Food Facility Inspection Report 7/19/15, 9:53 AM

GEORGIA DEPARTMENT OF PUBLIC HEALTH									CU	RRENT	SCOR	E	CURRE	ENT GF	RAD	E							
Food Service Establishment Inspection Report																							
Establishment Name: CJ's Southern Traditions												I											
_	Georgia Department of Public Health Address: 640 S Main ST											I											
City:	City: LaFayette Time In: 10 : 50 AM Time Out: 11 : 45 AM												I										
Insp	Inspection Date: 07/09/2015																						
	Inspection Date: 07/09/2015 CFSM: Clay Martin 3-17-19 Purpose of Inspection: Construction/Preoperational O Initial O Pollow-up O Temporary O Initial O O Pollow-up O Temporary O Initial O O Pollow-up O Temporary O Initial O O O O O O O O O O O O O O O O O O O											1											
Risk Type: 1 ○ 2 ● 3 ○ Permit#: FSP-146-000058																							
Risk Factors 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. Public pathogens, chemicals, and physical of Health Interventions are control measures to prevent illness or injury.							of	9	_		A	c	01/2		ecopii	NG AND G	DADING.	A=90-	-100 B=80-89	^	70 IIe	-50	
			_	_	FOODBORNE ILLNES	S RISK F	AC each	TOP	RS A	ND	PU For i	JBLI(	C H		LTH UT, ma	INTE	RVEN	TIONS				9 0_	
(Mark designated compliance staus (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											_	_											
	_	nce S		_	Supervision			4 no	Roints		Ť	1 1	l I	П	000	-Lina aı	- Doho	-ting of E	Potonti	ialla Hazar		cos	
1 1	+		A	-	1-2. Person in charge present, demonstrates ki	nowledge, ar	nd			5	IN	OUT	NA	NO	COC			ating of F Consume		ially Hazard isory	dous	9 po	ints
	1	0	$\perp$		performs duties			0	0		0	0	0	•	5-1A. I	Proper o	ooking ti	ime and te	empera	atures		0	0
2 1	۷ C	UTN	1 Al	NO	Employee Health, Good Hygenic Practice Contamination by Hands	es, Preventir	ng	9 pc	oints		0	0 0 0		•	5-1В. Г	Proper r	eheating	procedur	res for l	hot holding		0	0
•	,	2-1A. Proper use of restriction & exclusion						0	0													4 po	ints
•	_	O	1	_	2-1B. Hands clean and properly washed			0	0		0	0	•			onsume		y provided	d for ra	aw and	_	0	0
	,	0 0	0		2-1C. No bare hand contact with ready-to-eat for alternate method properly followed	oods or appro	oved	0	0	6	INI	OUT	ALA	H				tially Haz	ardous	s Foods, D	ate	0.00	Into
				$\dashv$	atternate method property followed				oints	0	11%	OUT				Mark	ng Pote	ntially Ha	azardo	ous Foods			ints
•	•	0	Т	$\dashv$	2-2A. Management awareness; policy present;	reporting		0	0		•	-	0	-				ing tempe				0	0
•	_	0	Ī	-	2-2B. Proper eating, tasting, drinking, or tobacc			0	0							•		ng tempera				0	0
•	_	0		0	2-2C. No discharge from eyes, nose, and mout	th		0	0		•	+	O	-				me and te				0	0
	_	0	1	_}	2-2D. Adequate handwashing facilities supplied	d & accessibl	le	0	0		0	0	•		6-1D. ecord		a public	health co	ntroi; p	orocedures a	and	0	0
3 11	_	OUT NA NO Approved Source						_	oints	r				$\Box$								4 pc	ints
-	_	0	+	_	3-1A. Food obtained from approved source, pa	rasite destru	ction	0	0		0	•	0	0	3-2. Pr	oper da	te markir	ng and dis	spositio	on		•	0
0	-	0 0	0	_	3-1B. Food received at proper temperature 3-1C. Food in good condition, safe, and unadul	ltorated		0	00	7	'IN	OUT	NA	NO		Hi	ghly Sus	sceptible	Popul	lations		9 po	
4 IN	-	_	IA N	NO	3-1C. Food in good condition, safe, and unadule Protection from Contamination			-	oints		0	0	•	7	⁄-1. Pa	asteurize	ed foods	used; Pro	ohibited	d foods not	offered	0	0
	_		0		4-1A. Food separated and protected	71.		0	0	8	IN	OUT	NA	NO	_			Chemica	als			4 po	ints
