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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 El Trio Mexican Restaurant Permit # FSP-146-000123 Date 06/16/2015 Address 2078 N MAIN ST City/State Zipcode LA FAYETTE GA 30728 TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp Item/Location Temp Other PHF Salsa / Refrigerator, Small 47.0 ° F Other PHF Milk / Refrigerator, Small reach-in 45.0 ° F 168.0 ° F Poultry Chicken / Hot-Hold Unit, reach-in Cooked Vegetable Refried beans / Hot-Hold Unit, Other PHF Cheese dip / Hot-Hold Unit, 138.0 ° F 155.0 ° F Other PHF Red sauce / Hot-Hold Unit, 162.0 ° F Other PHF Diced tomatoes / Prep Area. 40.0 ° F 41.0 ° F 40.0 ° F Other PHF Pico sauce / Prep Area, Other PHF Guacamole / Prep Area. Cooked Vegetable Refried beans / Walk-In Cooler, 39.0 ° F Other PHF Chile pablanos / Walk-In Cooler, 40.0 ° F Other PHF Cheese dip / Walk-In Cooler, 40.0 ° F 175.0 ° F Poultry Grilled chicken / Final Cook Temp., Item **OBSERVATIONS AND CORRECTIVE ACTIONS** Number Violation of Code: [.03(5)(b)] Observed employee washing hands in vegetable sink. Hand washing sink in the back of kitchen is not in order. /CA: Employees are only allowed to wash their hands at designated hand washing sinks. Corrected On-Site. New Violation. 2-1B Violation of Code: [.04(6)(f)] Observed PHF cold holding above 41 degrees Fahrenheit in the small reach-in cooler. Salsa and milk were at 45-47 degrees Fahrenheit in the cooler. /CA: PIC discarded milk since it had been in there overnight and put the salsa on ice since it had not been in there long. PIC turned down the temperature of the refrigerator and will monitor temperature before using for PHF. Corrected On-Site. New Violation. 6-1A Remarks Date: 06/16/2015 Person in Charge (Signature) Date: 06/16/2015 Inspector (Signature) Kacy Hurlbert