

	<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>	<b>CURRENT SCORE</b>  <span style="font-size: 48pt; color: red;">41</span>	<b>CURRENT GRADE</b>  <span style="font-size: 48pt; color: red;">U</span>						
	Establishment Name: <u>Wing Cafe</u> Address: <u>13015 Brown Bridge RD STE 330</u> City: <u>COVINGTON</u> Time In: <u>01</u> : <u>10</u> PM Time Out: <u>04</u> : <u>10</u> PM Inspection Date: <u>01/14/2015</u> CFM: <u>Not Present</u>	Purpose of Inspection: <input type="radio"/> Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/> Risk Type: <input type="radio"/> 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-107-000141</u>	<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="text-align: center;">Last Score <b>90</b></td> <td style="text-align: center;">Grade <b>A</b></td> <td style="text-align: center;">Date <b>11/06/14</b></td> </tr> <tr> <td style="text-align: center;">Prior Score <b>70</b></td> <td style="text-align: center;">Grade <b>C</b></td> <td style="text-align: center;">Date <b>10/22/14</b></td> </tr> </table>	Last Score <b>90</b>	Grade <b>A</b>	Date <b>11/06/14</b>	Prior Score <b>70</b>	Grade <b>C</b>	Date <b>10/22/14</b>
Last Score <b>90</b>	Grade <b>A</b>	Date <b>11/06/14</b>							
Prior Score <b>70</b>	Grade <b>C</b>	Date <b>10/22/14</b>							

**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	COS	R	Compliance Status	COS	R
<b>1</b> IN OUT NA NO <b>Supervision</b> 4 points <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 1-2. Person in charge present, demonstrates knowledge, and performs duties <input type="radio"/> <input type="radio"/>			<b>5</b> IN OUT NA NO <b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 5-1A. Proper cooking time and temperatures <input type="radio"/> <input type="radio"/> 5-1B. Proper reheating procedures for hot holding <input type="radio"/> <input type="radio"/>		
<b>2</b> IN OUT NA NO <b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b> 9 points <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 2-1A. Proper use of restriction & exclusion <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed <input checked="" type="radio"/> <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed <input checked="" type="radio"/> <input type="radio"/>			<b>6</b> IN OUT NA NO <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b> 9 points <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 6-1A. Proper cold holding temperature <input checked="" type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperature <input type="radio"/> <input type="radio"/> 6-1C. Proper cooling time and temperature <input checked="" type="radio"/> <input type="radio"/> 6-1D. Time as a public health control; procedures and records <input type="radio"/> <input type="radio"/>		
<b>3</b> IN OUT NA NO <b>Approved Source</b> 9 points <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 3-1A. Food obtained from approved source, parasite destruction <input type="radio"/> <input type="radio"/> 3-1B. Food received at proper temperature <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> <input type="radio"/>			<b>7</b> IN OUT NA NO <b>Highly Susceptible Populations</b> 9 points <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NA <input type="radio"/> NO 7-1. Pasteurized foods used; Prohibited foods not offered <input type="radio"/> <input type="radio"/>		
<b>4</b> IN OUT NA NO <b>Protection from Contamination</b> 9 points <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 4-1A. Food separated and protected <input type="radio"/> <input type="radio"/> 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served <input type="radio"/> <input type="radio"/>			<b>8</b> IN OUT NA NO <b>Chemicals</b> 4 points <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 8-2A. Food additives; approved and properly used <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used <input checked="" type="radio"/> <input type="radio"/>		
<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 4-2A. Food stored covered <input type="radio"/> <input type="radio"/> <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 4-2B. Food-contact surfaces; cleaned & sanitized <input type="radio"/> <input type="radio"/>			<b>9</b> IN OUT NA NO <b>Conformance with Approved Procedures</b> 4 points <input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> NA <input type="radio"/> NO 9-2. Compliance with variance, specialized process and HACCP plan <input type="radio"/> <input type="radio"/>		

