

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 LaFayette Health Care	Permit # FSP-146-000106	Date 08/03/2015
Address 205 ROAD RUNNER BLVD	City/State LAFAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork Bologna / Walk-In Cooler,	41.0 ° F	Other PHF Broccoli casserole / Walk-In Cooler,	39.0 ° F	Other PHF Slaw / Refrigerator,	38.0 ° F
Cooked Vegetable Cabbage / Refrigerator,	38.0 ° F	Beef Beef tips / Hot-Hold Unit,	156.0 ° F	Other PHF Noodles / Hot-Hold Unit,	198.0 ° F
Cooked Vegetable Mashed potatoes / Hot-Hold Unit,	147.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS	
Item Number	
2-1B	Violation of Code: [.03(5)(c)] Observed food employee not washing hands in between tasks. Employee went from washing dirty dishes and cleaning prep areas directly to serving food. Employee did put on gloves prior to serving food, but did not wash hands before. /CA: Discussed with PIC. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)	Date: 08/03/2015
Inspector (Signature) Kacy Hurlbert	Date: 08/03/2015