


GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE												
<div style="display: flex; justify-content: space-between;"><div><div>Establishment Name: CHIXX HIBACHI & WINGS Address: 5050 Jimmy Carter Blvd City: Norcross Time In: 03:00 PM Time Out: 04:40 PM Inspection Date: 04/18/2024 CFSM: Jackie Zheng 21672915 02/01/2027 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-27886</div></div><div><table border="1" style="width: 100%; border-collapse: collapse;"><tr><td style="width: 33%;">Last Score</td><td style="width: 33%;">Grade</td><td style="width: 33%;">Date</td></tr><tr><td>N/A</td><td>N/A</td><td>11/27/2023</td></tr><tr><td>Prior Score</td><td>Grade</td><td>Date</td></tr><tr><td>83</td><td>B</td><td>11/17/2023</td></tr></table></div></div> <div style="margin-top: 10px;">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>						Last Score	Grade	Date	N/A	N/A	11/27/2023	Prior Score	Grade	Date	83	B	11/17/2023	43	U
Last Score	Grade	Date																	
N/A	N/A	11/27/2023																	
Prior Score	Grade	Date																	
83	B	11/17/2023																	
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				Compliance Status															
1 IN OUT NA NO Supervision 4 points				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points															
<input type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties				<input type="radio"/> 5-1A Proper cooking time and temperatures															
<input type="radio"/> 1-2B Certified Food Protection Manager				<input type="radio"/> 5-1B Proper reheating procedures for hot holding															
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points															
<input type="radio"/> 2-1A Proper use of restriction & exclusion				<input type="radio"/> 6-1A Proper cold holding temperatures															
<input type="radio"/> 2-1B Hands clean and properly washed				<input type="radio"/> 6-1B Proper hot holding temperatures															
<input type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<input type="radio"/> 6-1C Proper cooling time and temperature															
3 IN OUT NA NO Approved Source 9 points				<input type="radio"/> 6-1D Time as a public health control: procedures and records															
<input type="radio"/> 3-1A Food obtained from approved source				<input type="radio"/> 6-2 Proper date marking and disposition															
<input type="radio"/> 3-1B Food received at proper temperature				7 IN OUT NA NO Highly Susceptible Populations 9 points															
<input type="radio"/> 3-1C Food in good condition, safe, and unadulterated				<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered															
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction				8 IN OUT NA NO Chemicals 4 points															
4 IN OUT NA NO Protection From Contamination 9 points				<input type="radio"/> 8-2A Food additives: approved and properly used															
<input type="radio"/> 4-1A Food separated and protected				<input type="radio"/> 8-2B Toxic substances properly identified, stored, used															
<input type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food				9 IN OUT NA NO Conformance with Approved Procedures 4 points															
4-2A Food stored covered				<input type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan															
4-2B Food-contact surfaces: cleaned & sanitized																			
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				Compliance Status															
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point															
<input type="radio"/> 10A. Pasteurized eggs used where required				<input checked="" type="radio"/> 14A. In-use utensils: properly stored															
<input type="radio"/> 10B. Water and ice from approved source				<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled															
<input type="radio"/> 10C. Variance obtained for specialized processing methods				<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used															
<input type="radio"/> 10D. Food properly labeled; original container				<input type="radio"/> 14D. Gloves used properly															
11 OUT Food Temperature Control 3 points				15 OUT Utensils, Equipment and Vending 1 point															
<input checked="" type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control				<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used															
<input type="radio"/> 11B. Plant food properly cooked for hot holding				<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips															
<input type="radio"/> 11C. Approved thawing methods used				<input type="radio"/> 15C. Nonfood-contact surfaces clean															
<input type="radio"/> 11D. Thermometers provided and accurate				16 OUT Water, Plumbing and Waste 2 points															
12 OUT Prevention of Food Contamination 3 points				<input type="radio"/> 16A. Hot and cold water available; adequate pressure															
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display				<input type="radio"/> 16B. Plumbing installed; proper backflow devices															
<input type="radio"/> 12B. Personal cleanliness				<input type="radio"/> 16C. Sewage and waste water properly disposed															
<input type="radio"/> 12C. Wiping cloths: properly used and stored				17 OUT Physical Facilities 1 point															
<input type="radio"/> 12D. Washing fruits and vegetables				<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned															
13 OUT Postings and Compliance with Clean Air Act 1 point				<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained															
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input checked="" type="radio"/> 17C. Physical facilities installed, maintained, and clean															
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used															
				18 OUT Pest and Animal Control 3 points															
				<input checked="" type="radio"/> 18. Insects, rodents, and animals not present															
Person in Charge (Signature) Jackie (Print)						Date: 04/18/2024													
Inspector (Signature)						Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: 04/26/2024													
KMC EHS																			