**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)

Compliance Status	COS	R	Compliance Status	COS	R
<b>10</b> OUT <b>Safe Food and Water, Food Identification</b> 3 points <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 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 type="radio"/> 10D. Food properly labeled; original container; required records available; shellstock tags <input checked="" type="radio"/> <input type="radio"/>			<b>14</b> OUT <b>Proper Use of Utensils</b> 1 point <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 14A. In-use utensils; properly stored <input type="radio"/> <input type="radio"/> 14B. Utensils, equipment and linens; properly stored, dried, handled <input checked="" 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"/> <input type="radio"/>		
<b>11</b> OUT <b>Food Temperature Control</b> 3 points <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 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 type="radio"/> 11C. Approved thawing methods used <input type="radio"/> <input type="radio"/> 11D. Thermometers provided and accurate <input type="radio"/> <input type="radio"/>			<b>15</b> OUT <b>Utensils, Equipment and Vending</b> 1 point <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 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"/> <input type="radio"/>		
<b>12</b> OUT <b>Prevention of Food Contamination</b> 3 points <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 12A. Contamination prevented during food preparation, storage display <input type="radio"/> <input type="radio"/> 12B. Personal cleanliness <input checked="" type="radio"/> <input type="radio"/> 12C. Wiping cloths; properly used and stored <input type="radio"/> <input type="radio"/> 12D. Washing fruits and vegetables <input type="radio"/> <input type="radio"/>			<b>16</b> OUT <b>Water, Plumbing and Waste</b> 2 points <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 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"/> <input type="radio"/>		
<b>13</b> OUT <b>Postings and Compliance with Clean Air Act</b> 1 point <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/> <input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/> <input type="radio"/>			<b>17</b> OUT <b>Physical Facilities</b> 1 point <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 17A. Toilet facilities; properly constructed, supplied, cleaned <input type="radio"/> <input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> <input type="radio"/> 17C. Physical facilities installed, maintained, and clean <input type="radio"/> <input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used <input checked="" type="radio"/> <input type="radio"/>		
			<b>18</b> OUT <b>Pest and Animal Control</b> 3 points <input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO 18. Insects, rodents, and animals not present <input checked="" type="radio"/> <input type="radio"/>		

Person in Charge (Signature) _____ Inspector (Signature) <u>Barrington Harvey</u>	(Print) <u>Hannah</u> Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>	Date: _____ Follow-up Date: _____
--	---	--------------------------------------

## Food Establishment Inspection Report Addendum

**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).**

<b>Establishment</b> Wing Cafe	<b>Permit #</b> FSP-107-000141	<b>Date</b> 01/14/2015
<b>Address</b> 13015 BROWN BRIDGE RD STE 330	<b>City/State</b> COVINGTON GA	<b>Zipcode</b> 30016

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Cooked Chicken Wing / Final Cook Temp.,	196.0 ° F	Other PHF Cooked Chicken Wing / Final Cook Temp.,	204.0 ° F	Other PHF Cooked Rice / Cold-Hold Unit, Cooling from 1 hr	89.0 ° F
Other PHF Cooked rice / Cold-Hold Unit, Cooling for 2 hrs 10 mins	78.0 ° F	Other PHF Coleslaw / Cold-Hold Unit,	50.0 ° F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Description
1-2	Violation of Code: [.03(3)(a)-(d)] No certified food safety certificate was posted in food service establishment dining area or present in facility. Informed person in charge. Original certified food safety certificate must be posted at all times in food service establishment. New Violation.
2-1B	Violation of Code: [.03(5)(c)] Observed employee putting on gloves without washing hands. Informed person in charge and employee washed hands before putting on gloves. Hands must be washed before donning gloves for working with food. Corrected On-Site. New Violation.
2-1C	Violation of Code: [.04(4)(a)1&2] Observed employee chopping a carrot on kitchen prep counter without glove on hand used to hold carrot steady. Informed person in charge and carrot was discarded. Employees must not bare hand contact ready to eat foods. Corrected On-Site. New Violation.
2-2A	Violation of Code: [.03(4)(a)-(f)] Person in charge could not demonstrate knowledge of the employee health policy(5 symptoms, 5 diseased, exclusion/ restriction/reporting responsibilities) Repeat Violation.
2-2B	Violation of Code: [.03(5)(j)1&2] Observed employee drink from soda container in kitchen area that was not in single use container with lid and straw. Informed person in charge and drink was discarded. Employee must keep personal drinks in single use containers with a lid and straw. Corrected On-Site. New Violation.
2-2D	Violation of Code: [.06(2)(g)] Observed hand washing sink being used to clean drink nozzles from dining area machine. Informed person in charge. Handwashing sinks must be used to wash hands only. New Violation.
4-1A	Violation of Code: [.04(4)(c)1(i)-(iii),(v),(viii)] Observed open bag of raw chicken above onion rings in reach in freezer in kitchen; Raw fish above fries in reach in freezer; Raw chicken tenders above fried okra in reach in cooler at rear of kitchen. Informed person in charge and items were rearranged. Food items must be stored to protect from contamination. New Violation.
4-2B	Violation of Code: [.05(7)(a)1] Observed ice machine and dinig area drink machine nozzles with mold-like debris build up. Informed person in charge. Food contact surfaces must be cleaned to sight and touch. New Violation.
6-1A	Violation of Code: [.04(6)(f)] Observed container of coleslaw and preportioned coleslaw containers in front reach in cooler that were not being cold held correctly. Coleslaw was prepared Sunday. Informed person in charge and items were discarded. Potentially hazardous foods must be cold held at or below 41 F. Corrected On-Site. New Violation.
6-1C	Violation of Code: [.04(6)(d)] Observed container of rice in reach in cooler that was not cooling adequately. Informed person in charge and container of rice was discarded. Potentially hazardous foods must be cooling from 135 F to 41 within 6 hours and 135 F to 70 F within 2 hours. Corrected On-Site. New Violation.
8-2B	Violation of Code: [.07(6)(c)] Observed Raid roach spray being stored above utensils and lids on kitchen shelf; Observed lighter being stored above food prep area in kitchen. Informed person in charge and chemicals were relocated. Toxic chemicals must be stored to prevent contamination of food, food contact surfaces and non food contact surfaces. Corrected On-Site. New Violation.
10D	Violation of Code: [.04(8)(b)] Observed diet coke, lemonade and coke soda dispenser boxes with expired dates. Informed person in charge and drink items were removed. Food items must be removed from consumer consumption after reaching the manufacturer's best by or sell by date Corrected On-Site. New Violation.
11A	Violation of Code: [.04(6)(e)] Observed rice being cooled with lid completely covering container. Informed person in charge. Adequate cooling methods must be used to cool food appropriately. New Violation.

