



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).

<b>Establishment</b> El Trio Mexican Restaurant	<b>Permit #</b> FSP-146-000123	<b>Date</b> 07/09/2015
<b>Address</b> 2078 N MAIN ST	<b>City/State</b> LA FAYETTE GA	<b>Zipcode</b> 30728

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked Vegetable Refried Beans / Prep Area,	168.0 ° F	Other PHF Queso Dip / ice bath, actively cooling	105.0 ° F	Other PHF Diced Tomatoes / ice bath,	36.0 ° F
Other PHF Queso Dip / Hot-Hold Unit,	143.0 ° F	Beef Ground Beef / Hot-Hold Unit,	146.0 ° F	Cooked Vegetable Refried Beans / Hot-Hold Unit,	153.0 ° F
Poultry Shredded Chicken / Hot-Hold Unit,	161.0 ° F	Other PHF Burrito Sauce / Hot-Hold Unit,	158.0 ° F	Poultry Chicken Fajitas / Final Cook Temp.,	175.0 ° F
Other PHF Diced Tomatoes / Walk-In Cooler,	37.0 ° F	Other PHF Salsa / Walk-In Cooler,	37.0 ° F	Poultry Shredded Chicken / Walk-In Cooler,	39.0 ° F
Other PHF Burrito Sauce / Walk-In Cooler,	37.0 ° F	Other PHF Guacamole / Cold-Hold Unit, freezer	38.0 ° F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
12A	Violation of Code: [.04(4)(q)] Observed a large pot of refried beans on floor. /CA: Had pic move beans to table. Corrected On-Site. New Violation.
13A	Violation of Code: [.10(2)(g)] Observed last inspection report not posted. CA: Post item. Corrected On-Site. Repeat Violation.

Remarks

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