



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Jamaican Country Kitchen II
Address: 315 Hwy 314

City: Fayetteville Time In: 9:50 am Time Out: 10:50 am

Inspection Date: 7/28/2011 CFSM: Novelette Ashmead

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ] Last Score: 87 Grade: B Date: 3/30/11

Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 2-74292 Prior Score: 90 Grade: A Date: 12/28/10

'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.

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

CURRENT SCORE: 95 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, and Chemicals.

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, IN, OUT, NA, NO, 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, IN, OUT, NA, NO, 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: 7/28/2011 9:50:00 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)*

<b>Establishment</b> Jamaican Country Kitchen II	<b>Permit</b> 2-74292	<b>Date</b> InspectionDate2
<b>Address</b> 315 Hwy 314	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
reachin cooler/oxtail	40				
reachin cooler/jerk chicken	42, 41				
reachin cooler/fish	43, 41				
reachin cooler/curry goat	41				
pot/rice	147				
warmer/reheating/chicken	169				
warmer/oxtail/reheated	169				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S12	12A Protect all food from contamination: (ketchup packets near self serve beverage machine). 12B Store employees foods under consumer foods in one section and inside a container.
S15	15A Rear reachin cooler does not maintain a temperature of 41 degrees F or less.
S16	.
S17	17A The following items were not clean in toliet rooms: walls, light switch plates, trash 17C walls of prep area were not clean. Fill or vocer small holes in walls 17D Light shield is needed for rear reachin cooler.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 7/28/2011 9:50:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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<b>Inspector (Signature)</b>	<b>Date</b> 7/28/2011 9:50:00 AM