

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

Establishment Name: ST. LUKE EARLY LEARNING CENTER

Address: 300 11TH ST

City: COLUMBUS Time In: 08 : 50 AM Time Out: 09 : 25 AM

Inspection Date: 04/04/2012 CFMS: Helen Stephens

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

Risk Type: 1  2  3  Permit#: 106-1199

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     | 08/26/11 |
| Prior Score | Grade | Date     |
| 100         | A     | 03/16/11 |

|  |                      |
|--|----------------------|
| <b>CURRENT SCORE</b>                               | <b>CURRENT GRADE</b> |
| <h1>97</h1>  | <h1>A</h1>           |
| 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.)

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 | Supervision   |  |   |  | 4 points              | 5                     | IN                    | OUT                              | NA                               | NO  | Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory |  |  |                       | 9 points              |                       |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 1-2. Person in charge present, demonstrates knowledge, and performs duties                        |  |   |  | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | <input checked="" type="radio"/>                              | 5-1A. Proper cooking time and temperatures                              |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
| 2                 | IN                               | OUT                   | NA | NO | Employee Health, Good Hygienic Practices, Preventing Contamination by Hands                       |  |   |  | 9 points              |                       | <input type="radio"/> | <input type="radio"/>            | <input type="radio"/>            | <input type="radio"/>   | 5-1B. Proper reheating procedures for hot holding                       |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 2-1A. Proper use of restriction & exclusion   |  |   |  | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/>            | <input checked="" type="radio"/> | 5-2. Consumer advisory provided for raw and undercooked foods |   |  |  | <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"/> | 6                     | IN                               | OUT                              | NA  | NO  | Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods |  |                       |                       | 9 points              |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input type="radio"/>            | <input type="radio"/>            | <input type="radio"/>   | <input type="radio"/>   | 6-1A. Proper cold holding temperature  |  |                       |                       | <input type="radio"/> | <input type="radio"/> |
|                   | <input checked="" 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"/>            | <input type="radio"/>   | <input type="radio"/>   | 6-1B. Proper hot holding temperature   |  |                       |                       | <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 type="radio"/>            | <input type="radio"/>            | <input type="radio"/>   | <input checked="" type="radio"/>  | 6-1C. Proper cooling time and temperature  |  |                       |                       | <input type="radio"/> | <input type="radio"/> |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 2-2C. No discharge from eyes, nose, and mouth   |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input type="radio"/>            | <input type="radio"/>            | <input type="radio"/>   | <input type="radio"/>   | 6-1D. Time as a public health control; procedures and records                    |  |                       |                       | <input type="radio"/> | <input type="radio"/> |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 2-2D. Adequate handwashing facilities supplied & accessible                                       |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input type="radio"/>            | <input type="radio"/>            | <input checked="" type="radio"/>                              | 6-2. Proper date marking and disposition                                |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
| 3                 | IN                               | OUT                   | NA | NO | Approved Source   |  |   |  | 9 points              | 7                     | IN                    | OUT                              | NA                               | NO  | Highly Susceptible Populations  |  |  |                       | 9 points              |                       |                       |
|                   | <input checked="" 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"/>            | <input type="radio"/>   | <input type="radio"/>   | 7-1. Pasteurized foods used; Prohibited foods not offered                        |  |                       |                       | <input type="radio"/> | <input type="radio"/> |
|                   | <input type="radio"/>            | <input type="radio"/> |    |    | 3-1B. Food received at proper temperature   |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input type="radio"/>            | <input type="radio"/>            | <input checked="" type="radio"/>                              | 8-2A. Food additives; approved and properly used                        |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 3-1C. Food in good condition, safe, and unadulterated   |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input checked="" type="radio"/> | <input type="radio"/>            |   | 8-2B. Toxic substances properly identified, stored, used                |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
| 4                 | IN                               | OUT                   | NA | NO | Protection from Contamination   |  |   |  | 9 points              | 8                     | IN                    | OUT                              | NA                               | NO  | Chemicals   |  |  |                       | 4 points              |                       |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 4-1A. Food separated and protected  |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input type="radio"/>            | <input type="radio"/>            | <input checked="" type="radio"/>                              | 9-2. Compliance with variance, specialized process and HACCP plan       |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served         |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input type="radio"/>            | <input type="radio"/>            | <input type="radio"/>   | 8-2A. Food additives; approved and properly used                        |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 4-2A. Food stored covered   |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input checked="" type="radio"/> | <input type="radio"/>            |   | 8-2B. Toxic substances properly identified, stored, used                |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |
|                   | <input checked="" type="radio"/> | <input type="radio"/> |    |    | 4-2B. Food-contact surfaces; cleaned & sanitized  |  |   |  | <input type="radio"/> | <input type="radio"/> |                       | <input type="radio"/>            | <input type="radio"/>            | <input checked="" type="radio"/>                              | 9-2. Compliance with variance, specialized process and HACCP plan       |  |  |                       | <input type="radio"/> | <input type="radio"/> |                       |

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

Person in Charge (Signature)

(Print) Kelsey Anderson

Date: 04/04/2012

Inspector (Signature) Kristi Ludy

Follow-up: YES  NO

Follow-up Date:

