



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Caribbean Flava's Cuisine
Address: 116 Bethea Rd, Suite 102

City: Fayetteville Time In: 6:05 am Time Out: 7:45 am

Inspection Date: 4/9/2009 CFSM: Post within 90 days

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []

Risk Type: 1 [] 2 [X] 3 [] Permit#: 2-91427

'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.

'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 3 columns: Last Score, Grade, Date

Table with 3 columns: Prior Score, Grade, Date

CURRENT SCORE: 98 CURRENT GRADE: A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

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. Deduct points for category or subcategory.)

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 per subcategory

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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 per

Table with 5 columns: Compliance Status, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 4/9/2009 6:05:00 AM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

Food Service 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 subsection (2)(i) and (j)

Establishment Caribbean Flava's Cuisine	Permit 2-91427	Date InspectionDate2
Address 116 Bethea Rd, Suite 102	City/State Fayetteville, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler drink	28				
cooler reach in 39	freezer chest				
20					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S5	On menu
S15	15-A Need to provide 6" legs or rollers for chest freezer. Complete by 5/09
S17	17-C Need to complete flashing/caulking wasteline opening and sides of raised floor at hand sink. Need to complete cove base at restroom, dry storage, and front line (must do interior but recommend all the way around). Need to caulk/seal drink end to wall. Need to complete switching dry storage ceiling tile with washable tile. Need to complete securing and sealing splashplate to wall and hood to splashplate.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 4/9/2009 6:05:00 AM

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Address 116 Bethea Rd, Suite 102	City/State Fayetteville, GA 30214	Zip Code 30214
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 4/9/2009 6:05:00 AM