: 3230 Medlock Bridge Rd City: Peachtree Corners Time In: 02:20 PM Time Out: 04:00 PM Inspection Date: 10/17/2023 CFSM: Jeongho Jo 19964376 11/05/2025 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#: 067-FSP-27614 <div style="font-size: small;">Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.</div>						71	C
						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(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.)</small>							
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							
1 IN OUT NA NO				Supervision		4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager		<input type="radio"/>	<input type="radio"/>
2 IN OUT NA NO				Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		<input type="radio"/>	<input type="radio"/>
<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		<input type="radio"/>	<input type="radio"/>
						4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events		<input type="radio"/>	<input type="radio"/>
3 IN OUT NA NO				Approved Source		9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1A Food obtained from approved source		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B Food received at proper temperature		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction		<input type="radio"/>	<input type="radio"/>
4 IN OUT NA NO				Protection From Contamination		9 points	
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1A Food separated and protected		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/>	<input type="radio"/>
						4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized		<input type="radio"/>	<input type="radio"/>
5 IN OUT NA NO				Cooking and Reheating of TCS Foods, Consumer Advisory		9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A Proper cooking time and temperatures		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1B Proper reheating procedures for hot holding		<input type="radio"/>	<input type="radio"/>
						4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-2 Consumer advisory provided for raw and undercooked foods		<input type="radio"/>	<input type="radio"/>
6 IN OUT NA NO				Holding of TCS Foods, Date Marking of TCS Foods		9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A Proper cold holding temperatures		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1B Proper hot holding temperatures		<input type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1C Proper cooling time and temperature		<input checked="" type="radio"/>	<input type="radio"/>
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		<input checked="" type="radio"/>	<input type="radio"/>
						4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		<input type="radio"/>	<input type="radio"/>
7 IN OUT NA NO				Highly Susceptible Populations		9 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered		<input type="radio"/>	<input type="radio"/>
8 IN OUT NA NO				Chemicals		4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		<input type="radio"/>	<input type="radio"/>
9 IN OUT NA NO				Conformance with Approved Procedures		4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	9-2 Compliance with variance, specialized process and HACCP plan		<input type="radio"/>	<input type="radio"/>
GOOD RETAIL PRACTICES <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>							
10 OUT				Safe Food and Water, Food Identification		3 points	
<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	10D. Food properly labeled; original container			<input type="radio"/>	<input type="radio"/>		
11 OUT				Food Temperature Control		3 points	
<input checked="" type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control			<input checked="" type="radio"/>	<input type="radio"/>		
<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/>	<input type="radio"/>		
12 OUT				Prevention of Food Contamination		3 points	
<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	12C. Wiping cloths: properly used and stored			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/>	<input type="radio"/>		
13 OUT				Postings and Compliance with Clean Air Act		1 point	
<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act			<input type="radio"/>	<input type="radio"/>		
14 OUT				Proper Use of Utensils		1 point	
<input type="radio"/>	14A. In-use utensils: properly stored			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	14D. Gloves used properly			<input type="radio"/>	<input type="radio"/>		
15 OUT				Utensils, Equipment and Vending		1 point	
<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/>	<input type="radio"/>		
16 OUT				Water, Plumbing and Waste		2 points	
<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/>	<input type="radio"/>		
17 OUT				Physical Facilities		1 point	
<input checked="" type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used			<input type="radio"/>	<input type="radio"/>		
18 OUT				Pest and Animal Control		3 points	
<input type="radio"/>	18. Insects, rodents, and animals not present			<input type="radio"/>	<input type="radio"/>		
Person in Charge (Signature) <i>[Signature]</i> (Print) Jo Date: 10/17/2023							
Inspector (Signature) <i>[Signature]</i> AG FS Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 10/17/2023							

