



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Pascal's Bistro
Address: 217 Commerce Dr

City: Peachtree City Time In: 1:30 pm Time Out: 2:45 pm

Inspection Date: 8/12/2010 CFSM: Pascal LeCorree

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-13308

Last Score: 88 Grade: B Date: 2/16/10

Prior Score: 93 Grade: A Date: 7/30/09

'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 CURRENT GRADE

93

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, 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: 8/12/2010 1:30:00 PM

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 Pascal's Bistro	Permit 1-13308	Date InspectionDate2
Address 217 Commerce Dr	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pasta line cold	39-41	" stuffed fish	42		
pasta line hot	138-149	" steaks	39		
Reach in 2 door	34-37	" pork	41		
Make line	39-41				
" interior	38				
over/under	26-30				
hot hold sauces	160-168				
Drawers mussels	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S5	On menu
S12	12-A As previously noted, end (towards bar) of pasta buffet line needs to be protected from customers within 8' by extension down side of line with sneeze guard or restrict customer access at this end (will accept menu board). Repeat item. Menu board shifted. Corrected.
S14	14-B As previously noted, plates/dishes need to be stored covered or inverted. Repeat item. Being corrected.
S15	15-A Need to replace damaged ice scoop holder. 15-C Some additional cleaning of interior of over/under cooler and shelving in walk in cooler is needed. To be completed by 9/10.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/12/2010 1:30:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
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Inspector (Signature)	Date 8/12/2010 1:30:00 PM
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