



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> Queen City Bistro	<b>Permit #</b> FSP-146-000135	<b>Date</b> 07/28/2015
<b>Address</b> 111 E LAFAYETTE SQ	<b>City/State</b> LA FAYETTE GA	<b>Zipcode</b> 30728

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other Meat bologna / Hot-Hold Unit,	145.0 ° F	Beef hamburgers / Hot-Hold Unit,	147.0 ° F	Pork sausage / Hot-Hold Unit,	150.0 ° F
Pork 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
Poultry chicken / Final Cook Temp.,	175.0 ° F	Other PHF cut tomatoes / Prep Area,	46.0 ° F		

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS				
6-1A	Violation of Code: [.04(6)(f)] Observed cut tomatoes held at 46f in prep cooler. Had pic quick chill in freezer. Corrected On-Site. New Violation.				
6-2	Violation of Code: [.04(6)(g)] Observed ham and bacon in ziplok bag not date marked. Had pic date mark all phf. Corrected On-Site. New Violation.				
15A	Violation of Code: [.05(6)(a)] Observed prep cooler and dessert cooler with leaky condensation drains. Had pic contact technician. New Violation.				
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

<b>Person in Charge (Signature)</b>	<b>Date:</b> 07/28/2015
<b>Inspector (Signature)</b> Thomas H Middlebrooks	<b>Date:</b> 07/28/2015