



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: T. J.'s Bistro
Address: 1200 N Peachtree Pky

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

CURRENT SCORE	CURRENT GRADE
86	B
SCORING AND GRADING:	
A=90-100 B=80-89 C=70-79 U<69	

Inspection Date: 7/29/2011		CFSM: Not Posted	
Purpose of Inspection: Routine: ● Follow-Up: ○ Complaint: ○ Preliminary: ○ Other: ○		Last Score	Grade
Risk Type: 1 ○ 2 ● 3 ○ Permit#: 2-89057		94	A
		Date	3/25/11
<small>'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.</small>		Prior Score	Grade
		94	A
<small>'Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>		Date	11/16/10

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

Compliance Status					COS	R
1	IN	OUT	NA	NO	Supervision 4 points	
	○	●			○	●
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points	
	●	○			○	○
2-1A. Proper use of restriction & exclusion						
	●	○			○	○
2-1B. Hands clean and properly washed						
	●	○			○	○
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
	●	○			○	○
Employee Health, Good Hygienic Practices-Subcategory 2 4 points						
	●	○			○	○
2-2A. Management awareness; policy present; reporting						
	●	○			○	○
2-2B. Proper eating, tasting, drinking, or tobacco use						
	●	○			○	○
2-2C. No discharge from eyes, nose, and mouth						
	●	○			○	○
2-2D. Adequate handwashing facilities supplied & accessible						
	●	○			○	○
3	IN	OUT	NA	NO	Approved Source 9 points	
	●	○			○	○
3-1A. Food obtained from approved source; parasite destruction						
	○	○		●	○	○
3-1B. Food received at proper temperature						
	●	○			○	○
3-1C. Food in good condition, safe, and unadulterated						
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1 9 points	
	●	○			○	○
4-1A. Food separated and protected						
	●	○			○	○
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
	●	○			○	○
Protection from Contamination-Subcategory 2 4 points						
	●	○			○	○
4-2A. Food stored covered						
	●	○			○	○
4-2B. Food-contact surfaces: cleaned & sanitized						

Compliance Status					COS	R
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1 9 points	
	●	○	○	○	○	○
5-1A. Proper cooking time and temperatures						
	○	○	○	●	○	○
5-1B. Proper reheating procedures for hot holding						
					Consumer Advisory-Subcategory 2 4 points	
	●	○	○		○	○
5-2. Consumer advisory provided for raw and undercooked foods						
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food-Subcategory 1 9 points	
	●	○	○		○	○
6-1A. Proper cold holding temperatures						
	○	○	○	●	○	○
6-1B. Proper hot holding temperatures						
	○	○	○	●	○	○
6-1C. Proper cooling time and temperature						
	○	○	●	○	○	○
6-1D. Time as a public health control: procedures and records						
					Date Marking-Subcategory 2 4 points	
	○	●	○	○	○	○
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO	Highly Susceptible Populations 9 points	
	○	○	●		○	○
7-1. Pasteurized foods used; profibited foods not offered						
8	IN	OUT	NA	NO	Chemicals 4 points	
	●	○	○		○	○
8-2A. Food additives: approved and properly used						
	●	○			○	○
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO	Conformance with Approved Procedures 4 points	
	○	○	●		○	○
9-2. Compliance with variance, specialized process and HACCP plan						

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

Compliance Status					COS	R
10	OUT	Safe Food and Water, Food Identification			3 points	
	○	10A. Pasteurized eggs used where required			○	○
	○	10B. Water and ice from approved source			○	○
	○	10C. Variance obtained for specialized processing methods			○	○
	○	10D. Food properly labeled; original container; required records available; shellstock tags			○	○
11	OUT	Food Temperature Control			3 points	
	○	11A. Proper cooling methods used; adequate equipment for temperature control			○	○
	○	11B. Plant food properly cooked for hot holding			○	○
	○	11C. Approved thawing methods used			○	○
	○	11D. Thermometers provided and accurate			○	○
12	OUT	Prevention of Food Contamination			3 points	
	○	12A. Contamination prevented during food preparation, storage, display			○	○
	○	12B. Personal cleanliness			○	○
	○	12C. Wiping cloths: properly used and stored			○	○
	○	12D. Washing fruits and vegetables			○	○
13	OUT	Postings and Compliance with Clean Air Act			3 points	
	○	13A. Posted: Permit/Inspection/Choking Poster/Handwashing			○	○
	○	13B. Compliance with Georgia Smoke Free Air Act			○	○

Compliance Status					COS	R
14	OUT	Proper Use of Utensils			1 point	
	○	14A. In-use utensils: Properly stored			○	○
	○	14B. Utensils, equipment and linens: properly stored, dried, handled			○	○
	○	14C. Single-use/single-service articles: properly stored, used			○	○
	○	14D. Gloves used properly			○	○
15	OUT	Utensils, Equipment and Vending			1 point	
	●	15A. Food & nonfood-contact surfaces cleanable, properly designed, constructed, used			○	●
	○	15B. Warewashing facilities: installed, maintained, used; test strips			○	○
	○	15C. Nonfood-contact surfaces clean.			○	○
16	OUT	Water, Plumbing and Waste			2 points	
	○	16A. Hot and cold water available; adequate pressure			○	○
	○	16B. Plumbing installed; proper backflow devices			○	○
	○	16C. Sewage and waste water properly disposed			○	○
17	OUT	Physical Facilities			1 point	
	○	17A. Toilet facilities: properly constructed, supplied, cleaned			○	○
	●	17B. Garbage/refuse properly disposed; facilities maintained			●	○
	●	17C. Physical facilities installed, maintained, and clean			○	●
	○	17D. Adequate ventilation and lighting; designated areas used			○	○
18	OUT	Pest and Animal Control			3 points	
	○	18. Insects, rodents, and animals not present			○	○

Person in Charge (Signature):	(Print)	Date: 7/29/2011 1:30:00 PM
Inspector (Signature):	Follow-up: Yes ● No ○	Follow-up Date: 8/9/2011

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 T. J.'s Bistro	Permit 2-89057	Date InspectionDate2
Address 1200 N Peachtree Pky	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beer cookler	42-43	Sauce	39		
Makeline cheese	39	Pasta	39		
bacon	39				
tomatoes	40	DW chlorine	100ppm		
Turkey	38	3 comp sink quat	not in use		
utensil water	138				
WIC cornbeef	38				
Milk	37				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S1	1-2-Facility must obtain valid certified food safety manager certificate. Provide proof of class registration or hire staff with valid certificate with in 10 days. May fax to 770-486-0774.
S5	On menu
S6	6-2 All ready to eat foods prepared and held more then 24 hrs must be dated and maarked with a use by date not to exceed 7 days from date of prep or removal from freezer. correct lables with only date of prep, or if 7 days past date of prepp, items must be discarded.
S15	15-A New front line cooler must be installed on 6" legs or rollers as previously noted. Do not use tape as repair (not durable nor easily cleanable). Need to remove tape at makeline cover and window cover. Correct within 10 days.
S17	17-B keep dumpster closed. 17-C Need to replace missing cove base where former display case was removed. Need to secure and reseal kitchen hand sink to wall. Need to secure green floor tiles that are loose at beer cooler.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 7/29/2011 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 7/29/2011 1:30:00 PM
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