

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

Establishment Name: ST. MARY'S ELEMENTARY SCHOOL

Address: 4408 ST. MARY'S RD

City: COLUMBUS Time In: 08 : 25 AM Time Out: 09 : 15 AM

Inspection Date: 03/23/2012 CFSM: Elene Peters

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

Risk Type: 1  2  3  Permit#: 106-089

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
98	A	09/23/11
Prior Score	Grade	Date
93	A	03/09/11

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
<h1>100</h1>	<h1>A</h1>
<small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 Us:69</small>	

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

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

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

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

Person in Charge (Signature) \_\_\_\_\_

(Print) Ellen Peters

Date: \_\_\_\_\_

Inspector (Signature) Jason Long \_\_\_\_\_

Follow-up: YES  NO

Follow-up Date: \_\_\_\_\_