Food Service Establishment Inspection Report Addendum				Page 2 of 4	
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 PRIME WINGS		Permit # 067-FSP-27614		Date 10/17/2023	
Address 3230 Medlock Bridge Rd		City/State Peachtree Corners GA		Zip Code 30092	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Thermometers / Ice point calibration	32	Rice temp 1 cooling 3hrs46 min / Reach-in cooler	50	Rice temp 2 cooling 4hrs46 min / Reach-in cooler	50
Philly beef / Cook	200	Rice #2 temp 1 cooling 2hrs25min / Reach-in	53	Rice #2 temp 2 cooling 3hrs28min / Reach-in	52
Rice #3 temp 1 cooling 25min / Reach-in cooler	107	Rice #3 temp 2 cooling hr25min / Reach-in cooler	94	Chicken cooling 3hrs31min / Reach-in cooler	92
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii)	COS 1. Unwashed lettuce stored above dressing in the reach-in cooler. 2. Raw ground beef above raw fish in the cooler. Food shall be protected from cross contamination by: (i) Except as specified in paragraph (i)(III) of this subsection, separating raw animal foods during storage, preparation, holding, and display from: (I) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, (P) and (II) Cooked ready-to-eat food; and (P) (III) Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. (ii) 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: (I) Using separate equipment for each type, (P) or (II) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, (P) and (III) Preparing each type of food at different times or in separate areas; (P) (iii) Cleaning and sanitizing equipment and utensils; (v) Cleaning hermetically sealed containers of food of visible soil before opening; (vi) Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened; (vii) Storing damaged, spoiled, or recalled food being held in the food service establishment separate from food, equipment, utensils, linens and single-service and single-use articles; or (viii) Separating fruits and vegetables, before they are washed from ready-to-eat food.				
4-1A: .04(4)(n)1	COS Employee handled raw beef then cooking utensils without changing gloves. Employee washed hands. Equipment sanitized. Lettuce relocated to bottom of cooler. If used, single-use gloves shall be used for only one task such as working with ready-to-eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. (P)				
4-2B: .05(7)(b)	NCOS Correct By: 10/26/2023 Interior of ice machine with slime-like build up (top area and bottom bin around ice chute). Equipment food-contact surfaces must be cleaned at appropriate times and often enough to preclude an accumulation of debris buildup. (C)				
6-1C: .04(6)(d)	COS Correct By: 10/20/2023 Chicken cooling four hours temped 93F. The food was 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)				
6-1D: .04(6)(i)	COS Observed chicken wings were not marked with start and discard time. When using Time Control (TPHC) for a maximum of 4 hours: 1) hot foods shall start at 135°F (57°C) or above and cold foods shall start at 41°F (5°C) or below; (P) 2) the food items shall be labeled with a start and discard time, not to exceed 4 hours; (Pf) 3) foods not consumed before the discard time shall be discarded; (P) 4) when combining ingredients, the start/discard time for the foods shall reflect the start/discard time of the earliest ingredient placed on time control; {P} 5) food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded; (P) 6) written procedures TPHC shall be created in advance and made available upon the Health Authorities request. (Pf)				
10D: .04(7)(b)	NCOS Correct By: 10/20/2023 Pangasius listed as catfish on menu. Food shall be offered for human consumption in a way that does not mislead or misinform the consumer. (C)				
11A: .05(3)(a)	COS Correct By: 10/27/2023 The temperature of the rice decreased one degree without hour and is in deep containers. The containers placed on ice baths. 1. Cooling shall be accomplished in accordance with the time and temperature criteria specified under DPH Rule 511-6-1-.04(6)(d) by using one or more of the following methods depending on the type of food being cooled: (i) Placing the food in shallow pans; (Pf) (ii) Separating the food into smaller or thinner portions; (Pf)				
Person in Charge (Signature)					Date 10/17/2023
Inspector (Signature)					Date 10/17/2023

Page 3 of 4

Establishment
PRIME WINGS

Date	10/17/2023
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City/State	
Peachtree Corners	GA

Zip Code
30092

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	<p>(iii) Using rapid cooling equipment; (Pf)</p> <p>(iv) Stirring the food in a container placed in an ice water bath; (Pf)</p> <p>(v) Using containers that facilitate heat transfer; (Pf)</p> <p>(vi) Adding ice as an ingredient; (Pf) or</p> <p>(vii) Other effective methods. (Pf)</p> <p>2. When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:</p> <p>(i) Arranged in the equipment to provide maximum heat transfer through the container walls; (C) and</p> <p>(ii) Loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food. (C)</p> <p>17A: .06(2)(h) NCOS Correct By: 11/07/2023 Owner has dining tables and the toilet rooms are unavailable to customers. In all establishments with dining facilities on the premises patrons' toilet facilities, shall be provided on or within 200 feet of the premises. Access to patrons' toilet facilities shall not be through food service, preparation, storage, or warewashing areas. (C)</p> <p>17C: .07(5)(a),(b)1,2,3 NCOS Correct By: 10/26/2023 Accumulation of debris on ceiling tiles. All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products. (C)</p> <p>17C: .07(2)(a) NCOS Correct By: 11/07/2023 Flooring missing in the back area. See our application for approved materials. If different materials will be installed, a remodel application must be submitted and approved by our office. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be:</p> <p>1. Smooth, durable, and easily cleanable for areas where food service establishment operations are conducted; (C) and</p> <p>2. Nonabsorbent for areas subject to moisture such as food preparation areas, walk-in refrigerators, warewashing areas, toilet rooms, mobile food service unit servicing areas, and areas subject to flushing or spray cleaning methods. (C)</p>
Person in Charge (Signature)	
Inspector (Signature)	
Date	10/17/2023
Date	10/17/2023

Food Service Establishment Inspection Report Addendum

Page 4 of 4

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 PRIME WINGS	Permit # 067-FSP-27614	Date 10/17/2023
Address 3230 Medlock Bridge Rd	City/State Peachtree Corners GA	Zip Code 30092

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

A follow-up inspection within 10 days. A new score will be generated.
All cold and hot holding in compliance unless otherwise noted
All frozen foods frozen solid.
Questions www.gnrhealth.com 770.963.5132
Business card given

Person in Charge (Signature)		Date 10/17/2023
Inspector (Signature)		Date 10/17/2023