

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: GIG'S PIZZA & WINGS
 Address: 9148 HWY. 278
 City: CONINGTON Time In: 1:20 AM/PM Time Out: 2:55 AM/PM
 Inspection Date: 06/09/09 CFSM: CERT TO BE MAILED
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0363

Last Score	Grade	Date
72	C	4/1/09
100	A	11/17/08

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

CURRENT SCORE **CURRENT GRADE**

82 B

- FOLLOW-UP -

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

Compliance Status		COS	R	Compliance Status		COS	R
1	IN OUT NA NO			5	IN OUT NA NO		
Supervision - Subcategory 2 4 points				Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points			
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff				5-1A. Proper cooking time and temperatures			
				5-1B. Proper reheating procedures for hot holding			
				Consumer Advisory - Subcategory 2 4 points			
				5-2. Consumer advisory provided for raw and undercooked foods			
				6 IN OUT NA NO			
				Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1 9 points			
				6-1A. Proper cold holding temperatures			
				6-1B. Proper hot holding temperatures			
				6-1C. Proper cooling time and temperature			
				6-1D. Time as a public health control: procedures and records			
				Date Marking - Subcategory 2 4 points			
				6-2. Proper date marking and disposition			
				7 IN OUT NA NO			
				Highly Susceptible Populations - Subcategory 1 9 points			
				7-1. Pasteurized foods used; prohibited foods not offered			
				8 IN OUT NA NO			
				Chemicals - Subcategory 2 4 points			
				8-2A. Food additives: approved and properly used			
				8-2B. Toxic substances properly identified, stored, used			
				9 IN OUT NA NO			
				Conformance with Approved Procedures - Subcategory 2 4 points			
				9-2. Compliance with variance, specialized process and HACCP plan process and HACCP			

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 category.)

Compliance Status		COS	R	Compliance Status		COS	R
10	OUT			14	OUT		
Safe Food and Water, Food Identification 3 points				Proper Use and Handling of Utensils 1 point			
10A. Pasteurized eggs used where required				14A. In-use utensils: properly stored			
10B. Water and ice from approved source				14B. Utensils, equipment and linens: properly stored, dried, handled			
10C. Variance obtained for specialized processing methods				14C. Single-use/single-service articles: properly stored, used			
10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food				14D. Gloves used properly			
				15 OUT			
				Utensils, Equipment and Vending 1 point			
				15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
				15B. Warewashing facilities: installed, maintained, used; test strips			
				15C. Nonfood-contact surfaces clean			
				16 OUT			
				Water, Plumbing and Waste 2 points			
				16A. Hot and cold water available; adequate pressure			
				16B. Plumbing installed; proper backflow devices			
				16C. Sewage and waste water properly disposed			
				17 OUT			
				Physical Facilities 1 point			
				17A. Toilet facilities: properly constructed, supplied, cleaned			
				17B. Garbage/refuse properly disposed; facilities maintained			
				17C. Physical facilities installed, maintained, and clean			
				17D. Adequate ventilation and lighting; designated areas used			
				18 OUT			
				Pest and Animal Control 3 points			
				18. Insects, rodents, and animals not present			

Person in Charge (Signature) [Signature] (Print) XO [Name] Date: 06/09/09

Inspector (Signature) COREY #1849 Follow-up: YES NO Follow-up Date: 1/1

Form: Inspection 1A-2007

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 Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment G.G.'S PIZZA & WINGS Permit # 107-0363 Date 6-9-09

