				GEORGIA DEPARTM			-	-					CURRENT SCORE CURRENT G	RAD	DF
				Food Service Establis			spe	tior	і Ке	epor	τ				
				Establishment Name: Queen Ci	ty Bist	ro									
orgia	Depa	rtme	nt of	Public Health Address: 111 E Lafayette SQ											
ty:	LA	FAY	ΈT	ГЕ <b>Time In:</b> 01 : 10 <sub>РМ</sub>	Time	Out	: (	)2	:	05		РМ			
-	ctio												Bate 85 B		
-				ection: Construction/Preoperational O Initia		мр.		Score	1	Grade	-	D			
				low-up O Temporary O	0		ο	F		В		05/0	07/15		
		-		2 <b>3 Permit#</b> : FSP-146-000135			0	5		D					
k Fac	tors a	e foo	i prep	aration practices and employee behaviors Good Retail Practices are	preventiv		Prior	Score		Grade		D	Date		
ventic	n as c	ontrib	uting f	the Centers for Disease Control and measures to control the intro actors in foodborne illness outbreaks. <b>Public</b> pathogens, chemicals, and p ontrol measures to prevent illness or injury. Into foods.			9	5		Α	0	02/1	12/15 SCORING AND GRADING: A=90-100 B=80-89 C=70	-79 U	U⊴€
		مما		FOODBORNE ILLNESS RISK (Mark designated compliance staus (IN, OUT, NA, or NO) for	or each	numb	ered i	tem. I	For it	ems r	marl	ked C	OUT, mark COS or R for each item as applicable.)		
mpl	iance		-	ance OUI=not in compliance NO=not observed NA=not a	ipplicable		1	T T		ance	-		pection <b>R</b> =repeat violation of the same code provision=2 point	s cos	s
<u> </u>	OUT	r –	NO	Supervision		-	oints		1	[ ]		T	Cooking and Debesting of Detentially Henerdeus		
				1-2. Person in charge present, demonstrates knowledge,	and		1	5	IN	OUT	NA	NO	Foods, Consumer Advisory	9 p	)0
•	0			performs duties		0	0			0	0	0	5-1A. Proper cooking time and temperatures	0	1
IN	ουτ	NA	NO	Employee Health, Good Hygenic Practices, Preven Contamination by Hands	nting	9 p	oints		0	0	0		5-1B. Proper reheating procedures for hot holding	0	I
	0			2-1A. Proper use of restriction & exclusion		0	0							4 p	)0
	0		_	2-1B. Hands clean and properly washed		0	0			0	0		5-2. Consumer advisory provided for raw and	0	7
				2-1C. No bare hand contact with ready-to-eat foods or ap	nroved				•	U.	0		undercooked foods	0	I.
•	0	0		alternate method properly followed	p. 5 v eu	0	0	6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods	9 p	)0
						4 p	oints		0		0		6-1A. Proper cold holding temperature		
	0			2-2A. Management awareness; policy present; reporting		0	0			0		_	6-1B. Proper hot holding temperature	0	_
•	0		0	2-2B. Proper eating, tasting, drinking, or tobacco use		0	0		0	0	0		6-1C. Proper cooling time and temperature	0	
	0			2-2C. No discharge from eyes, nose, and mouth		0	0		-		U	-	6-1D. Time as a public health control; procedures and		
	0			2-2D. Adequate handwashing facilities supplied & access	sible	0	0		0	0	•	0	records	0	1
IN	OUT	NA	NO	Approved Source			oints							4 p	20
•	0	_	_	3-1A. Food obtained from approved source, parasite dest	truction	0	0		0		0	0	6-2. Proper date marking and disposition		,
0	0	0		3-1B. Food received at proper temperature		0	0	7	IN	OUT	NA	NO	Highly Susceptible Populations	9 p	20
	0			3-1C. Food in good condition, safe, and unadulterated		0	0		0	0			7-1. Pasteurized foods used; Prohibited foods not offered	0	ſ
IN	OUT	NA O	NO	Protection from Contamination		9 p	oints	8	IN	OUT	NA	NO	Chemicals	4 p	20
•	0	0	_	4-1A. Food separated and protected 4-1B. Proper disposition of contaminated food; returned for a first food; returned for a first food; returned food; returned; retur	ood or	-	0		0	0			8-2A. Food additives; approved and properly used	0	1
•	0			unused food not re-served	000 01	0	0			0		-	8-2B. Toxic substances properly identified, stored, used	0	1
						4 p	oints	9	IN	OUT	NA	NO	Conformance with Approved Procedures	4 p	20
•	0	0		4-2A. Food stored covered		0	0		0	0			9-2. Compliance with variance, specialized process and	0	
•	0	0		4-2B. Food-contact surfaces; cleaned & sanitized	DOD	0	0		O		•		HACCP plan	0	ł
	(Ma	ırk th	e nu								_	plica	ble. R = Repeat Violation of the same code provision = 1 point	nt)	
<u>.</u>	iance	e Sta	tus		COS			<u>.</u>		Statu	JS			COS	s
) (	TUC			Safe Food and Water, Food Identification		oints	14	_	UT				Proper Use of Utensils	1	
╞				eurized eggs used where required	0	0	-		_				ensils; properly stored	0	
ŀ				er and ice from approved source ance obtained for specialized processing methods	0	0	11		_				equipment and linens; properly stored, dried, handled se/single-service articles; properly stored, used	0	
┢	-			d properly labeled; original container; required records			11		_				sed properly	0	
	0			shellstock tags	0	0	1	-	-				Utensils, Equipment and Vending	1	-
(	OUT			Food Temperature Control	3 po	oints			1				d nonfood-contact surfaces cleanable, properly designed,	0	
				er cooling methods used; adequate equipment for are control	0	0		Ľ	_				nd used		
ŀ				t food properly cooked for hot holding	0	0	11		_				shing facilities; installed, maintained, used; test strips	0	
ŀ	-			roved thawing methods used	ŏ	õ	10	_	_	эс. N	NON	00 <b>0</b> -	-contact surfaces clean Water, Plumbing and Waste	<b>0</b> 2 p	
ŀ				mometers provided and accurate	õ	õ	1⊢"	_	_	6A. H	lot a	and c	cold water available; adequate pressure	2 p	
	JUT			Prevention of Food Contamination	_	oints	11		_				g installed; proper backflow devices	õ	
1				tamination prevented during food preparation, storage	0	0	11		_				and waste water properly disposed	õ	
		displa		- 	_		-1	7 0	UT				Physical Facilities	1	р
ŀ	-			onal cleanliness	0	0	$\left  \right ^{-}$		_				ilities; properly constructed, supplied, cleaned	0	
╞	-		<u> </u>	ng cloths; properly used and stored	0	0	<b>!</b>		_			<u> </u>	/refuse properly disposed; facilities maintained	0	
-		120.	was	hing fruits and vegetables	0	0	41	_	_				facilities installed, maintained, and clean		1
} (	DUT	104	Dor	Postings and Compliance with Clean Air Act		oint		-	_	ע. A	Nuec	lnate	e ventilation and lighting; designated areas used	0	
┢	-			ed: Permit/Inspection/Choking Poster/Handwashing pliance with Georgia Smoke Free Air Act	0	0	18	_	_	8 Inc	o ot	- ro-	Pest and Animal Control dents, and animals not present	3 p	
	0	JD.		ipilance with Georgia Shiuke Free Alf Act	0	0		- 3	0	ບ. ແນ	ธิบเร	5, 100	acino, ana animais not present	0	ł

