

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

Establishment Name: MCDONALD'S

Address: 1619 BRADLEY PARK DR

City: COLUMBUS Time In: 01 : 50 PM Time Out: 03 : 00 PM

Inspection Date: 02/01/2012 CFSM: Eureka Clayton

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

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

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
82	B	08/04/11
Prior Score	Grade	Date
82	B	03/02/11

CURRENT SCORE **CURRENT GRADE**

90

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.)
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		
Supervision 4 points						Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 9 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"/>	<input type="radio"/>	<input 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"/>	
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points						5-1B. Proper reheating procedures for hot holding					<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"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion						5-2. Consumer advisory provided for raw and undercooked foods					<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"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1B. Hands clean and properly washed						6							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	IN	OUT	NA	NO			
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						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"/>	<input type="radio"/>		<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						6-1A. Proper cold holding temperature					<input type="radio"/>	<input type="radio"/>	
	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2B. Proper eating, tasting, drinking, or tobacco use						6-1B. Proper hot holding temperature					<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"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2C. No discharge from eyes, nose, and mouth						6-1C. Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	
	<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"/>	<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 type="radio"/>	<input type="radio"/>	
3	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Approved Source 9 points						6-2. Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>	
	<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"/>	<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approval source, parasite destruction						7							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	IN	OUT	NA	NO			
3-1B. Food received at proper temperature						Highly Susceptible Populations 9 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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated						7-1. Pasteurized foods used; Prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	
4	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Protection from Contamination 9 points						8							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	IN	OUT	NA	NO			
4-1A. Food separated and protected						Chemicals 4 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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						8-2A. Food additives; approved and properly used					<input type="radio"/>	<input type="radio"/>	
	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2A. Food stored covered						8-2B. Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>	
	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces; cleaned & sanitized						9							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	IN	OUT	NA	NO			
4-2A. Food stored covered						Conformance with Approved Procedures 4 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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces; cleaned & sanitized						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					14	OUT					
Safe Food and Water, Food Identification 3 points						Proper Use of Utensils 1 point						
	<input type="radio"/>	<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"/>	
10A. Pasteurized eggs used where required						14A. In-use utensils; properly stored					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
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 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"/>	
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 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"/>	
10D. Food properly labeled; original container; required records available; shellstock tags						14D. Gloves used properly					<input type="radio"/>	<input type="radio"/>
11	OUT					15	OUT					
Food Temperature Control 3 points						Utensils, Equipment and Vending 1 point						
	<input type="radio"/>	<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"/>	
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 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"/>	
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 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"/>	
11C. Approved thawing methods used						15C. Nonfood-contact surfaces clean					<input type="radio"/>	<input type="radio"/>
	<input checked="" 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"/>	
11D. Thermometers provided and accurate						16						
12	OUT					16	OUT					
Prevention of Food Contamination 3 points						Water, Plumbing and Waste 2 points						
	<input type="radio"/>	<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"/>	
12A. Contamination prevented during food preparation, storage display						16A. Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
12B. Personal cleanliness						16B. Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
12C. Wiping cloths; properly used and stored						16C. Sewage and waste water properly disposed					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
12D. Washing fruits and vegetables						17						
13	OUT					17	OUT					
Postings and Compliance with Clean Air Act 1 point						Physical Facilities 1 point						
	<input type="radio"/>	<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"/>	
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17A. Toilet facilities; properly constructed, supplied, cleaned					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
13B. Compliance with Georgia Smoke Free Air Act						17B. Garbage/refuse properly disposed; facilities maintained					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
						17C. Physical facilities installed, maintained, and clean					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
						17D. Adequate ventilation and lighting; designated areas used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	
						18						
	<input type="radio"/>	<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"/>	
						Pest and Animal Control 3 points						
	<input type="radio"/>	<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"/>	
						18. Insects, rodents, and animals not present					<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature) Eureka Clayton (Print) Eureka Clayton Date: 2/1/2012
 Inspector (Signature) Wanda Boutwell 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 MCDONALD'S	Permit # 106-106	Date 02/01/2012
Address 1619 BRADLEY PARK DR	City/State COLUMBUS GA	Zipcode 31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
southwest beans / Walk-In Cooler	38.0 ° F	eggs / Walk-In Cooler	37.0 ° F	beef pattie / Hot-Hold Unit	160.0 ° F
southern style chicken pattie / Hot-Hold Unit	157.0 ° F	chicken McBites / Hot-Hold Unit	141.0 ° F		

Item Number

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-2 Observed food items in walk-in cooler and refrigerator @ drive in with no "use-by" or "discard-by" dates. New Violation.
- 11D Missing thermometer in refrigerator. (Also recommend placing a thermometer in the walk-in cooler) New Violation.
- 14B Observed various brushes used for cleaning equipment and containers stored between the wall and the three compartment sink. Wall and back of brushes have mold/mildew on them. New Violation.
- 15C Build up of debris in ice scoop holder. New Violation.
- 17C Observed wet mop stored on floor-(mops must be hung up away from wall when not in use) New Violation.

Remarks

Person in Charge (Signature)

[Handwritten Signature]

Date:

2/1/12

Inspector (Signature) Wanda Boutwell

[Handwritten Signature]

Date: 02/01/2012