

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE		CURRENT GRADE																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																				
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Establishment Name: <u>Queen City Bistro</u> Address: <u>111 E Lafayette SQ</u> City: <u>LA FAYETTE</u> Time In: <u>11</u> : <u>05</u> AM Time Out: <u>12</u> : <u>15</u> PM Inspection Date: <u>09/03/2015</u> CFSM: <u>Lorne Hunt (exp. 1/26/20)</u>						SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69		<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width: 33%;">Last Score</td> <td style="width: 33%;">Grade</td> <td style="width: 33%;">Date</td> </tr> <tr> <td style="text-align: center;">85</td> <td style="text-align: center;">B</td> <td style="text-align: center;">07/28/15</td> </tr> <tr> <td>Prior Score</td> <td>Grade</td> <td>Date</td> </tr> <tr> <td style="text-align: center;">85</td> <td style="text-align: center;">B</td> <td style="text-align: center;">05/07/15</td> </tr> </table>		Last Score	Grade	Date	85	B	07/28/15	Prior Score	Grade	Date	85	B	05/07/15																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/> Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-146-000135</u>						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 Health Interventions are control measures to prevent illness or injury.																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Mark designated compliance status (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																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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3-1C. Food in good condition, safe, and unadulterated																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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4-1A. Food separated and protected																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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4-1B. Proper disposition of contaminated food; returned food or unused food not re-served																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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4-2A. Food stored covered																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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4-2B. Food-contact surfaces; cleaned & sanitized																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 9 points																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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5-1B. Proper reheating procedures for hot holding																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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5-2. Consumer advisory provided for raw and undercooked foods																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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6-1D. Time as a public health control; procedures and records																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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7-1. Pasteurized foods used; Prohibited foods not offered																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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8-2A. Food additives; approved and properly used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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8-2B. Toxic substances properly identified, stored, used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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9-2. Compliance with variance, specialized process and HACCP plan																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
GOOD RETAIL PRACTICES (Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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Variance obtained for specialized processing methods</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">10D. Food properly labeled; original container; required records available; shellstock tags</td> </tr> <tr> <td>11</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Food Temperature Control</td> <td colspan="2" style="text-align: center;">3 points</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">11A. Proper cooling methods used; adequate equipment for temperature control</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">11B. Plant food properly cooked for hot holding</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">11C. Approved thawing methods used</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">11D. Thermometers provided and accurate</td> </tr> <tr> <td>12</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Prevention of Food Contamination</td> <td colspan="2" style="text-align: center;">3 points</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">12A. Contamination prevented during food preparation, storage display</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">12B. Personal cleanliness</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">12C. Wiping cloths; properly used and stored</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">12D. Washing fruits and vegetables</td> </tr> <tr> <td>13</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Postings and Compliance with Clean Air Act</td> <td colspan="2" style="text-align: center;">1 point</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">13A. Posted: Permit/Inspection/Choking Poster/Handwashing</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">13B. Compliance with Georgia Smoke Free Air Act</td> </tr> </tbody> </table>						Compliance Status					COS	R	10	OUT	Safe Food and Water, Food Identification			3 points			<input type="radio"/>				0	0	10A. Pasteurized eggs used where required								<input type="radio"/>				0	0	10B. Water and ice from approved source								<input type="radio"/>				0	0	10C. Variance obtained for specialized processing methods								<input type="radio"/>				0	0	10D. Food properly labeled; original container; required records available; shellstock tags							11	OUT	Food Temperature Control			3 points			<input type="radio"/>				0	0	11A. Proper cooling methods used; adequate equipment for temperature control								<input type="radio"/>				0	0	11B. Plant food properly cooked for hot holding								<input type="radio"/>				0	0	11C. Approved thawing methods used								<input type="radio"/>				0	0	11D. Thermometers provided and accurate							12	OUT	Prevention of Food Contamination			3 points			<input type="radio"/>				0	0	12A. Contamination prevented during food preparation, storage display								<input type="radio"/>				0	0	12B. Personal cleanliness								<input type="radio"/>				0	0	12C. Wiping cloths; properly used and stored								<input type="radio"/>				0	0	12D. Washing fruits and vegetables							13	OUT	Postings and Compliance with Clean Air Act			1 point			<input type="radio"/>				0	0	13A. Posted: Permit/Inspection/Choking Poster/Handwashing								<input type="radio"/>				0	0	13B. Compliance with Georgia Smoke Free Air Act							<table border="1" style="width:100%; border-collapse: collapse;"> <thead> <tr> <th colspan="5">Compliance Status</th> <th>COS</th> <th>R</th> </tr> </thead> <tbody> <tr> <td>14</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Proper Use of Utensils</td> <td colspan="2" style="text-align: center;">1 point</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">14A. In-use utensils; properly stored</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">14B. Utensils, equipment and linens; properly stored, dried, handled</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">14C. Single-use/single-service articles; properly stored, used</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">14D. Gloves used properly</td> </tr> <tr> <td>15</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Utensils, Equipment and Vending</td> <td colspan="2" style="text-align: center;">1 point</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">15B. Warewashing facilities; installed, maintained, used; test strips</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">15C. Nonfood-contact surfaces clean</td> </tr> <tr> <td>16</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Water, Plumbing and Waste</td> <td colspan="2" style="text-align: center;">2 points</td> </tr> <tr> <td></td> <td><input checked="" type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">16A. Hot and cold water available; adequate pressure</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">16B. Plumbing installed; proper backflow devices</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">16C. Sewage and waste water properly disposed</td> </tr> <tr> <td>17</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Physical Facilities</td> <td colspan="2" style="text-align: center;">1 