



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

Establishment Name: COVENANT WOODS

Address: 5424 WOODRUFF FARM RD

CURRENT SCORE	CURRENT GRADE
95	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

City: COLUMBUS Time In: 08 : 00 AM Time Out: 09 : 10 AM

Inspection Date: 11/29/2011 CFSM: Lucy Greene (exp 11/13)

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-109

Last Score	Grade	Date
100	A	05/26/11
Prior Score	Grade	Date
97	A	11/17/10

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. **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.

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

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

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

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

Person in Charge (Signature) *Lucy Greene*
Inspector (Signature) *Ashley Basset*

(Print) Lucy Greene Date: 11/29/2011
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
COVENANT WOODS

Permit #
106-109

Date
11/29/2011

Address
5424 WOODRUFF FARM RD

City/State
COLUMBUS GA

Zipcode
31907

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sausage / Hot-Hold Unit	169.0 ° F	eggs / Hot-Hold Unit	154.0 ° F	chicken / Walk-In Cooler	33.0 ° F
ham / Walk-In Cooler	36.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations |
|-------------|---|
| 4-2B | Observed brown residue build-up on tea urn nozzle. New Violation. |
| 17D | Observed personal drink on prep table. New Violation. |

Remarks

Person in Charge (Signature)

Way McNamee

Date: 11/29/2011

Inspector (Signature) Ashley Basset

Ashley Basset

Date: 11/29/2011