

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>						CURRENT SCORE	CURRENT GRADE
<b>Establishment Name:</b> J BUFFALO WINGS <b>Address:</b> 4850 Sugarloaf Pkwy <b>City:</b> Lawrenceville <b>Time In:</b> 02:05 AM <b>Time Out:</b> 04:55 PM <b>Inspection Date:</b> 12/21/2022 <b>CFSM:</b> Fang Chen 20593744 05/17/2026 <b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> <b>Preliminary</b> <input type="radio"/> <b>Other</b> <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> 067-FSP-27572 <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>						57	U
						<div style="font-size: small;">Last Score</div> <div style="font-size: 24px;">82</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;">10/08/2021</div>	
						<div style="font-size: small;">Prior Score</div> <div style="font-size: 24px;">100</div> <div style="font-size: small;">Grade</div> <div style="font-size: 24px;">A</div> <div style="font-size: small;">Date</div> <div style="font-size: 24px;">08/10/2021</div>	
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b> <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>						<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 U≤69	
Compliance Status					COS	R	
<b>1</b>	IN	OUT	NA	NO			
<b>Supervision</b>					4 points		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A PIC present, demonstrates knowledge, performs duties		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2B Certified Food Protection Manager		
<b>2</b>	IN	OUT	NA	NO			
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b>					9 points		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1A Proper use of restriction & exclusion		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1B Hands clean and properly washed		
	<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		
					4 points		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2A Management knowledge, responsibilities, reporting		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2B Proper eating, tasting, drinking, or tobacco use		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2C No discharge from eyes, nose, and mouth		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2D Adequate handwashing facilities supplied & accessible		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-2E Response procedures for vomiting & diarrheal events		
<b>3</b>	IN	OUT	NA	NO			
<b>Approved Source</b>					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 checked="" type="radio"/>	3-1B Food received at proper temperature		
	<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 checked="" type="radio"/>	<input type="radio"/>	3-1D Required records: shellstock tags, parasite destruction		
<b>4</b>	IN	OUT	NA	NO			
<b>Protection From Contamination</b>					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 type="radio"/>	<input type="radio"/>	4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food		
					4 points		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A Food stored covered		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B Food-contact surfaces: cleaned & sanitized		
Compliance Status					COS	R	
<b>5</b>	IN	OUT	NA	NO			
<b>Cooking and Reheating of TCS Foods, Consumer Advisory</b>					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 checked="" type="radio"/>	5-1B Proper reheating procedures for hot holding		
					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		
<b>6</b>	IN	OUT	NA	NO			
<b>Holding of TCS Foods, Date Marking of TCS Foods</b>					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 checked="" type="radio"/>	6-1B Proper hot holding temperatures		
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C Proper cooling time and temperature		
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D Time as a public health control: procedures and records		
					4 points		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2 Proper date marking and disposition		
<b>7</b>	IN	OUT	NA	NO			
<b>Highly Susceptible Populations</b>					9 points		
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1 Pasteurized foods used: Prohibited foods not offered		
<b>8</b>	IN	OUT	NA	NO			
<b>Chemicals</b>					4 points		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A Food additives: approved and properly used		
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2B Toxic substances properly identified, stored, used		
<b>9</b>	IN	OUT	NA	NO			
<b>Conformance with Approved Procedures</b>					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		
Compliance Status					COS	R	
<b>10</b>	OUT						
<b>Safe Food and Water, Food Identification</b>					3 points		
	<input type="radio"/>	10A. Pasteurized eggs used where required				<input type="radio"/>	
	<input type="radio"/>	10B. Water and ice from approved source				<input type="radio"/>	
	<input type="radio"/>	10C. Variance obtained for specialized processing methods				<input type="radio"/>	
	<input checked="" type="radio"/>	10D. Food properly labeled; original container				<input type="radio"/>	
<b>11</b>	OUT						
<b>Food Temperature Control</b>					3 points		
	<input type="radio"/>	11A. Proper cooling methods used: adequate equipment for temperature control				<input type="radio"/>	
	<input type="radio"/>	11B. Plant food properly cooked for hot holding				<input type="radio"/>	
	<input checked="" type="radio"/>	11C. Approved thawing methods used				<input type="radio"/>	
	<input type="radio"/>	11D. Thermometers provided and accurate				<input type="radio"/>	
<b>12</b>	OUT						
<b>Prevention of Food Contamination</b>					3 points		
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage, display				<input type="radio"/>	
	<input type="radio"/>	12B. Personal cleanliness				<input type="radio"/>	
	<input type="radio"/>	12C. Wiping cloths: properly used and stored				<input type="radio"/>	
	<input checked="" type="radio"/>	12D. Washing fruits and vegetables				<input type="radio"/>	
<b>13</b>	OUT						
<b>Postings and Compliance with Clean Air Act</b>					1 point		
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/>	
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/>	
Compliance Status					COS	R	
<b>14</b>	OUT						
<b>Proper Use of Utensils</b>					1 point		
	<input type="radio"/>	14A. In-use utensils: properly stored				<input type="radio"/>	
	<input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled				<input type="radio"/>	
	<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used				<input type="radio"/>	
	<input type="radio"/>	14D. Gloves used properly				<input type="radio"/>	
<b>15</b>	OUT						
<b>Utensils, Equipment and Vending</b>					1 point		
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips				<input type="radio"/>	
	<input type="radio"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/>	
<b>16</b>	OUT						
<b>Water, Plumbing and Waste</b>					2 points		
	<input type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/>	
	<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>	
	<input type="radio"/>	16C. Sewage and waste water properly disposed				<input type="radio"/>	
<b>17</b>	OUT						
<b>Physical Facilities</b>					1 point		
	<input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>	
	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	
	<input checked="" type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/>	
	<input checked="" type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input checked="" type="radio"/>	
<b>18</b>	OUT						
<b>Pest and Animal Control</b>					3 points		
	<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>	