		0	Ť	-	4-1B. Proper disposition of contaminated food;	returned foo	d or	0	0		0		•	8	3-2A. I	ood ad	ditives; a	approved a	and pro	operly used		0	0
	unused food not re-served										•	0	Щ	_	3-2B.					fied, stored,		0	0
	т.	0 0	0	$\dashv$	4-2A. Food stored covered			4 pc	oints	9	) IN	OUT	NA	+						Procedures		4 po	ints
1	_	0 0	_	-	4-2A. Food stored covered 4-2B. Food-contact surfaces; cleaned & sanitiz			0	_		0	0	•			ompliano P plan	ce with v	ariance, s	speciali	ized proces	s and	0	0
	<u> </u>			_	7 2D. 1 000 0011100 00111000, 11111111 1111111	GOC	DD F			PR/			S	ш	11.00	, p.a							
					mbered item OUT, if not in compliance. For items	s marked OUT,	, mark	k COS	or R f	or e	ach i	tem as	s app	olicab	le. R =	Repeat	Violation	of the sar	me cod	le provision			_
Compliance Status Cos 10 OUT Safe Food and Water, Food Identification 3 p.							-	R		Compliance Status  14 OUT Proper Use of Utensils									COS 1 no	R oint			
	C		A. F	oas	teurized eggs used where required		0	0	1	_	_	14A. Ir	ก-นระ	e ute	nsils;	properly		JI 010110	15			0	0
	Č	_			er and ice from approved source		Ö	Õ		-	_							properly s	tored,	dried, hand	lled	Ō	0
	C				ance obtained for specialized processing metho		0	0		_	_		_				e articles	s; properly	y stored	d, used		0	0
	C	1			d properly labeled; original container; required is shellstock tags	records	0	0	4.5	-	_	14D. G	alove	es us				: o o l \/	elipe			0	0
11	OU				Food Temperature Control		3 pc	oints	15	_	OUT O	15A, F	ood	and				ent and Ve ces cleana		g properly desi	ianed.	1 pc	
	C				per cooling methods used; adequate equipment ure control	t for	0	0		L	U c	constru	ucted	d, an	d used	d					•	0	0
	C	ten	_		nt food properly cooked for hot holding		0	0	<b> </b>	L								maintaine	ed, use	ed; test strip	)S	0	0
	C	_			roved thawing methods used		0	O	16		UT	5C. N	lonic	30a-c			es clean	and Wa	eeta			2 pc	O
	C	_			rmometers provided and accurate		O	O	-	_		Water, Plumbing and Waste 6A. Hot and cold water available; adequate pressure						<b>O</b>	0				
12	OU	JT	Prevention of Food Contamination 3 p						1		_	16B. Plumbing installed; proper backflow devices						ō	0				
	C		12A. Contamination prevented during food preparation, storage					0		_	_	16C. Sewage and waste water properly disposed						0	0				
		uis	αιοριαγ					0	17								oint						
						0	0	-11	_	_		Toilet facilities; properly constructed, supplied, cleaned Garbage/refuse properly disposed; facilities maintained							0	00			
	C	_								-	17B. Garbage/refuse properly disposed; facilities maintained     17C. Physical facilities installed, maintained, and clean						0	0					
13	ΟU								1	- 1								; designa				O	0
	C	13	A. F	os	ted: Permit/Inspection/Choking Poster/Handwa	ıshing	0	0	18	_	DUT							nal Contr					oints
	C	) 13	В. (	Com	npliance with Georgia Smoke Free Air Act		0	0			0 1	18. Ins	ects	s, rod	ents, a	and anin	nals not	present				0	0
Daren	n i	n Chr	ara.	ء (د	Signatura)	_	_	_	/Dri	-+\	Clav	,	_		_	_	_	Data. U	_ 7/00/20	015	_	_	-
	Person in Charge (Signature) (Print) Clay Date: 07/09/2015  Inspector (Signature) Ashlee Grimm Follow-up: YES O NO Follow-up Date:											_											
Inspe	cto	r (Sic	ına'	turr	e) Ashlee Grimm					F	-ollo	w-up:	: '	YES	U	ио 🛢		Follow-u	ıb Date	e:			

Food Facility Inspection Report 7/19/15, 9:53 AM

## **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<br/>CJ's Southern TraditionsPermit #<br/>FSP-146-000058Date<br/>07/09/2015Address<br/>640 S MAIN STCity/State<br/>LAFAYETTE GAZipcode<br/>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