point</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">17A. Toilet facilities; properly constructed, supplied, cleaned</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">17B. Garbage/refuse properly disposed; facilities maintained</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">17C. Physical facilities installed, maintained, and clean</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">17D. Adequate ventilation and lighting; designated areas used</td> </tr> <tr> <td>18</td> <td>OUT</td> <td colspan="3" style="text-align: center;">Pest and Animal Control</td> <td colspan="2" style="text-align: center;">3 points</td> </tr> <tr> <td></td> <td><input type="radio"/></td> <td colspan="3"></td> <td style="text-align: center;">0</td> <td style="text-align: center;">0</td> </tr> <tr> <td colspan="7">18. Insects, rodents, and animals not present</td> </tr> </tbody> </table>				Compliance Status					COS	R	14	OUT	Proper Use of Utensils			1 point			<input type="radio"/>				0	0	14A. In-use utensils; properly stored								<input type="radio"/>				0	0	14B. Utensils, equipment and linens; properly stored, dried, handled								<input type="radio"/>				0	0	14C. Single-use/single-service articles; properly stored, used								<input type="radio"/>				0	0	14D. Gloves used properly							15	OUT	Utensils, Equipment and Vending			1 point			<input type="radio"/>				0	0	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								<input type="radio"/>				0	0	15B. Warewashing facilities; installed, maintained, used; test strips								<input type="radio"/>				0	0	15C. Nonfood-contact surfaces clean							16	OUT	Water, Plumbing and Waste			2 points			<input checked="" type="radio"/>				0	0	16A. Hot and cold water available; adequate pressure								<input type="radio"/>				0	0	16B. Plumbing installed; proper backflow devices								<input type="radio"/>				0	0	16C. Sewage and waste water properly disposed							17	OUT	Physical Facilities			1 point			<input type="radio"/>				0	0	17A. Toilet facilities; properly constructed, supplied, cleaned								<input type="radio"/>				0	0	17B. Garbage/refuse properly disposed; facilities maintained								<input type="radio"/>				0	0	17C. Physical facilities installed, maintained, and clean								<input type="radio"/>				0	0	17D. Adequate ventilation and lighting; designated areas used							18	OUT	Pest and Animal Control			3 points			<input type="radio"/>				0	0	18. Insects, rodents, and animals not present						
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10A. Pasteurized eggs used where required																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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10B. Water and ice from approved source																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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10C. Variance obtained for specialized processing methods																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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10D. Food properly labeled; original container; required records available; shellstock tags																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
11	OUT	Food Temperature Control			3 points																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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11A. Proper cooling methods used; adequate equipment for temperature control																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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11B. Plant food properly cooked for hot holding																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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11C. Approved thawing methods used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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11D. Thermometers provided and accurate																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
12	OUT	Prevention of Food Contamination			3 points																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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12A. Contamination prevented during food preparation, storage display																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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12B. Personal cleanliness																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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12C. Wiping cloths; properly used and stored																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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12D. Washing fruits and vegetables																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
13	OUT	Postings and Compliance with Clean Air Act			1 point																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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13A. Posted: Permit/Inspection/Choking Poster/Handwashing																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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13B. Compliance with Georgia Smoke Free Air Act																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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14	OUT	Proper Use of Utensils			1 point																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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14A. In-use utensils; properly stored																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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14B. Utensils, equipment and linens; properly stored, dried, handled																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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14C. Single-use/single-service articles; properly stored, used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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14D. Gloves used properly																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
15	OUT	Utensils, Equipment and Vending			1 point																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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15B. Warewashing facilities; installed, maintained, used; test strips																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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15C. Nonfood-contact surfaces clean																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
16	OUT	Water, Plumbing and Waste			2 points																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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16A. Hot and cold water available; adequate pressure																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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16B. Plumbing installed; proper backflow devices																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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16C. Sewage and waste water properly disposed																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
17	OUT	Physical Facilities			1 point																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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17A. Toilet facilities; properly constructed, supplied, cleaned																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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17B. Garbage/refuse properly disposed; facilities maintained																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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17C. Physical facilities installed, maintained, and clean																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
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17D. Adequate ventilation and lighting; designated areas used																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
18	OUT	Pest and Animal Control			3 points																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																							
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18. Insects, rodents, and animals not present																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												
Person in Charge (Signature) _____ (Print) <u>Lorne</u> Date: <u>09/03/2015</u> Inspector (Signature) <u>Ashlee Grimm</u> Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: _____																																																																																																																																																																																																																																																																																																																																																																																																																																																																																																												

