



**GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report**

Establishment Name: WING ZONE
Address: 518 ATLANTA HWY

City: CUMMING Time In: 10 : 00 AM Time Out: 10 : 40 AM
Inspection Date: 02/27/2012 CFSM: Jeffrey Reddick

CURRENT SCORE	CURRENT GRADE
98	A

Purpose of Inspection: Construction/Preoperational Initial
Routine Follow-up Temporary
Risk Type: 1 2 3 Permit#: 058-FS-2011-05021

Last Score	Grade	Date
98	A	09/22/11
Prior Score	Grade	Date
100	A	06/27/11

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
1. Supervision				
1-2	IN	Person in charge present, demonstrates knowledge, and performs duties		
2. Employee Health, Good Hygienic Practices, Preventing Contamination by Hands				
2-1A	IN	Proper use of restriction & exclusion		
2-1B	IN	Hands clean and properly washed		
2-1C	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
Employee Health, Good Hygienic Practices - Subcategory 2				
2-2A	IN	Management awareness; policy present; reporting		
2-2B	IN	Proper eating, tasting, drinking, or tobacco use		
2-2C	IN	No discharge from eyes, nose, and mouth		
2-2D	IN	Adequate handwashing facilities supplied & accessible		
3. Approved Source				
3-1A	IN	Food obtained from approval source, parasite destruction		
3-1B	N/O	Food received at proper temperature		
3-1C	IN	Food in good condition, safe, and unadulterated		
4. Protection from Contamination				
4-1A	IN	Food separated and protected		
4-1B	IN	Proper disposition of returned, previously served, reconditional, and unsafe food		
Protection from Contamination - Subcategory 2				
4-2A	IN	Food stored covered		
4-2B	IN	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
5. Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory				
5-1A	N/O	Proper cooking time and temperatures		
5-1B	N/O	Proper reheating procedures for hot holding		
Consumer Advisory - Subcategory 2				
5-2	N/A	Consumer advisory provided for raw and undercooked foods		
6. Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods				
6-1A	IN	Proper cold holding temperature		
6-1B	N/O	Proper hot holding temperature		
6-1C	N/O	Proper cooling time and temperature		
6-1D	N/A	Time as a public health control; procedures and records		
Date Marking - Subcategory 2				
6-2	IN	Proper date marking and disposition		
7. Highly Susceptible Populations				
7-1	N/A	Pasteurized foods used; Prohibited foods not offered		
8. Chemicals				
8-2a	N/A	Food additives; approved and properly used		
8-2a	IN	Toxic substances properly identified, stored, used		
9. Conformance with Approved Procedures				
9-2	N/A	Compliance with variance, specialized process and HACCP plan		

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status			COS	R
10. Safe Food and Water, Food Identification				
10A	IN	Pasteurized eggs used where required		
10B	IN	Water and ice from approved source		
10C	IN	Variance obtained for specialized processing methods		
10D	IN	Food properly labeled; original container; required records available; shellstock tags		
11. Food Temperature Control				
11A	IN	Proper cooling methods used; adequate equipment for temperature control		
11B	IN	Plant food properly cooked for hot holding		
11C	IN	Approved thawing methods used		
11D	IN	Thermometers provided and accurate		
12. Prevention of Food Contamination				
12A	IN	Contamination prevented during food preparation, storage display		
12B	IN	Personal cleanliness		
12C	IN	Wiping cloths; properly used and stored		
12D	IN	Washing fruits and vegetables		
13. Postings and Compliance with Clean Air Act				
13A	IN	Posted: Permit/Inspection/Choking Poster/Handwashing		
13B	IN	Compliance with Georgia Smoke Free Air Act		

Compliance Status			COS	R
14. Proper Use of Utensils				
14A	IN	In-use utensils; properly stored		
14B	IN	Utensils, equipment and linens; properly stored, dried, handled		
14C	IN	Single-use/single-service articles; properly stored, used		
14D	IN	Gloves used properly		
15. Utensils, Equipment and Vending				
15A	IN	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
15B	IN	Warewashing facilities; installed, maintained, used; test strips		
15C	OUT	Nonfood-contact surfaces clean		
16. Water, Plumbing and Waste				
16A	IN	Hot and cold water available; adequate pressure		
16B	IN	Plumbing installed; proper backflow devices		
16C	IN	Sewage and waste water properly disposed		
17. Physical Facilities				
17A	IN	Toilet facilities; properly constructed, supplied, cleaned		
17B	IN	Garbage/refuse properly disposed; facilities maintained		
17C	OUT	Physical facilities installed, maintained, and clean		
17D	IN	Adequate ventilation and lighting; designated areas used		
18. Pest and Animal Control				
18	IN	Insects, rodents, and animals not present		

Person in Charge (Signature)  (Print) Date: 02/27/2012

Inspector (Signature)
Stavropoulos



Angelo

Follow-up YES NO Follow-up Date: 08/26/2012
Discussed With: Title:

