

GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: WESLEY HEIGHTS ELEMENTARY

Address: 1801 AMBER DR

City: COLUMBUS Time In: 11 : 00 AM Time Out: 11 : 45 AM

Inspection Date: 02/29/2012 CFSM: Dennis Guillanie 7/2016

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

Risk Type: 1 2 3 Permitt#: 106-095

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.

Last Score	Grade	Date
100	A	08/25/11
Prior Score	Grade	Date
100	A	03/08/11

CURRENT SCORE	CURRENT GRADE
<h1>100</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"/> <input type="radio"/> <input type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties	0	0	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1A. Proper cooking time and temperatures	0	0
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 checked="" type="radio"/> 5-1B. Proper reheating procedures for hot holding	0	0
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion	0	0	6 IN OUT NA NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods 9 points		
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed	0	0	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 6-2. Consumer advisory provided for raw and undercooked foods	0	0
<input checked="" 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	0	0	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperature	0	0
3 IN OUT NA NO Approved Source 9 points			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperature	0	0
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A. Food obtained from approval source, parasite destruction	0	0	<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 6-1C. Proper cooling time and temperature	0	0
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature	0	0	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 6-1D. Time as a public health control; procedures and records	0	0
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated	0	0	7 IN OUT NA NO Highly Susceptible Populations 9 points		
4 IN OUT NA NO Protection from Contamination 9 points			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 7-1. Pasteurized foods used; Prohibited foods not offered	0	0
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected	0	0	8 IN OUT NA NO Chemicals 4 points		
<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	0	0	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2A. Food additives; approved and properly used	0	0
4-2A. Food stored covered 4 points			<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used	0	0
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces; cleaned & sanitized	0	0	9 IN OUT NA NO Conformance with Approved Procedures 4 points		
			<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan	0	0

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	0	0	<input type="radio"/> 14A. In-use utensils; properly stored	0	0
<input type="radio"/> 10B. Water and ice from approved source	0	0	<input type="radio"/> 14B. Utensils, equipment and linens; properly stored, dried, handled	0	0
<input type="radio"/> 10C. Variance obtained for specialized processing methods	0	0	<input type="radio"/> 14C. Single-use/single-service articles; properly stored, used	0	0
<input type="radio"/> 10D. Food properly labeled; original container; required records available; shellstock tags	0	0	<input type="radio"/> 14D. Gloves used properly	0	0
11 OUT Food Temperature Control 3 points			15 OUT Utensils, Equipment and Vending 1 point		
<input type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control	0	0	<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0
<input type="radio"/> 11B. Plant food properly cooked for hot holding	0	0	<input type="radio"/> 15B. Warewashing facilities; installed, maintained, used; test strips	0	0
<input type="radio"/> 11C. Approved thawing methods used	0	0	<input type="radio"/> 15C. Nonfood-contact surfaces clean	0	0
<input type="radio"/> 11D. Thermometers provided and accurate	0	0	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	0	0
<input type="radio"/> 12A. Contamination prevented during food preparation, storage display	0	0	<input type="radio"/> 16B. Plumbing installed; proper backflow devices	0	0
<input type="radio"/> 12B. Personal cleanliness	0	0	<input type="radio"/> 16C. Sewage and waste water properly disposed	0	0
<input type="radio"/> 12C. Wiping cloths; properly used and stored	0	0	17 OUT Physical Facilities 1 point		
<input type="radio"/> 12D. Washing fruits and vegetables	0	0	<input type="radio"/> 17A. Toilet facilities; properly constructed, supplied, cleaned	0	0
13 OUT Postings and Compliance with Clean Air Act 1 point			<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained	0	0
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0	0	<input type="radio"/> 17C. Physical facilities installed, maintained, and clean	0	0
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act	0	0	<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used	0	0
			18 OUT Pest and Animal Control 3 points		
			<input type="radio"/> 18. Insects, rodents, and animals not present	0	0

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).

Establishment WESLEY HEIGHTS ELEMENTARY	Permit # 106-095	Date 02/29/2012
Address 1801 AMBER DR	City/State COLUMBUS GA	Zipcode 31907

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken nuggets / Hot-Hold Unit	136.0 ° F	nuggets / Hot-Hold Unit	138.0 ° F	cole slaw / Prep Area	54.0 ° F
cheese / Walk-In Cooler	41.0 ° F	ham / Walk-In Cooler	38.0 ° F	soup / Walk-In Cooler	38.0 ° F
/ Walk-In Cooler	38.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	
Remarks	No violations at time of inspection

Person In Charge (Signature)	(Print)	Date:
Inspector (Signature)	Trina Macon	Follow-up YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: Discussed With: Dennis Guillanie Title: CFMSM