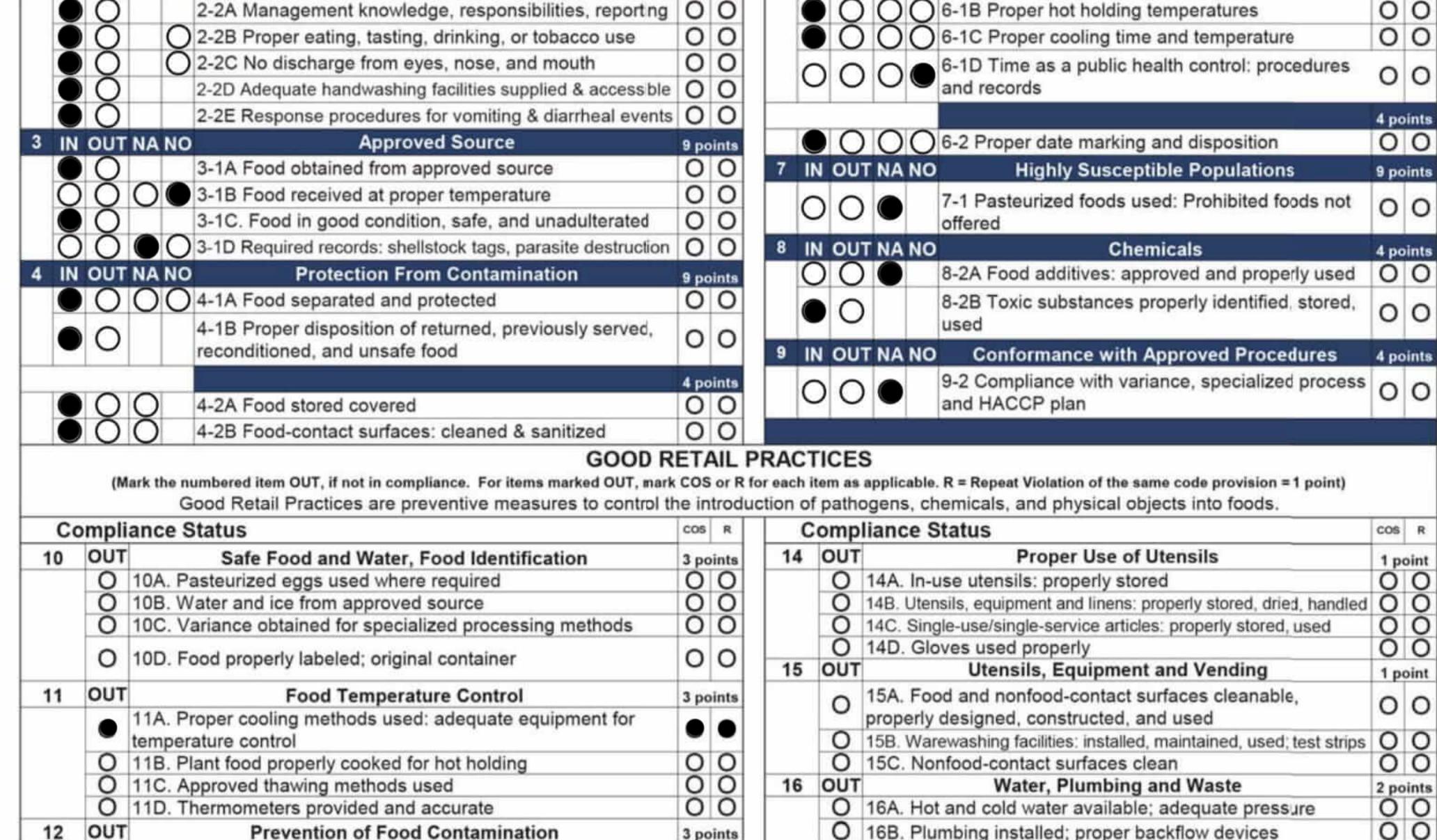
Page 1 of 3

GEORGIA DEPARTMENT OF PUBLIC HEALTH					CURRENT SCORE CURRENT GRAD			
Food Service Establishment Inspe								
	Establishment Name: PRIME WINGS							
Address: 3230 Medlock Bridge Rd								
City: Peachtree Corners Time In: 03:40 PM Time		_						
	ction Date: 10/24/2023 CFSM: Jeongho Jo 19964376 11/05/2025							
Purpose of Inspection: Routine O Follow-up Compliant O	Last Score	Grad	le	Date				
Preliminary O Other O	71	C	1	0/17/2023				
Risk Type: 1 () 2 () 3 () Permit#: 067-FSP-27614								
Risk Factors are important practices or procedures as the most	Prior Score	Grad	e	Date				
contributing factors in foodborne illness outbreaks. Public Health	100	Α		5/05/2023				
Interventions are control measures to prevent illness or injury.			. 0		SCORING AND GRADING: A=9	0-100 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								
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable	COS=0	orrecte	d on-	site during i	nspection R=Repeat violation of	the same code provision:	=2 points	
Compliance Status			Cor	npliance	Status		COS R	
1 IN OUT NA NO Supervision	4 points		IN .	OUT NA N	Cooking and Reheating	ng of TCS Foods,	9 points	
O 1-2A PIC present, demonstrates knowledge, performs dutie	s 0 0	3		OUTNAN	Consumer Advisory			
O O 1-2B Certified Food Protection Manager	00		0	00	5-1A Proper cooking time a	nd temperatures	00	
Employee Health, Good Hygienic Practices,			0	000	5-1B Proper reheating proc	edures for hot holding	00	
2 IN OUT NA NO Preventing Contamination by Hands	9 points						4 points	
O 2-1A Proper use of restriction & exclusion	00		0	0.	5-2 Consumer advisory pro-	vided for raw and	00	
O 2-1B Hands clean and properly washed	00		U		undercooked foods		00	
2-1C No bare hand contact with ready-to-eat foods or	00				Holding of T(CS Foods,	00	
 O O 2-1B Hands clean and properly washed O O O 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed 	00				Holding of T(9 points	
2-1C No bare hand contact with ready-to-eat foods or	00	6			O Holding of TO	TCS Foods	0 0 9 points 0 0	



