

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

Establishment Name: STEWART COMMUNITY HOME
Address: 1125 15TH ST

City: COLUMBUS Time In: 11 : 45 AM Time Out: 12 : 45 AM

Inspection Date: 11/02/2011 CFSM: Charles Coat

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-066

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	05/03/11
Prior Score	Grade	Date
90	A	11/09/10

CURRENT SCORE	CURRENT GRADE
100	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	Compliance Status				COS	R		
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
Supervision - Subcategory 2 4 points						Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties						5-1A. Proper cooking time and temperatures							
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points						5-1B. Proper reheating procedures for hot holding							
<input checked="" type="radio"/>	<input type="radio"/>											<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion						Consumer Advisory-Subcategory 2 4 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed						5-2. Consumer advisory provided for raw and undercooked foods							
<input checked="" 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						6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points							
												<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices-Subcategory 2 4 points						6-1A. Proper cold holding temperature							
<input checked="" type="radio"/>	<input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
2-2A. Management awareness; policy present; reporting						6-1B. Proper hot holding temperature							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use						6-1C. Proper cooling time and temperature							
<input checked="" type="radio"/>	<input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth						6-1D. Time as a public health control; procedures and records							
<input checked="" type="radio"/>	<input type="radio"/>											<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible						Date Marking-Subcategory 2 4 points							
						<input checked="" 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							
3	IN	OUT	NA	NO			7	IN	OUT	NA	NO		
Approved Source - Subcategory 1 9 points						7 Highly Susceptible Populations - Subcategory 1 9 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approval source, parasite destruction						7-1. Pasteurized foods used; Prohibited foods not offered							
<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"/>	<input type="radio"/>
3-1B. Food received at proper temperature						8 Chemicals - Subcategory 2 4 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated						8-2A. Food additives; approved and properly used							
4	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>
Protection from Contamination - Subcategory 1 9 points						8-2B. Toxic substances properly identified, stored, 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"/>			<input type="radio"/>	<input type="radio"/>
4-1A. Food separated and protected						9 Conformance with Approved Procedures - Subcategory 2 4 points							
<input checked="" type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>				<input type="radio"/>	<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						9-2. Compliance with variance, specialized process and HACCP plan							
												<input type="radio"/>	<input type="radio"/>
Protection from Contamination-Subcategory 2 4 points													
<input checked="" type="radio"/>	<input type="radio"/>	<input 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"/>									<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 per category)

Compliance Status				COS	R	Compliance Status				COS	R
10	OUT					14	OUT				
10 Safe Food and Water, Food Identification 3 points						14 Proper Use of Utensils 1 point					
<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"/>				
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"/>				
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"/>				
10D. Food properly labeled; original container; required records available; shellstock tags						14D. Gloves used properly					
11	OUT					15	OUT				
11 Food Temperature Control 3 points						15 Utensils, Equipment and Vending 1 point					
<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"/>				
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"/>				
11C. Approved thawing methods used						15C. Nonfood-contact surfaces clean					
<input type="radio"/>	<input type="radio"/>										
11D. Thermometers provided and accurate						16 Water, Plumbing and Waste 2 points					
12	OUT					<input type="radio"/>	<input type="radio"/>				
12 Prevention of Food Contamination 3 points						16A. Hot and cold water available; adequate pressure					
<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"/>				
12B. Personal cleanliness						16C. Sewage and waste water properly disposed					
<input type="radio"/>	<input type="radio"/>										
12C. Wiping cloths; properly used and stored						17 Physical Facilities 1 point					
<input type="radio"/>	<input type="radio"/>					<input type="radio"/>	<input type="radio"/>				
12D. Washing fruits and vegetables						17A. Toilet facilities; properly constructed, supplied, cleaned					
13	OUT					<input type="radio"/>	<input type="radio"/>				
13 Postings and Compliance with Clean Air Act 1 point						17B. Garbage/refuse properly disposed; facilities maintained					
<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"/>				
13B. Compliance with Georgia Smoke Free Air Act						17D. Adequate ventilation and lighting; designated areas used					
						18 Pest and Animal Control 3 points					
						<input type="radio"/>	<input type="radio"/>				
						18. Insects, rodents, and animals not present					

Person in Charge (Signature)

(Print) Charles Coat

Date: 11/02/2011

Inspector (Signature) Kristi Ludy

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).

Establishment STEWART COMMUNITY HOME	Permit # 106-066	Date 11/02/2011
Address 1125 15TH ST	City/State COLUMBUS GA	Zipcode 31901

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
milk / Refrigerator	40.0 ° F	pork chop / Walk-In Cooler	73.0 ° F	raw shelved egg / Walk-In Cooler	40.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks Limited amount of potentially hazardous food in facility at time of inspection.

Person in Charge (Signature)

Date: 11/02/2011

Inspector (Signature) Kristi Ludy

Date: 11/02/2011