

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 CJ's Southern Traditions	Permit # FSP-146-000058	Date 07/09/2015
Address 640 S MAIN ST	City/State LAFAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked Vegetable Pinto Beans / Hot-Hold Unit,	156.0 ° F	Other PHF Mac n Cheese / Hot-Hold Unit,	156.0 ° F	Cooked Vegetable Greenbeans / Hot-Hold Unit,	181.0 ° F
Other PHF White Gravy / Hot-Hold Unit,	161.0 ° F	Other PHF Cole Slaw / Prep Area, ice bath	41.0 ° F	Other PHF Chicken Salad / Prep Area, ice bath	41.0 ° F
Other PHF Sliced Tomatoes / Prep Area, ice bath	41.0 ° F	Cooked Vegetable Baked Beans / Warming Rack,	165.0 ° F	Cooked Vegetable Mashed Potatoes / Warming Rack,	161.0 ° F
Other PHF Cole Slaw / Walk-In Cooler,	40.0 ° F	Other PHF Chicken Salad / Walk-In Cooler, actively cooling	50.0 ° F	Cooked Vegetable Cooked Greens / Walk-In Cooler,	38.0 ° F
Pork Hot Dogs / Refrigerator,	41.0 ° F	Other PHF Ranch Dressing / Refrigerator, Glass Front	40.0 ° F	Other PHF Honey Mustard / Refrigerator, Glass Front	40.0 ° F

Item Number		OBSERVATIONS AND CORRECTIVE ACTIONS	
6-2	Violation of Code: [.04(6)(g)]	Observed several PHF items (cole slaw, chicken salad, pasta salad, etc.) date marked for 8 days. /CA: Discussed with pic	Corrected On-Site. New Violation.
15C	Violation of Code: [.05(7)(a)2,3]	Observed food debris on bottom of glass front cooler. /CA: Pic will clean and sanitize.	Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)	Date: 07/09/2015
Inspector (Signature) Ashlee Grimm	Date: 07/09/2015