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 Queen City Bistro	Permit # FSP-146-000135	Date 09/03/2015
Address 111 E LAFAYETTE SQ	City/State LA FAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Other PHF Cooked Noodles / prep table,	150.0 ° F	Other PHF Chicken Salad / Cold-Hold Unit, prep cooler	38.0 ° F	Other PHF Sliced Tomatoes / Cold-Hold Unit, prep cooler	39.0 ° F
Other PHF White Gravy / Walk-In Cooler,	37.0 ° F	Other PHF Chicken Salad / Walk-In Cooler,	38.0 ° F	Other PHF Vegetable Rice / Walk-In Cooler,	38.0 ° F
Beef Hamburger / Hot-Hold Unit,	146.0 ° F	Poultry Grilled Chicken / Hot-Hold Unit,	147.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
3-1C	Violation of Code: [.04(1)] Observed mold-like substance on swiss cheese and provolone cheese. /CA: Pic discarded cheeses. Corrected On-Site. New Violation.
6-2	Violation of Code: [.04(6)(g)] Observed chicken salad and deli cheeses not date marked in prep cooler. /CA: Pic date marked items. Corrected On-Site. Repeat Violation.
16A	Violation of Code: [.06(1)(h),(i)] Very low pressure for cold water at hand washing sink. Water at hand washing sink was scalding hot. /CA: Pic will fix valve and call for service if needed. New Violation.

Remarks

Person in Charge (Signature)

Date: 09/03/2015

Inspector (Signature) Ashlee Grimm

Date: 09/03/2015