es anu negulations i oou selvite		5-14, Rule .10 subsections (2)(i) and (j)		the Georgia Depa	artment of Human Res	sources	
tablishment een City Bistro			Permit # FSP-146-00	0135	<b>Date</b> 07/28/2015		
dress			City/State		Zipcode		
E LAFAYETTE SQ				EGA	30728		
Item/Location	Temp	TEMPERATURE OBSERVA	Temp	Ite	em/Location	Temp	
ner Meat bologna / Hot-Hold Unit,	145.0 ° F	Beef hamburgers / Hot-Hold Unit,	147.0 ° F	Pork sausage / H	lot-Hold Unit,	150.0 ° F	
rk sausage / Walk-In Cooler,	40.0 ° F	Other PHF gravy / Walk-In Cooler,	40.0 ° F	Pork ham/bacon	/ Cold-Hold Unit,	41.0 ° F	
ultry chicken / Final Cook Temp., Item	175.0 ° F	Other PHF cut tomatoes / Prep Area, OBSERVATIONS AND CO		ACTIONS			
Number           6-1A         Violation of Code: [.04(6)(f)]		omatoes held at 46f in prep cooler. Had pic q			o Now Violation		
	-	n and bacon in ziplok bag not date marked. H					
		p cooler and dessert cooler with leaky conder					
17C Violation of Code: [.07(5)(f)	Observed wet	mops left on the floor. Had pic rinse and hang	mops after use.	Corrected On-Site.	New violation.		
Remarks							

## Person in Charge (Signature)

Inspector (Signature) Thomas H Middlebrooks

Date: 07/28/2015

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