

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 North LaFayette Elementary	Permit # 146-0557	Date 08/19/2015
Address 610 N DUKE ST	City/State LA FAYETTE GA	Zipcode 30728

TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Poultry Chicken quesadilla / Hot-Hold Unit, Front line	188.0 ° F	Cooked Vegetable Refried beans / Hot-Hold Unit, Front line	140.0 ° F	Poultry Breaded chicken patty / Hot-Hold Unit, Front line	156.0 ° F
Other PHF Sliced tomatoes / Refrigerator,	40.0 ° F	Other PHF Shredded cheese / Refrigerator,	37.0 ° F	Other PHF Ranch dressing / Refrigerator,	36.0 ° F
Poultry Chicken / Warming Rack,	158.0 ° F				

Item NumberOBSERVATIONS AND CORRECTIVE ACTIONS

Remarks

Person in Charge (Signature)	Date: 08/19/2015
Inspector (Signature) Kacy Hurlbert	Date: 08/19/2015