



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: This Is It BBQ & Seafood
Address: 405 Pavilion Pky, Suite B

City: Fayetteville, Time In: 3:30 pm Time Out: 4:30 pm

Inspection Date: 8/10/2011 CFSM: Lisa Shorter

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

Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-30859

'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: 70 Grade: C Date: 7/26/11

Prior Score: 88 Grade: B Date: 3/9/11

CURRENT SCORE: 91 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 main categories: Compliance Status, Supervision, Employee Health, Approved Source, Protection from Contamination. Includes subcategories and individual items with compliance status and points.

Table with 5 main categories: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures. Includes subcategories and individual items with compliance status and points.

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 main categories: Compliance Status, Safe Food and Water, Food Identification, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act. Includes subcategories and individual items with compliance status and points.

Table with 5 main categories: Compliance Status, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control. Includes subcategories and individual items with compliance status and points.

Person in Charge (Signature): (Print) Date: 8/10/2011 3:30:00 PM
Inspector (Signature): Follow-up: Yes [X] No [] 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 This Is It BBQ & Seafood	Permit 1-30859	Date InspectionDate2
Address 405 Pavilion Pky, Suite B	City/State Fayetteville,, GA 30214	Zip Code 30214

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/potato salad	43	small cooler/sliced cheese	52		
walkincooler/fish	41	sml cooler/boiled eggs	52		
walkin cooler/blackeye peas	41	small cooler/fish	40		
walkin cooler/half and half	39	small cooler/cut lemons	48		
ice/cut lemons	33	small cooler/fish	40		
cook 2 dr cooler/mac and cheee/cooling	53	warmer/chitterling	148		
2 dr cooler/baked beans	41	warmer/fish	150		
hotline/porkribs	118	reheating/rib tips	165		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
S6	<p>6-1A All potentially hazardous food that is cold held must be kept at 41F or below. (shredded cheese, cut lemons and boiled eggs- stored on ice) 6-1B Hot holding temperatures were not maintained at 135F or higher. (pork ribs on hotline - reheated to 165f for 15seconds).</p>

Person in Charge (Signature)	Date
Inspector (Signature)	Date 8/10/2011 3:30:00 PM

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Person in Charge (Signature) _____ **Date** _____

Inspector (Signature) _____ **Date** 8/10/2011 3:30:00 PM