Person in Charge (Signature)

(Print)

Feng

Date: 12/21/2022

Inspector (Signature)

JV EHS

Follow-up:

YES ☒NO ☐

Follow-up Date: 12/21/2022



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

J BUFFALO WINGS

Permit #

067-FSP-27572

Date

12/21/2022

Address

4850 Sugarloaf Pkwy

City/State

LawrencevilleGA

Zip Code

30044

TEMPERATURE OBSERVATIONS

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

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

1-2A: .03(2) (Repeat) COS Person in charge was not available during the beginning of the inspection. // Designated person in charge was assigned until Person in charge arrive during the inspection. // There must be a person in charge on the premises of the food service establishment at all times. (Pf)

//2nd repeat. //

1-2A: .03(2)(a)-(l), (n) NCOS Correct By: 12/29/2022 Several violations occurred during today inspection resulting in an 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)

4-1A: .04(4)(c)1(i)(ii)(iii)(v) (vi)(vii)(viii) (Repeat) COS Observed unwashed vegetables stored above ready to eat foods: dressings in the walk in cooler. Observed raw beef sandwich slices, beef patties stored above raw fish, ready eat food e.g. fries, mozzarella sticks in the walk in freezer. // Items were reorganized to appropriate storage. // 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.

//2nd repeat. //

4-2B: .05(7)(b) (Repeat) NCOS Correct By: 12/29/2022 Observed ice machine, soda nozzles with mold like substance accumulation. // Equipment food-contact surfaces and utensils shall be clean to sight and touch. (Pf)

// 2nd repeat. //

6-1D: .04(6)(i) COS Facility is doing time control on wings, fries, batter, and rice. Items were not marked. Time controls procedures are not filled out. // Time control procedure completed. // 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(4)(d) COS Correct By: 12/24/2022 Observe several working container without the common name of the item e.g. margarine, wing sauce(s). // labels were

Person in Charge (Signature)

Date 12/21/2022

Inspector (Signature)

Date 12/21/2022



# Food Service Establishment Inspection Report Addendum

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**Establishment**  
J BUFFALO WINGS

**Permit #**  
067-FSP-27572

**Date**  
12/21/2022

**Address**  
4850 Sugarloaf Pkwy

**City/State**  
Lawrenceville GA

**Zip Code**  
30044

## OBSERVATIONS AND CORRECTIVE ACTIONS

added. // Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be clearly and legibly identified, in English, with the common name of the food. (C)

11C: .04(6)(c) COS Observed fish thawing on sink in a small bowl with no running water. // Thawing procedures discussed. Fish was move to walk in cooler to continue thawing. // 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)

12D: .04(4)(g) COS Fish was thawing in vegetable sink. //

Fish was relocated. Sink was clean and sanitized. // Raw fruits and vegetables shall be thoroughly washed in water, in a sink designated for that purpose only, to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form. (Pf)

17C: .07(5)(n) NCOS Correct By: 12/29/2022 Facility has equipment, cardboard stored on top of the walk in freezer, cooler. // The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment, such as litter or equipment that is nonfunctional or no longer used. (C)

17D: .07(4)(b) (Repeat) COS Observe employee items e.g. keys, bottles, expresso stored above prep table.// Items were removed. // Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, and single-service and single-use articles are protected from contamination. (C)

// 2nd repeat. //

**Person in Charge (Signature)**

**Date** 12/21/2022

**Inspector (Signature)**

**Date** 12/21/2022

# Food Service Establishment Inspection Report Addendum

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Establishment J BUFFALO WINGS	Permit # 067-FSP-27572	Date 12/21/2022
Address 4850 Sugarloaf Pkwy	City/State Lawrenceville GA	Zip Code 30044

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Comments:

Note: All cold temperatures holding 41oF or below and, all hot holding temperatures holding 135oF or above, unless otherwise noted.

Note: Facility uses MSG as an additive.

Note: Ensure cabinet under tea urns is in good repair or not used.

Note: Ensure good repair and maintained on soda machine pipes.

Note: An informal follow up will occur by 12/31/2022 to ensure violations are corrected.

Note: A follow up inspection will occur within 10 days. Ensure to correct any uncorrected violations or permit may be suspended.

Note: An additional Routine inspection will occur within 12 months.

Note: Three consecutive violations may result in a result in a permit suspension

Questions/Comments please visit [www.gnrhealth.com](http://www.gnrhealth.com) or call 770.963.5132.

Joint inspection with KKP.

Person in Charge (Signature)	Date 12/21/2022
Inspector (Signature) 	Date 12/21/2022