

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

Establishment Name: DINGLEWOOD PHARMACY

Address: 1939 WYNNTON RD

City: COLUMBUS Time In: 02 : 25 PM Time Out: 03 : 10 PM

Inspection Date: 12/20/2011 CFSM: Kellie Oliver (exp 12/2014)

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-115

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
91	A	06/20/11
Prior Score	Grade	Date
90	A	05/14/10

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

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

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

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

Person in Charge (Signature) _____ (Print) Earnestine King Date: 01/01/1900
Inspector (Signature) *Christy Kuratnyk* 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 DINGLEWOOD PHARMACY	Permit # 106-115	Date 12/20/2011
Address 1939 WYNNNTON RD	City/State COLUMBUS GA	Zipcode 31906

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Walk-In Cooler	40.0 ° F	Line cooler	45.0 ° F	Line cooler	45.0 ° F
Line cooler	30.0 ° F	Walk-In Cooler	45.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- Item Number: 4-2A Violation of Code: [.04(4)(c)1(iv)] Observed uncovered bad of flour in dry storage area. Corrected On-Site. New Violation.
- Item Number: 4-2B Violation of Code: [.05(7)(b)] Chlorine sanitizer not at proper minimum strength for buckets. New Violation.
- Item Number: 6-1A Violation of Code: [.04(6)(f)] Observed potentially hazardous food cold held at greater than 41 degrees Fahrenheit in cooler and on line. New Violation.
- Item Number: 10D Violation of Code: [.04(4)(d)] Observed sugar container on line not properly labeled. New Violation.

Remarks

Person in Charge (Signature)	Date:
Inspector (Signature) <i>Christy Kuriatnyk K. EVANS</i>	Date: 12/20/2011