Address 9148 HWY. 278 City/State CONVINGTON, GA Zip Code _____

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>1ST-TABE/HOT HOLD</u>		<u>RANCH DRESSING</u>	<u>46F*</u>	<u>[PREP-TOP COOLER]</u>	
<u>BLK. BEANS</u>	<u>161F</u>	<u>BLEU CHEESE</u>	<u>45F*</u>	<u>AMBIENT AIR</u>	<u>48F</u>
<u>MARINARA SAUCE</u>	<u>153F</u>	<u>RANCH DRESSING</u>	<u>47F*</u>		
		<u>AMBIENT AIR</u>	<u>48F*</u>		
<u>[PREP COOLER @ DOOR]</u>		<u>[PREP COOLER]</u>			
<u>SLICED TOMATOES</u>	<u>44F***</u>	<u>SHRED CHICKEN*</u>	<u>45F</u>		
<u>Cooling Since ~ 8AM</u>		<u>CHICKEN SALAD</u>	<u>38F</u>		
<u>TEMP. TAKEN @ ~ 2:00 PM</u>		<u>SHREDED CHEESE</u>	<u>42F</u>		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
	<u>2 DOOR REACH-IN COOLER</u> <u>[WALK-IN]</u>
	<u>PULLED PORK 36F</u> <u>COOKED BEEF 38F</u>
	<u>HAM 36F</u> <u>MARINARA 41F</u>
	<u>GARLIC POTATOES 31F</u> <u>BACON 40F</u>
	<u>RAW BURGER 35F</u> <u>COOKED SAUSAGE 41F</u>
	<u>CHEESE 40F</u>
<u>6-1A</u>	<u>POTENTIALLY HAZARDOUS FOODS NOT MAINTAINED AT 41°F (SEE TEMPS. WITH AN * BESIDE THEM).</u>
<u>6-1C</u>	<u>POTENTIALLY HAZARDOUS FOODS NOT COOLED TO 41°F (TOMATOES THAT WERE SLICED ~ 8AM, TEMP'D ~ 2:00 P.M) WITHIN 4 HOURS - ENSURE SLICES/DICED TOMATOES ARE COOLED TO 41°F IN 4 HOURS OR LESS. -</u>
<u>15A</u>	<u>PREP COOLER @ DOOR NOT MAINTAINING 41°F - AMBIENT AIR WAS 48°F</u>
<u>15A</u>	<u>PREP TOP/SURFACE COOLER NOT MAINTAINING 41°F - AMBIENT AIR WAS 48°F</u>
<u>15C</u>	<u>UNCLEAN NON FOOD CONTACT SURFACES - UNDERSIDE OF FRYERS, STOVE KNOBS, FRYER BASKET HANDLES, FRONT SURFACE OF FLAT GRILL.</u>
<u>16B</u>	<u>UTILITY SINK IS LEAKING AT THE WASTE/DRAIN LINE - REPAIR LEAK</u>
<u>17C</u>	<u>PHYSICAL PMS FACILITIES ARE UNCLEAN - WALL UNDER DISH SINK, WALLS/FLOORS BEHIND STOVE/FRYERS/FLAT GRILL.</u>

Person in Charge (Signature) [Signature] Date 6-9-09
 Inspector (Signature) COREY #1849 Date 6-9-09

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Establishment G. G.'S PIZZA & WINGS	Permit # 107-0363	Date 6-9-09
Address 9148 HWY. 278	City/State COVINGTON, GA	Zip Code

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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| 17C | PHYSICAL FACILITIES IN DISREPAIR - WALL AREAS / HOLES IN WALLS - MGMT. CURRENTLY WORKING ON PROBLEMS) DURING THE INSPECTION. |
| 18 | OBSERVED LIVING ROACHES (4) DURING THE INSPECTION. PLEASE ERADICATE ROACHES - TREAT FACILITY, CLEAN THE KITCHEN, SEAL ALL HOLES / CRACKS IN WALLS, THRESHOLD @ SCREEN DOOR - NEED DOOR SWEEP ON SCREEN DOOR. |

NOTE: INFORMAL INSPECTION TO BE COMPLETED BY JULY 01, 2009 TO ENSURE COOLERS MAINTAIN 41°F, CLEANING OF KITCHEN IS COMPLETED, WALL REPAIRS MADE, & PEST PROBLEMS ARE TAKEN CARE OF.

NOTE: THE PLASTIC TRASH-CAN IS NOT APPROVED TO STORE DOUGH IN - USE A FOOD GRADE/SAFE CONTAINER FOR THE DOUGH - ADVISED MGMT.

Person in Charge (Signature) 	Date 6-9-09
Inspector (Signature) COREY #1849	Date 6-9-09