



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Marlam Cafe
Address: 163 Banks Station

City: Fayetteville Time In: 10:01 am Time Out: 11:01 am

Inspection Date: 7/11/2011 CFSM: Rose Bryant

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

Risk Type: 1 [ ] 2 [X] 3 [ ] Permit#: 2-99472

'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: 93 Grade: A Date: 3/29/11

Prior Score: 99 Grade: A Date: 12/28/10

CURRENT SCORE: 90 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 Highly Susceptible Populations.

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: 7/11/2011 10:01:00 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> Marlam Cafe'	<b>Permit</b> 2-99472	<b>Date</b> InspectionDate2
<b>Address</b> 163 Banks Station	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
prep cooler/sliced tomato	39	upright cooler/diced tomatoes	39		
sliced cheese	39				
prep cooler/raw fish	38				
prep cooler/weiner	38				
walkin cooler/ground beef	40				
walkin cooler/fish	40				
walkin cooler/rice	39				
ice cream cooler/sliced lemons	38				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S8	8-2B Toxic chemicals may not be stored with or above food, food equipment nor single serve items.(butane lighter and paint). Toxic chemical stored in working container was not labeled.
S11	11D Ensure that thermometers are provided in all cooler units. Small cooler in ice cream prep area needs thermometer provided.
S14	14B Protect clean equipment and single serve items from spills, splashes and other contamination. Store on washable, nonaborsbent surface.
S15	15A warmers are not designed to rapidly reheat foods to 165F or above. (use stove, oven, grill, microwave or other equipment approved for reheating or cooking).
S17	17A Men's toliet room was not clean (odor noted). Also Light switch plate was not clean.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 7/11/2011 10:01:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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