

**GEORGIA DEPARTMENT OF PUBLIC HEALTH  
Food Service Establishment Inspection Report**

Establishment Name: SHAW HIGH SCHOOL

Address: 7601 SCHOMBURG RD

City: COLUMBUS Time In: 08 : 50 AM Time Out: 09 : 30 AM

Inspection Date: 03/20/2012 CFSM: Ana Victory

Purpose of Inspection:  Construction  Preoperational  Initial  Routine  Follow-up  Temporary

Risk Type: 1  2  3  Permit#: 106-114

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
100	A	09/28/11
Prior Score	Grade	Date
95	A	03/04/11

**CURRENT SCORE**      **CURRENT GRADE**

**100**      **A**

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US69

**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.)  
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

Compliance Status				COS	R	Compliance Status				COS	R		
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
<b>Supervision</b> 4 points						<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties						5-1A. Proper cooking time and temperatures							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-1B. Hands clean and properly washed						5-1B. Proper reheating procedures for hot holding							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						5-2. Consumer advisory provided for raw and undercooked foods							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-2A. Management awareness; policy present; reporting						6. <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b> 9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use						6-1A. Proper cold holding temperature							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-2C. No discharge from eyes, nose, and mouth						6-1B. Proper hot holding temperature							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible						6-1C. Proper cooling time and temperature							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible						6-1D. Time as a public health control; procedures and records							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting						6-2. Proper date marking and disposition							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approval source, parasite destruction						7. <b>Highly Susceptible Populations</b> 9 points							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1B. Food received at proper temperature						7-1. Pasteurized foods used; Prohibited foods not offered							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1C. Food in good condition, safe, and unadulterated						8. <b>Chemicals</b> 4 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4. <b>Protection from Contamination</b> 9 points						8-2A. Food additives; approved and properly used							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected						8-2B. Toxic substances properly identified, stored, used							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input 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						9. <b>Conformance with Approved Procedures</b> 4 points							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4-2A. Food stored covered						9-2. Compliance with variance, specialized process and HACCP plan							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2B. Food-contact surfaces; cleaned & sanitized													

**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)

Compliance Status				COS	R	Compliance Status				COS	R
10	OUT					14	OUT				
<b>Safe Food and Water, Food Identification</b> 3 points						<b>Proper Use of Utensils</b> 1 point					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10A. Pasteurized eggs used where required						14A. In-use utensils; properly stored					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10B. Water and ice from approved source						14B. Utensils, equipment and linens; properly stored, dried, handled					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10C. Variance obtained for specialized processing methods						14C. Single-use/single-service articles; properly stored, used					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10D. Food properly labeled; original container; required records available; shellstock tags						14D. Gloves used properly					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11. <b>Food Temperature Control</b> 3 points						15. <b>Utensils, Equipment and Vending</b> 1 point					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11A. Proper cooling methods used; adequate equipment for temperature control						15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11B. Plant food properly cooked for hot holding						15B. Warewashing facilities; installed, maintained, used; test strips					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11C. Approved thawing methods used						15C. Nonfood-contact surfaces clean					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11D. Thermometers provided and accurate						16. <b>Water, Plumbing and Waste</b> 2 points					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12. <b>Prevention of Food Contamination</b> 3 points						16A. Hot and cold water available; adequate pressure					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12A. Contamination prevented during food preparation, storage display						16B. Plumbing installed; proper backflow devices					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12B. Personal cleanliness						16C. Sewage and waste water properly disposed					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12C. Wiping cloths; properly used and stored						17. <b>Physical Facilities</b> 1 point					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12D. Washing fruits and vegetables						17A. Toilet facilities; properly constructed, supplied, cleaned					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13. <b>Postings and Compliance with Clean Air Act</b> 1 point						17B. Garbage/refuse properly disposed; facilities maintained					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17C. Physical facilities installed, maintained, and clean					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13B. Compliance with Georgia Smoke Free Air Act						17D. Adequate ventilation and lighting; designated areas used					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
						18. <b>Pest and Animal Control</b> 3 points					
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
						18. Insects, rodents, and animals not present					

Person in Charge (Signature)

(Print) Ana Victory

Date: 03/20/2012

Inspector (Signature) Ashley Basset

Follow-up: YES  NO

Follow-up Date:

## 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> SHAW HIGH SCHOOL	<b>Permit #</b> 108-114	<b>Date</b> 03/20/2012
<b>Address</b> 7601 SCHOMBURG RD	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31909

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken Salad / Refrigerator	41.0 ° F	Chicken / Walk-In Cooler	41.0 ° F	Milk / Cold-Hold Unit	40.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks    Limited amount of potentially hazardous food thawed at time of inspection.  
                   No violations noted during time of inspection.

**Person in Charge (Signature)**

**Date:** 03/20/2012

**Inspector (Signature)** Ashley Basset

**Date:** 03/20/2012