

<b>GEORGIA DEPARTMENT OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b> <b>Establishment Name:</b> Chattanooga Street Tavern <b>Address:</b> 123 S Chattanooga ST <b>City:</b> LA FAYETTE <b>Time In:</b> 12 : 55 PM <b>Time Out:</b> 01 : 40 PM <b>Inspection Date:</b> 05/06/2015 <b>CFSM:</b> no current CFSM on duty <b>Purpose of Inspection:</b> Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/> <b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> FSP-146-000136 <small><b>Risk Factors</b> 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. <b>Public Health Interventions</b> are control measures to prevent illness or injury into foods.</small>						<b>CURRENT SCORE</b> <div style="font-size: 48pt; font-weight: bold;">90</div>		<b>CURRENT GRADE</b> <div style="font-size: 48pt; font-weight: bold;">A</div>	
						<b>SCORING AND GRADING:</b> 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.) 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		
1	IN	OUT	NA	NO	Supervision		4 points	5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory		9 points
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties		<input type="radio"/> <input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures		<input type="radio"/> <input type="radio"/>
									<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding		<input type="radio"/> <input type="radio"/>
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands		9 points								4 points
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion		<input type="radio"/> <input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		5-2. Consumer advisory provided for raw and undercooked foods		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed		<input type="radio"/> <input type="radio"/>								
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/> <input type="radio"/>	6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods		9 points
							4 points		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperature		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting		<input type="radio"/> <input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1B. Proper hot holding temperature		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1C. Proper cooling time and temperature		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		6-1D. Time as a public health control; procedures and records		<input type="radio"/> <input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
3	IN	OUT	NA	NO	Approved Source		9 points								4 points
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source, parasite destruction		<input type="radio"/> <input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-2. Proper date marking and disposition		<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	3-1B. Food received at proper temperature		<input type="radio"/> <input type="radio"/>	7	IN	OUT	NA	NO	Highly Susceptible Populations		9 points
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		7-1. Pasteurized foods used; Prohibited foods not offered		<input type="radio"/> <input type="radio"/>
4	IN	OUT	NA	NO	Protection from Contamination		9 points	8	IN	OUT	NA	NO	Chemicals		4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-1A. Food separated and protected		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		8-2A. Food additives; approved and properly used		<input type="radio"/> <input type="radio"/>
	<input checked="" 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"/>		<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used		<input type="radio"/> <input type="radio"/>
							4 points	9	IN	OUT	NA	NO	Conformance with Approved Procedures		4 points
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A. Food stored covered		<input type="radio"/> <input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		9-2. Compliance with variance, specialized process and HACCP plan		<input type="radio"/> <input type="radio"/>
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces; cleaned & sanitized		<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
10	OUT	Safe Food and Water, Food Identification			3 points	14	OUT	Proper Use of Utensils			1 point		
	<input type="radio"/>	10A. Pasteurized eggs used where required			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	14A. In-use utensils; properly stored			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	10B. Water and ice from approved source			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	10C. Variance obtained for specialized processing methods			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	14D. Gloves used properly			<input type="radio"/> <input type="radio"/>		
11	OUT	Food Temperature Control			3 points	15	OUT	Utensils, Equipment and Vending			1 point		
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	11B. Plant food properly cooked for hot holding			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	11C. Approved thawing methods used			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	15C. Nonfood-contact surfaces clean			<input type="radio"/> <input type="radio"/>		
	<input checked="" type="radio"/>	11D. Thermometers provided and accurate			<input type="radio"/> <input type="radio"/>	16	OUT	Water, Plumbing and Waste			2 points		
12	OUT	Prevention of Food Contamination			3 points		<input type="radio"/>	16A. Hot and cold water available; adequate pressure			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage display			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	16B. Plumbing installed; proper backflow devices			<input type="radio"/> <input type="radio"/>		
	<input type="radio"/>	12B. Personal cleanliness			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	16C. Sewage and waste water properly disposed			<input type="radio"/> <input type="radio"/>		
	<input checked="" type="radio"/>	12C. Wiping cloths; properly used and stored			<input checked="" type="radio"/> <input type="radio"/>	17	OUT	Physical Facilities			1 point		
	<input type="radio"/>	12D. Washing fruits and vegetables			<input type="radio"/> <input type="radio"/>		<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned			<input type="radio"/> <input type="radio"/>		
							<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained			<input type="radio"/> <input type="radio"/>		
							<input type="radio"/>	17C. Physical facilities installed, maintained, and clean			<input type="radio"/> <input type="radio"/>		

13	OUT	Postings and Compliance with Clean Air Act	1 point	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>	18	OUT	Pest and Animal Control	3 points	
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>
Person in Charge (Signature)					(Print) Lillie		Date: 05/06/2015		
Inspector (Signature) Thomas H Middlebrooks					Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>		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).**

**Establishment**  
Chattanooga Street Tavern

**Permit #**  
FSP-146-000136

**Date**  
05/06/2015

**Address**  
123 S CHATTANOOGA ST

**City/State**  
LA FAYETTE GA

**Zipcode**  
30728

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF S western chili / Hot-Hold Unit,	145.0 ° F	Other PHF totelli soup / Hot-Hold Unit,	147.0 ° F	Other PHF queso / Hot-Hold Unit,	150.0 ° F
Beef tacoo beef / Hot-Hold Unit,	160.0 ° F	Other PHF cut tomatoes / Cold-Hold Unit, prep	41.0 ° F	Poultry chicken salad / Cold-Hold Unit, prep	40.0 ° F
Beef philly cheese steak / Final Cook Temp.,	180.0 ° F	Other PHF potato salad / Cold-Hold Unit, reach-in	40.0 ° F	Other PHF ranch dressing / Refrigerator,	39.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

- 4-2B Violation of Code: [.05(7)(a)1] Microwave with excess build up. Had pic clean and sanitize microwave. New Violation.
- 11D Violation of Code: [.05(2)(x)] Observed thermometers were missing or not visible when opening doors. Had pic place thermometers in all coolers by the doors. New Violation.
- 12C Violation of Code: [.04(4)(m)] Observed sanitizer water was not at proper strength of 50-100 ppm. Had pic discard and remake to 50-100ppm chlorine. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)

Date: 05/06/2015

**Inspector (Signature)** Thomas H Middlebrooks

**Date:** 05/06/2015