Food Facility Inspection Report 5/24/15, 2:14 AM

Routine Follow-up Temporary Permit#: FSP-146-000135 Risk Type: 1 2 3 Permit#: FSP-146-000135 Risk Factors are food preparation practices and employee behaviors Good Retail Practices are preventive	GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report										CURREN	T SCORE	CURRENT G	RAD	E			
City: LAFAYETTE Time In: 11 : 00 As Time Out: 12 : 20 re proper of Inspection Date: 0507/2015 PSRM. [Internal (top) 1/25/20) Bruptope of Inspection: ConstructionPreoperational Initial O	Establishment Name: Queen City Bistro																	
City: LAFAYETTE Time In: 11 : 00 Au Time Out: 12 : 20 ex page 1855 B Paperson of Inspection: Construction/Prespectional United ()	Georgi	a D	enar	rtmo	at of	Public Health Address: 111 E Lafavette SQ												
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Minimization Mini						FOODBORNE ILLNESS RISK F	AC	TOF										
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Person in Charge (Signature) (Print) Lorne Date: 05/07/2015		-	_						18	-		10 lnaa-	oto					
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Inspector (Signature) Ashlee Grimm Follow-up: YES NO Follow-up Date:	Perso	n i	ı Cl	narg	e (S	ignature)			(Pri	nt)	Lor	ne			Date: 05/0	7/2015		
	Inspe	cto	r (S	igna	ture	a) Ashlee Grimm				F	Folic	w-up:	YES	O NO	Follow-up	Date:		

Food Facility Inspection Report 5/24/15, 2:14 AM

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).

Establishment
Queen City Bistro

Address
111 E LAFAYETTE SQ

Permit #
FSP-146-000135
05/07/2015
City/State
LA FAYETTE GA
30728

TEMPERATURE OBSERVATIONS

TEMI ETATORE OBOLITVATIONS								
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp			
Beef Hamburger / Hot-Hold Unit,	113.0 ° F	Other PHF Sliced Tomatoes / Cold-Hold Unit, prep cooler	35.0 ° F	Other PHF Caesar Dressing / Cold-Hold Unit, prep cooler	37.0 ° F			
Other PHF Potato Salad / Cold-Hold Unit, prep cooler	38.0 ° F	Pork Bologna / Cold-Hold Unit, small prep cooler	41.0 ° F	Pork Cuban Ham / Cold-Hold Unit, small prep cooler	38.0 ° F			
Cooked Vegetable Baked Beans / Hot-Hold Unit,	147.0 ° F	Other PHF Turkey Soup / Walk-In Cooler, actively cooling	43.0 ° F	Other PHF White Gravy / Walk-In Cooler,	38.0 ° F			
Beef Hamburger / Final Cook Temp	160 0 ° E							

Beef Hamburger / Final Cook Temp., 160.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

2-2B Violation of Code: [.03(5)(j)1&2] Observed open coffee cup next to microwave. /CA: Pic discarded item. Pic will drink coffee in closed container during breaks outside of kitchen. Corrected On-Site. Repeat Violation.

6-1B Violation of Code: [.04(6)(f)] Observed hamburger at 113 degrees Fahrenheit in hot hold unit. Unit was not turned on. /CA: Pic discarded item. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)

Date: 05/07/2015

Inspector (Signature) Ashlee Grimm Date: 05/07/2015