

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: X WINGS Address: 6131 S Norcross Tucker Rd City: Norcross Time In: 02:30 PM Time Out: 04:15 PM Inspection Date: 05/19/2023 CFSM: Basat Aziz 17712137 04/13/2024 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-27927 <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>						60	U
						<div style="font-size: small;">Last Score</div> <div style="font-size: 24px;">N/A</div> <div style="font-size: small;">Grade</div> <div style="font-size: 24px;">N/A</div> <div style="font-size: small;">Date</div> <div style="font-size: 24px;">06/03/2022</div>	
						<div style="font-size: small;">Prior Score</div> <div style="font-size: 24px;">80</div> <div style="font-size: small;">Grade</div> <div style="font-size: 24px;">B</div> <div style="font-size: small;">Date</div> <div style="font-size: 24px;">05/19/2022</div>	
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>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69	
Compliance Status					COS	R	
1	IN	OUT	NA	NO			
Supervision					4 points		
	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input checked="" 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"/>	
Compliance Status					COS	R	
5	IN	OUT	NA	NO			
Cooking and Reheating of TCS Foods, Consumer Advisory					9 points		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A Proper cooking time and temperatures	<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" 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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1B Proper hot holding temperatures	<input type="radio"/> <input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature	<input 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 checked="" type="radio"/>	
					4 points		
	<input type="radio"/>	<input checked="" 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"/>	
Compliance Status					COS	R	
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 type="radio"/>	10D. Food properly labeled; original container	<input type="radio"/>	<input type="radio"/>			
11	OUT						
Food Temperature Control					3 points		
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	11C. Approved thawing methods used	<input checked="" 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 checked="" type="radio"/>	12A. Contamination prevented during food preparation, storage, display	<input checked="" 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 checked="" type="radio"/>	12D. Washing fruits and vegetables	<input checked="" 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"/>			
Compliance Status					COS	R	
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 checked="" 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 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 checked="" type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input checked="" 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) _____ (Print) NONE		Date: 05/19/2023					
Inspector (Signature)	LMB EHS	Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 05/22/2023					

Food Service Establishment Inspection Report Addendum

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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

X WINGS

Permit #

067-FSP-27927

Date

05/19/2023

Address

6131 S Norcross Tucker Rd

City/State

NorcrossGA

Zip Code

30093

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2) NCOS Correct By: 05/22/2023 Upon arrival I was told there was no person in charge (PIC) There must be a person in charge on the premises of the food service establishment at all times. (Pf)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Observed raw meat being stored above ready to eat foods. Raw meat was placed below ready to eat foods. 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.

4-2A: .04(4)(c)1(iv) NCOS Correct By: 05/22/2023 Observed pans of rice being stored throughout facility uncovered. Observed packages of foods being stored uncovered in freezer and cooler. Food must be protected from cross contamination by 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. (C)

4-2B: .05(7)(a)1 NCOS Correct By: 05/22/2023 Observed an accumulation of a mold like substance in walk in cooler. Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

6-1D: .04(6)(i) (Repeat) COS Observed chicken wings being placed on time control without start and discard times.
***2nd consecutive violation Chicken wings were discarded. 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)

6-2: .04(6)(g) NCOS Correct By: 05/22/2023 No time/temperature as a safety control (TCS) foods were date marked. 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)

11C: .04(6)(c) COS Observed fish in stagnant water on sink. Fish was drained and placed in walk in cooler. 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. (C)

Person in Charge (Signature)

Date 05/19/2023

Inspector (Signature)

Date 05/19/2023

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Establishment
X WINGS

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Permit #	
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067-FSP-27927

Date

05/19/2023

Address

6131 S Norcross Tucker Rd

City/State

Norcross

GA

Zip Code

30093

Person in Charge (Signature)	Date 05/19/2023
Inspector (Signature) 	Date 05/19/2023

Food Service Establishment Inspection Report Addendum

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Establishment X WINGS	Permit # 067-FSP-27927	Date 05/19/2023
Address 6131 S Norcross Tucker Rd	City/State Norcross GA	Zip Code 30093

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All cold holding and hot holding temperatures were in compliance unless otherwise stated.

Questions (770) 963-5132

www.gnrhealth.com

A follow up inspection will occur within 10 days.

***3 or more consecutive violations of the same code provision will result in permit suspension

Person in Charge (Signature)	Date 05/19/2023
Inspector (Signature) 	Date 05/19/2023