

GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: MUSCOGEE MANOR EMPLOYEE'S CAFETERIA

Address: 7150 MANOR RD

City: COLUMBUS Time In: 10 : 20 PM Time Out: 11 : 30 PM

Inspection Date: 04/24/2012 CFSM: Timothy Smith

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

Risk Type: 1 2 3 Permit#: 106-130

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	10/14/11
Phor Score	Grade	Date
100	A	03/22/11

CURRENT SCORE	CURRENT GRADE
<h1>100</h1>	<h1>A</h1>
<small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US68</small>	

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 <input checked="" type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>			5	IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>		
Supervision 4 points				Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 9 points			
1-2. Person in charge present, demonstrates knowledge, and performs duties				5-1A. Proper cooking time and temperatures			
<input type="radio"/> <input type="radio"/>				<input type="radio"/> <input type="radio"/>			
2	IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>			5-1B. Proper reheating procedures for hot holding			
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				<input type="radio"/> <input type="radio"/>			
2-1A. Proper use of restriction & exclusion				4 points			
<input type="radio"/> <input type="radio"/>				5-2. Consumer advisory provided for raw and undercooked foods			
2-1B. Hands clean and properly washed				<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>				6	IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>		
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 type="radio"/> <input type="radio"/>				6-1A. Proper cold holding temperature			
4 points				<input type="radio"/> <input type="radio"/>			
2-2A. Management awareness; policy present; reporting				6-1B. Proper hot holding temperature			
<input type="radio"/> <input 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 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 type="radio"/> <input type="radio"/>				<input type="radio"/> <input type="radio"/>			
2-2D. Adequate handwashing facilities supplied & accessible				4 points			
3	IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>			6-2. Proper date marking and disposition			
Approved Source 9 points				<input type="radio"/> <input type="radio"/>			
3-1A. Food obtained from approval source, parasite destruction				7			
<input type="radio"/> <input type="radio"/>				IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>			
3-1B. Food received at proper temperature				Highly Susceptible Populations 9 points			
<input type="radio"/> <input type="radio"/>				7-1. Pasteurized foods used; Prohibited foods not offered			
3-1C. Food in good condition, safe, and unadulterated				<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>				8	IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>		
4				Chemicals 4 points			
IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>				8-2A. Food additives; approved and properly used			
Protection from Contamination 9 points				<input type="radio"/> <input type="radio"/>			
4-1A. Food separated and protected				8-2B. Toxic substances properly identified, stored, used			
<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				9			
<input type="radio"/> <input type="radio"/>				IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO <input type="radio"/>			
4 points				Conformance with Approved Procedures 4 points			
4-2A. Food stored covered				9-2. Compliance with variance, specialized process and HACCP plan			
<input type="radio"/> <input type="radio"/>				<input type="radio"/> <input type="radio"/>			
4-2B. Food-contact surfaces; cleaned & sanitized				<input type="radio"/> <input type="radio"/>			
<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			
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			
<input type="radio"/> <input type="radio"/>				<input type="radio"/> <input type="radio"/>			
11	OUT			15			
Food Temperature Control 3 points				Utensils, Equipment and Vending 1 point			
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"/>				<input type="radio"/> <input type="radio"/>			
11D. Thermometers provided and accurate				16			
<input type="radio"/> <input type="radio"/>				OUT			
12	OUT			Water, Plumbing and Waste 2 points			
Prevention of Food Contamination 3 points				16A. Hot and cold water available; adequate pressure			
12A. Contamination prevented during food preparation, storage display				<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>				16B. Plumbing installed; proper backflow devices			
12B. Personal cleanliness				<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>				16C. Sewage and waste water properly disposed			
12C. Wiping cloths; properly used and stored				<input type="radio"/> <input type="radio"/>			
<input type="radio"/> <input type="radio"/>				17			
12D. Washing fruits and vegetables				OUT			
<input type="radio"/> <input type="radio"/>				Physical Facilities 1 point			
13	OUT			17A. Toilet facilities; properly constructed, supplied, cleaned			
Postings and Compliance with Clean Air Act 1 point				<input type="radio"/> <input type="radio"/>			
13A. Posted: Permit/Inspection/Choking Poster/Handwashing				17B. Garbage/refuse properly disposed; facilities maintained			
<input type="radio"/> <input type="radio"/>				<input type="radio"/> <input type="radio"/>			
13B. Compliance with Georgia Smoke Free Air Act				17C. Physical facilities installed, maintained, and clean			
<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"/>			
				18			
				OUT			
				Pest and Animal Control 3 points			
				18. Insects, rodents, and animals not present			
				<input type="radio"/> <input type="radio"/>			

Person in Charge (Signature) _____ (Print) Cy Lesene Date: _____
 Inspector (Signature) Jason Long 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 MUSCOGEE MANOR EMPLOYEE'S CAFETERIA	Permit # 106-130	Date 04/24/2012
Address 7150 MANOR RD	City/State COLUMBUS GA	Zipcode 31907

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
eggs / Hot-Hold Unit	137.0 ° F	cheese / Cold-Hold Unit	41.0 ° F	sausage / Refrigerator	38.0 ° F
pork / Hot-Hold Unit	142.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Jason Long

Date: 04/24/2012