



DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH  
Food Service Establishment Inspection Report

Establishment Name: The Platinum Club

Address: 2723 Manchester EXPY

City: COLUMBUS Time In: 03 : 00 PM Time Out: 03 : 40 PM

Inspection Date: 12/01/2011 CFMS: Bar Only

Purpose of Inspection: Routine  Followup  Complaint   
Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-1825

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	Grade	Date
92	A	12/08/10
Prior Score	Grade	Date
91	A	11/04/09

CURRENT SCORE CURRENT GRADE

92

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 (violation of the same code provision)= 2 points per subcategory

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

Compliance Status					COS	R	Points
5	IN	OUT	NA	NO			9 points
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
5-1A. Proper cooking time and temperatures							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
5-1B. Proper reheating procedures for hot holding							
Consumer Advisory-Subcategory 2							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
5-2. Consumer advisory provided for raw and undercooked foods							
6	IN	OUT	NA	NO			9 points
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
6-1A. Proper cold holding temperature							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
6-1B. Proper hot holding temperature							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
6-1C. Proper cooling time and temperature							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
6-1D. Time as a public health control; procedures and records							
Date Marking-Subcategory 2							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
8-2. Proper date marking and disposition							
7	IN	OUT	NA	NO			9 points
Highly Susceptible Populations - Subcategory 1							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
7-1. Pasteurized foods used; Prohibited foods not offered							
8	IN	OUT	NA	NO			4 points
Chemicals - Subcategory 2							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
8-2A. Food additives; approved and properly used							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
8-2B. Toxic substances properly identified, stored, used							
9	IN	OUT	NA	NO			4 points
Conformance with Approved Procedures - Subcategory 2							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			
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 case provision) = 1 point per category)

Compliance Status					COS	R	Points
10	OUT						3 points
Safe Food and Water, Food Identification							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10A. Pasteurized eggs used where required							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10B. Water and ice from approved source							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10C. Variance obtained for specialized processing methods							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10D. Food properly labeled; original container; required records available; shellstock tags							
11	OUT						3 points
Food Temperature Control							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11A. Proper cooling methods used; adequate equipment for temperature control							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11B. Plant food properly cooked for hot holding							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11C. Approved thawing methods used							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11D. Thermometers provided and accurate							
12	OUT						3 points
Prevention of Food Contamination							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12A. Contamination prevented during food preparation, storage display							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12B. Personal cleanliness							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12C. Wiping cloths; properly used and stored							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12D. Washing fruits and vegetables							
13	OUT						1 point
Postings and Compliance with Clean Air Act							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
13B. Compliance with Georgia Smoke-Free Air Act							

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

Person in Charge (Signature) *Tony Hansen*

(Print) Tony Hansen

Date: 12/01/2011

Inspector (Signature) *Ashley Basset*

Follow-up: YES  NO

Follow-up Date:

*Kurt Dudy*

## Food 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 subsections (2)(i) and (j).*

<b>Establishment</b> The Platinum Club	<b>Permit #</b> 106-1825	<b>Date</b> 12/01/2011
<b>Address</b> 2723 MANCHESTER EXPY	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31904

### TEMPERATURE OBSERVATIONS

	<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>	<b>Item/Location</b>	<b>Temp</b>
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### OBSERVATIONS AND CORRECTIVE ACTIONS

- 16A Hot water not provided in employee restroom at handsink. Repeat Violation.
- 17B Observed dumpster located on dirt and gravel. Must be located on nonabsorbant material such as concrete or asphalt. New Violation.
- 18 Observed back door not sealed properly from the outside to prevent entry of insects/rodents. Repeat Violation.

Remarks No food to temp. Bar only.

Person in Charge (Signature)

*Tommy Hanson*

Date: 12/01/2011

Inspector (Signature) Ashley Basset

*Ashley Basset*  
*Kristi Dugy*

Date: 12/01/2011