



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> The Manor House Restaurant	<b>Permit #</b> FSP-146-000122	<b>Date</b> 05/07/2015
<b>Address</b> 1008 DAUGHERTY GAP RD	<b>City/State</b> CHICKAMAUGA GA	<b>Zipcode</b> 30707

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef Ground beef / Prep Area,	40.0 ° F	Beef Ground beef / Prep Area,	50.0 ° F	Other PHF Shirmp and grits / Prep Area,	40.0 ° F
Other PHF Shredded cheese / Prep Area,	40.0 ° F	Pork Bacon / Room temp, on counter	67.0 ° F	Pork Ham / Prep Area,	41.0 ° F
Cooked Vegetable Yams / Warming Rack,	208.0 ° F	Cooked Vegetable Mashed potatoes / Hot-Hold Unit,	168.0 ° F	Other PHF Margarine / Walk-In Cooler,	38.0 ° F
Other PHF Ranch dressing / Walk-In Cooler,	38.0 ° F	Other PHF Milk / Refrigerator, Beverage cooler/bar	36.0 ° F		

Item Number		OBSERVATIONS AND CORRECTIVE ACTIONS
6-1A		Violation of Code: [.04(6)(f)] Ground beef in prep cooler holding at 50 degrees Fahrenheit. Also bacon was left out on the counter and was at 70 degrees Fahrenheit. /CA: PIC put the food back in the walk-in cooler to cool back down. Corrected On-Site. New Violation.
17C		Violation of Code: [.07(5)(a),(b)] Observed debris/dust build-up on the ceiling tiles in the kitchen area as well as the walls. /CA: PIC will have the ceiling and walls cleaned. New Violation.

Remarks

<b>Person in Charge (Signature)</b>	<b>Date:</b> 05/07/2015
<b>Inspector (Signature)</b> Kacy Hurlbert	<b>Date:</b> 05/07/2015