

| DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH Food Service Establishment Inspection Report | | | | | | CURRENT SCORE | CURRENT GRADE | |
|---|--|--|--|---|--|--------------------------|-------------------|-------------------------|
| Establishment Name: <u>SHANTY SHACK & RIB SHACK</u> Address: <u>4475 WARM SPRINGS RD</u> | | | | | | 86 | B | |
| City: <u>COLUMBUS</u> Time In: <u>03</u> : <u>30</u> PM Time Out: <u>04</u> : <u>45</u> PM Inspection Date: <u>12/28/2010</u> CFSM: <u>Ronald Golden</u> | | | | | | | | |
| Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> | | | | | | | | |
| Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>106-1529</u> | | | | | | Last Score 93 | Grade A | Date 06/17/10 |
| 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. Public Health Interventions are control measures to prevent illness or injury. | | | | | | Prior Score 97 | Grade A | Date 12/15/09 |
| 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 | | | | Compliance Status | | | | |
| 1 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Supervision - Subcategory 2 4 points | | | | 5 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points | | | | |
| <input type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties | | | | <input type="radio"/> 5-1A. Proper cooking time and temperatures <input type="radio"/> 5-1B. Proper reheating procedures for hot holding | | | | |
| 2 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points | | | | 6 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points | | | | |
| <input type="radio"/> 2-1A. Proper use of restriction and exclusion <input type="radio"/> 2-1B. Hands clean and properly washed <input type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | <input type="radio"/> 6-1A. Proper cold holding temperature <input type="radio"/> 6-1B. Proper hot holding temperature <input type="radio"/> 6-1C. Proper cooling time and temperature <input type="radio"/> 6-1D. Time as a public health control; procedures and records | | | | |
| Employee Health, Good Hygienic Practices-Subcategory 2 4 points | | | | 6-2. Proper date marking and disposition 4 points | | | | |
| <input type="radio"/> 2-2A. Management awareness; policy present; reporting <input type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible | | | | <input type="radio"/> 7 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Highly Susceptible Populations - Subcategory 1 9 points | | | | |
| 3 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Approved Source - Subcategory 1 9 points | | | | <input type="radio"/> 7-1. Pasteurized foods used; Prohibited foods not offered | | | | |
| <input type="radio"/> 3-1A. Food obtained from approval source, parasite destruction <input type="radio"/> 3-1B. Food received at proper temperature <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated | | | | 8 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Chemicals - Subcategory 2 4 points | | | | |
| 4 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Protection from Contamination - Subcategory 1 9 points | | | | <input type="radio"/> 8-2A. Food additives; approved and properly used <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used | | | | |
| <input type="radio"/> 4-1A. Food separated and protected <input type="radio"/> 4-1B. Proper disposition of contaminated food; returned food or unused food not re-served | | | | 9 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Conformance with Approved Procedures - Subcategory 2 4 points | | | | |
| Protection from Contamination-Subcategory 2 4 points | | | | <input type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan | | | | |
| <input type="radio"/> 4-2A. Food stored covered <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 cose provision) = 1 point per category) | | | | | | | | |
| Compliance Status | | | | Compliance Status | | | | |
| 10 <input type="radio"/> OUT Safe Food and Water, Food Identification 3 points | | | | 14 <input type="radio"/> OUT Proper Use of Utensils 1 point | | | | |
| <input type="radio"/> 10A. Pasteurized eggs used where required <input type="radio"/> 10B. Water and ice from approved source <input type="radio"/> 10C. Variance obtained for specialized processing methods <input type="radio"/> 10D. Food properly labeled; original container; required records available; shellstock tags | | | | <input type="radio"/> 14A. In-use utensils; properly stored <input type="radio"/> 14B. Utensils, equipment and linens; properly stored, dried, handled <input type="radio"/> 14C. Single-use/single-service articles; properly stored, used <input type="radio"/> 14D. Gloves used properly | | | | |
| 11 <input type="radio"/> OUT Food Temperature Control 3 points | | | | 15 <input type="radio"/> OUT Utensils, Equipment and Vending 1 point | | | | |
| <input type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control <input type="radio"/> 11B. Plant food properly cooked for hot holding <input type="radio"/> 11C. Approved thawing methods used <input type="radio"/> 11D. Thermometers provided and accurate | | | | <input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/> 15B. Warewashing facilities; installed, maintained, used; test strips <input type="radio"/> 15C. Nonfood-contact surfaces clean | | | | |
| 12 <input type="radio"/> OUT Prevention of Food Contamination 3 points | | | | 16 <input type="radio"/> OUT Water, Plumbing and Waste 2 points | | | | |
| <input type="radio"/> 12A. Contamination prevented during food preparation, storage display <input type="radio"/> 12B. Personal cleanliness <input type="radio"/> 12C. Wiping cloths; properly used and stored <input type="radio"/> 12D. Washing fruits and vegetables | | | | <input type="radio"/> 16A. Hot and cold water available; adequate pressure <input type="radio"/> 16B. Plumbing installed; proper backflow devices <input type="radio"/> 16C. Sewage and waste water properly disposed | | | | |
| 13 <input type="radio"/> OUT Postings and Compliance with Clean Air Act 1 point | | | | 17 <input type="radio"/> OUT Physical Facilities 1 point | | | | |
| <input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act | | | | <input type="radio"/> 17A. Toilet facilities; properly constructed, supplied, cleaned <input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> 17C. Physical facilities installed, maintained, and clean <input type="radio"/> 17D. Adequate ventilation and lighting, designated areas used | | | | |
| Person in Charge (Signature) _____ | | | | (Print) John Jackson | | | | |
| Inspector (Signature) Kristi Ludy | | | | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> | | | | |
| | | | | Date: 01/01/1900 | | | | |
| | | | | 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
SHANTY SHACK & RIB SHACK

Permit #
106-1529

Date
12/28/2010

Address
4475 WARM SPRINGS RD

City/State
COLUMBUS GA

Zipcode
31909

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|------------------------|----------|-------------------------------|----------|----------------------------|----------|
| sliced tomatoes / | 39.0 ° F | fish / Refrigerator | 40.0 ° F | raw bacon / Refrigerator | 37.0 ° F |
| chicken / Refrigerator | 40.0 ° F | raw beef patty / Refrigerator | 40.0 ° F | raw chicken / Refrigerator | 41.0 ° F |

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations and Corrective Actions |
|-------------|--|
| 4-1A | Observed raw chicken stored above ready-to-eat food (fruit) in refrigerator and raw steak and beef patty stored above ready-to-eat food (cheese). New Violation. |
| 14A | Observed in-use knives stored in water less than 135°F. Repeat Violation. |
| 14C | Observed unwrapped stirrers and straws on bar for customer self-service not properly dispensed to prevent contamination. Repeat Violation. |
| 16A | Hot water at handwash sinks in women's restrooms used by employees are less than 100°F. Repeat Violation. |

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Kristi Ludy

Date: 12/28/2010