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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 CHIXX HIBACHI & WINGS		Permit # 067-FSP-27886		Date 04/18/2024	
Address 5050 Jimmy Carter Blvd		City/State NorcrossGA		Zip Code 30093	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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OBSERVATIONS AND CORRECTIVE ACTIONS					
Item Number					
	1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 04/28/2024 Person in charge not practicing active managerial control resulting in today's unsatisfactory score. It is the responsibility of the person in charge to ensure compliance with the food code by demonstrating active managerial control within their facility. (Pf)				
	2-1B: .03(5)(b) COS Employee washed hands in vegetable sink without soap and wiped hands dry on clothes. Employee washed hands in handwash sink with soap and used paper towel. Food employees shall use the following cleaning procedure in the order stated to clean their hands and exposed portions of their arms in a handwashing sink that is properly equipped, including food employees must clean their hands and exposed portions of their arms, including surrogate prosthetic devices for hands or arms for at least 20 seconds, using warm water and a cleaning compound followed by using a hand drying provision at a handwashing sink that is properly equipped. (P)				
	2-2D: .07(3)(b) COS No paper towels provided at employee restroom handsink. Person in charge placed paper towels at sink. Each handwashing sink shall be provided with individual, disposable towels, a continuous towel system that supplies the user with a clean towel, or a hand drying device. (Pf)				
	2-2D: .06(2)(g) NCOS Correct By: 04/26/2024 Facility has prep area setup in dining room without applying for remodel through health department. Prep area does not have hand sink. At least one handwashing sink shall be convenient for employee use in food preparation, food dispensing and warewashing areas as well as in or immediately adjacent to toilet rooms. (Pf)				
	2-2D: .03(5)(d) COS Employee washing hands in vegetable sink. Employee washed hands in handsink. Vegetable sink cleaned and sanitized. Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or curbed cleaning facility used for the disposal of mop water and similar liquid waste. (Pf)				
	3-1C: .04(1) COS Roach found in container of pickles. Fly found in bag of rice. Foods discarded. Food shall be safe, unadulterated, and honestly presented. (P)				
	4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) COS Raw chicken stored on top of vegetables; Raw beef over ready to eat foods all in stand up cooler. Raw hamburger patties over ready to eat food in another stand up cooler. Unwashed cucumber over ready to eat foods in open top cooler. Raw egg over bean sprouts in prep cooler. Foods rearranged. 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.				
	5-2: .04(7)(e) NCOS Correct By: 04/26/2024 Masago on menu does not have an asterisk. Facility has added sushi to menu without remodel application from health department. Facility must apply before changing menu. If an animal food is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in a ready-to-eat form or as an ingredient in another ready-to-eat food, the permit holder shall inform consumers of the significantly increased risk of				
Person in Charge (Signature)				Date 04/18/2024	
Inspector (Signature) 				Date 04/18/2024	

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS		
<p>consuming such foods by way of a disclosure and reminder using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective means. The disclosure and reminder statements shall be worded in legible type in all capital letters and no smaller than size #8 font, or if displayed on a menu board shall be printed no smaller than the smallest letter in used for a menu item. (Pf)</p> <p>6-1C: .04(6)(d) COS Chicken cooling overnight did not reach 41F. Chicken 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)</p> <p>11A: .04(6)(e) COS Chicken cooling overnight in large, closed container. Cooling methods discussed. Foods shall be cooled using one or more methods approved by the health authority (i.e., small batches, thinner portions, ice wands, blast chillers, ice as an ingredient, placing in the walk-in cooler or walk-in freezer uncovered (or partially uncovered) as long as the food is protected from overhead contamination). (Pf, C)</p> <p>14A: .04(4)(k) COS Cups being used as scoops in dry food bags. Cups removed. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: 1. in the food with their handles above the top of the food and the container; 2. in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes; 3. in a clean, dry container; or 4. in a container of water if the water is maintained at a temperature of at least 135°F (57°C) and the container is cleaned at the required frequency. (C)</p> <p>17C: .07(1)(a) NCOS Correct By: 04/26/2024 Facility has placed prep tables in middle of dining room to prep and serve boba teas. No remodel application was submitted to health department. Dining room ceiling is black acoustic tiles. Materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: 1. Smooth, durable, and easily cleanable for areas where food service establishment operations are conducted; (C) and 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> <p>18: .07(5)(l) NCOS Correct By: 04/26/2024 A multitude of dead roaches in dry storage area. Dead roaches in non-operational ice machine. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests. (C)</p> <p>18: .07(5)(o) NCOS Correct By: 04/26/2024 Live pet fish above boba prep area. Live animals may not be allowed on the premises of a food service establishment (except for fish aquariums, controlled service animals, patrol dogs accompanying security or police officers, pets in residential common areas at times other than meals, and on outside premises when special requirements are met by this Rule). (Pf)</p> <p>18: .07(5)(k) (Repeat) NCOS Correct By: 04/26/2024 Observed two live roaches and flies throughout facility. **2nd consecutive violation on routine inspection** The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: 1) routinely inspection incoming shipments of food and supplies; (C) 2) routinely inspecting the premises for evidence of pest; (C) 3) having a professional treat the facility; (Pf) and 4) eliminating harborage conditions. (C)</p>			
Person in Charge (Signature)		Date 04/18/2024	
Inspector (Signature) 		Date 04/18/2024	

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Address 5050 Jimmy Carter Blvd	City/State NorcrossGA	Zip Code 30093

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

All cold and hot holding is in compliance unless noted otherwise.

Food additive: MSG and colors.

Three or more consecutive violations will result in permit suspension.

A follow up inspection will occur within 10 days. Correct violations or permit may be suspended.

A required additional routine inspection will occur within 12 months.

QUESTIONS?770-963-5132
www.gnrhealth.com

Person in Charge (Signature)	Date 04/18/2024
Inspector (Signature) 	Date 04/18/2024