



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Wings ETC
Address: 866 Senoia Road

City: Tyrone Time In: 5:15 pm Time Out: 6:00 pm

Inspection Date: 8/18/2011 CFSM: Mary Henry

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-4523

'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.

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

Prior Score: 95 Grade: A Date: 2/11/11

CURRENT SCORE: 93 CURRENT GRADE: A
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. Deduct points for category or subcategory.)

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 per subcategory

Table with 5 main categories: Compliance Status, Supervision, Employee Health, Approved Source, Protection from Contamination. Includes subcategories and itemized questions with compliance status columns.

Table with 5 main categories: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures. Includes subcategories and itemized questions with compliance status columns.

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 per

Table with 5 main categories: Compliance Status, Safe Food and Water, Food Identification, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act. Includes subcategories and itemized questions with compliance status columns.

Table with 5 main categories: Compliance Status, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control. Includes subcategories and itemized questions with compliance status columns.

Person in Charge (Signature): (Print) Date: 8/18/2011 5:15:00 PM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

Food Service 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 subsection (2)(i) and (j).

Establishment Wings ETC	Permit 1-4523	Date InspectionDate3
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Address 866 Senoia Road	City/State Tyrone, GA 30290	Zip Code 30290
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/18/2011 5:15:00 PM