**Person in Charge (Signature)**

**Date:**

**Inspector (Signature)** Barrington Harvey

**Date:** 01/14/2015

## asfFood Establishment Inspection Report Addendum

**Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).**

**Establishment**

Wing Cafe

**Permit #**

FSP-107-000141

**Date**

01/14/2015

**Address**

13015 BROWN BRIDGE RD STE 330

**City/State**

COVINGTON GA

**Zipcode**

30016

Item  
Number**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 11 Violation of Code: [.05(3)(g)] No food temperature measuring device present for front cooler. Informed person in charge. Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures. New Violation.
- 12 Violation of Code: [.03(5)(i)] Observed employees prepping food in kitchen without a hair restraint. Inform person in charge and hair restraints were donned. A hair restraint must be worn at all times while preparing food. Corrected On-Site. New Violation.
- 14 Violation of Code: [.05(10)(f)] Observed tongs being stored on wall in between hand washing sink and vegetable sink. Informed person in charge and tongs were removed. Utensils must not be stored under sources of contamination. Corrected On-Site. New Violation.
- 17 Violation of Code: [.07(4)(b)] Observed employee drinking from soda bottle while walking through kitchen. Informed person in charge. Employees must only engage in employee activity in designated areas to prevent contamination of food. New Violation.
- 18 Violation of Code: [.07(2)(k)] Observed boric acid being used in conjunction with rotting potato pieces below dish washing sink to attract and kill roaches. Informed person in charge that device is not permitted and chemical is unapproved for food service establishment; containers were discarded Insect control devices that are used to electrocute or stun insects shall be designed to retain the insect within the device. Corrected On-Site. New Violation.

**Remarks**

Food coloring used as food additive.

Thermopen calibration check at 32.0 F.

DeltaTRAK calibration check at 32.2 F.

All cold holding units assessed and found in compliance, except what is mentioned above.

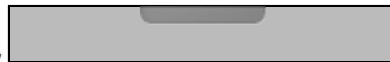
No hold holding units being used at time of inspection.

No certified food safety certificate present at time of inspection. Follow-up inspection will occur within 10 days. Proof of certified food safety certificate or registration for certified food safety program must be shown at time of follow-up inspection.

Food service permit may be suspended if proof is not provided.

Questions: gnrhealth.com

**Person in Charge (Signature)**

**Date:****Inspector (Signature)** Barrington Harvey

**Date:** 01/14/2015