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Violations cited in this report must be c	orrected wi	ablishment Inspection thin the time frames specified below, or				rces
Rules and Regulations Food Service Ch Establishment Phibbs Bar	apter 290-5	i-14, Rule .10 subsections (2)(i) and (j).	Permit # FSP-146-00	2046	Date 05/28/2015	
Address 96 FIELDSTONE VILLAGE DR			City/State ROCK SPRI		Zipcode 30739	
		TEMPERATURE OBSERVATI				
Item/Location	Тетр	Item/Location	Temp		Item/Location	Temp
Other PHF Sliced Tomatoes / Cold-Hold Unit, prep cooler	38.0 ° F	Other PHF Sliced Cheese / Cold-Hold Unit, prep cooler	38.0 ° F	Poultry Sliced cooler	I Turkey / Cold-Hold Unit, prep	38.0 ° F
Other PHF Blue Cheese Dressing / Cold- Hold Unit, prep cooler	39.0 ° F	Other PHF Margarine / Refrigerator,	37.0 ° F	Other PHF W	ing Sauce / Refrigerator,	37.0 ° F
Item Number		OBSERVATIONS AND COR	RECTIVE	ACTIONS		
2-2B Violation of Code: [.03(5)(j)1&2 Violation.	2] Observed e	employee drinking soda from a can in kitchen. /C	CA: Had employ	vee drink from cu	up with lid and straw. Corrected C	Dn-Site. New
2-2D Violation of Code: [.06(2)(o)] C Corrected On-Site. New Viola	bserved sani ation.	tizer bucket, cigarette butts, and sliced limes in	hand washing	sink at bar. /CA:	Had pic remove items and sanitiz	e hand sink.
Remarks						
Person in Charge (Signature)					Date: 05/28/2015	
Inspector (Signature) Ashlee Grimm					Date: 05/28/2015	
inspector (orginature) Ashee Grinin					Date. 00/20/2013	