1.64	00.	rievention of rood oontainingtion	2.00	Juina			-	rob. I fullibility installed, proper backflow devices		
	0	12A. Contamination prevented during food preparation, storage,	0	0			0	16C. Sewage and waste water properly disposed	ŏŏ	
	0	display			- 1	17	OUT	Physical Facilities	1 point	
	0	12B. Personal cleanliness	0	0	T		0	17A. Toilet facilities: properly constructed, supplied, cleaned	00	
	0	12C. Wiping cloths: properly used and stored	0	0			0	17B. Garbage/refuse properly disposed; facilities maintained	00	
	0	12D. Washing fruits and vegetables	0	0			0	17C. Physical facilities installed, maintained, and clean	00	
13	13 OUT Postings and Compliance with Clean Air Act			oint		O 17D. Adequate ventilation and lighting; designated areas used				
	•	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	•	0		18	OUT	Pest and Animal Control	3 points	
	0	13B. Compliance with Georgia Smoke Free Air Act	0	0			0	18. Insects, rodents, and animals not present	00	
Perso	n in C	harge (Signature)		(F	rint)	J	eongh	Date: 10/24/2023		
Inspec	ctor (S	Signature) () AA AG FS				F	ollow	-up: YES O NO • Follow-up Date: 10/24/2023		

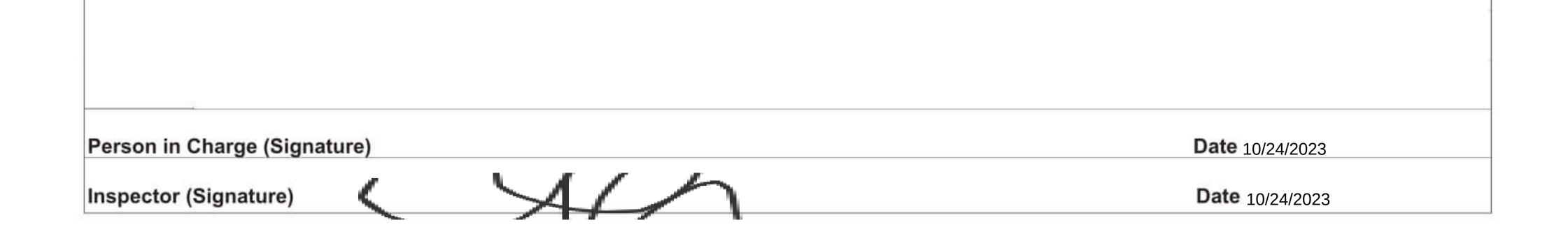
Food Service	e Establis	hment Inspection	Report A	ddendum	Page 2	of <u>3</u>				
Violations cited in this report mus Regulations Food Service Chapte		hin the time frames specified belo subsections (2)(h) and (i).	ow, or as stated in the	e Georgia Department of Pul	olic Health R	ules and				
Establishment PRIME WINGS	Permit 067-FSF	3672		Date 10/24/2023						
Address 3230 Medlock Bridge Rd		City/State Peachtree Corners	GA	Zip Code 30092						
TEMPERATURE OBSERVATIONS										
Item/Location	Temp	Item/Location	Temp	Item/Locatio	n	Temp				
Thermometers / Ice point calibration	32	Rice cooling 4hr46 min / Ice bath	50	Rice cooling hr50minutes / Reach	-in cooler	98				
Rice / Reheat for cooling	165	Rice cooling 5hours / Reach-in cooler	43	Rice temp 2 cooling 5hr46 min / Ic	e bath	49				
1		Rice temp 2 cooling 6 hours / Ice bath	41	/						
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Number

OBSERVATIONS AND CORRECTIVE ACTIONS

11A: .04(6)(e) (Repeat) COS The temperature of the rice decreased one degree without hour and is in deep containers. The rice cooling for hour 50 minutes was 98F in deep container with tight lid. Rice divided into two containers on ice baths. 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)

13A: .02(1)(d) COS Current inspection report is not posted. The current report was posted. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)



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 PRIME WINGS	Permit # 067-FSP-2		Date 10/24/2023			
Address 3230 Medlock Bridge Rd		City/State Peachtree Corners	GA	Zip Code 30092		
Item OBSERVATIONS AND CORRECTIVE ACTIONS Number						
Comments:						
All cold and hot holding in compliance unless otherwise noted All frozen foods frozen solid. Questions www.gnrhealth.com 770.963.5132						



