



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Papa Lou's Kitchen
Address: 340 N Glynn St

City: Fayetteville Time In: 10:15 am Time Out: 11:00 am

Inspection Date: 8/23/2011 CFSM: Louis Lockett

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

Risk Type: 1 [] 2 [x] 3 [] Permit#: 2-73598

'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.

Last Score: 78 Grade: C Date: 8/15/11

Prior Score: 90 Grade: A Date: 4/18/11

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: 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: 8/23/2011 10:15:00 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 Papa Lou's Kitchen	Permit 2-73598	Date InspectionDate2
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Address 340 N Glynn St	City/State Fayetteville, GA 30214	Zip Code 30214
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
reachin cooler/milk	40	hot buffet/okra and tomato	140		
door cooler/ranch suace	40	hot buffet/baked & bbq chicken	133-139		
door cooler/banana pudding	42	stove/greens	156		
reachin cooler/chicken wing	39	stove/mashed potato	141		
reachin cooler/cobbler	43				
reachin cooler/bbq sauce	43				
hot buffet/mac and cheese	172				
hot buffet/brocolii mix	140				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S6	6-2 Chuck roast was noted with expired manufacturer's sell by date of 8-22-11 (freezer). Discarded on the spot.
S8	8-2B Toxic chemicals may not be stored with or above food, food equipment nor single serve items.(frying baskets were stored under toxic chemicals in rear storage).

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/23/2011 10:15:00 AM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/23/2011 10:15:00 AM