



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: LaFayette Nursing And Rehab
Address: 110 Brandywine Blv

City: Fayetteville, Time In: 11:30 am Time Out: 12:30 pm

Inspection Date: 5/13/2011 CFSM: camille morgan

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

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-1221

'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.

Last Score: 85 Grade: B Date: 2/10/11

Prior Score: 89 Grade: B Date: 10/27/10

CURRENT SCORE: 100 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: Item, IN, OUT, NA, NO, Description, COS, R. Includes sections for Compliance Status, Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Item, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, 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: Item, 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: Item, 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: 5/13/2011 11:30:00 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 LaFayette Nursing And Rehab	Permit 1-1221	Date InspectionDate2
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Address 110 Brandywine Blv	City/State Fayetteville,, GA 30214	Zip Code 30214
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/cottage cheese	40	oven/diced potato	187		
walkin cooler/greens	40	ice bath/milk	40		
walkin cooler/tomato soup	40	warmer/soft chicken	156		
walkin cooler/milk	40	warmer/rice	182		
walkincooler/puree fruit corn	40	warmer/sliced turkey	159		
walkin freezer/puree eggs/cooling	80				
oven/puree/reheating	144				
oven/chicken/reheating	144				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	

Person in Charge (Signature)	Date
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Inspector (Signature)	Date 5/13/2011 11:30:00 AM
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Inspector (Signature) _____ **Date** 5/13/2011 11:30:00 AM