



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

Establishment Name: DELI KING

Address: 3466 UNIVERSITY AVE

City: COLUMBUS Time In: 03 : 50 PM Time Out: 04 : 45 PM

Signed up for December 2011

Inspection Date: 10/28/2011 CFSM: class

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Last Score: **84** Grade: **B** Date: **05/17/11**

Prior Score: **82** Grade: **B** Date: **11/02/10**

Risk Type: 1 2 3 Permit#: 106-1549

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.

CURRENT SCORE CURRENT GRADE

85

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	Compliance Status					COS	R		
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO				
Supervision - Subcategory 2					4 points		Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1					9 points			
1-2. Person in charge present, demonstrates knowledge, and performs duties							5-1A. Proper cooking time and temperatures								
2	IN	OUT	NA	NO			5-1B. Proper reheating procedures for hot holding								
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					9 points		Consumer Advisory-Subcategory 2					4 points			
2-1A. Proper use of restriction & exclusion							5-2. Consumer advisory provided for raw and undercooked foods								
2-1B. Hands clean and properly washed							6					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 - Subcategory 1					9 points			
Employee Health, Good Hygienic Practices-Subcategory 2					4 points		6-1A. Proper cold holding temperature								
2-2A. Management awareness; policy present; reporting							6-1B. Proper hot holding temperature								
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1C. Proper cooling time and temperature								
2-2C. No discharge from eyes, nose, and mouth							6-1D. Time as a public health control; procedures and records								
2-2D. Adequate handwashing facilities supplied & accessible							Date Marking-Subcategory 2					4 points			
3	IN	OUT	NA	NO			6-2. Proper date marking and disposition								
Approved Source - Subcategory 1					9 points		7					IN	OUT	NA	NO
3-1A. Food obtained from approval source, parasite destruction							Highly Susceptible Populations - Subcategory 1					9 points			
3-1B. Food received at proper temperature							7-1. Pasteurized foods used; Prohibited foods not offered								
3-1C. Food in good condition, safe, and unadulterated							8					IN	OUT	NA	NO
4	IN	OUT	NA	NO			Chemicals - Subcategory 2					4 points			
Protection from Contamination - Subcategory 1					9 points		8-2A. Food additives; approved and properly used								
4-1A. Food separated and protected							8-2B. Toxic substances properly identified, stored, used								
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							9					IN	OUT	NA	NO
Protection from Contamination-Subcategory 2					4 points		Conformance with Approved Procedures - Subcategory 2					4 points			
4-2A. Food stored covered							9-2. Compliance with variance, specialized process and HACCP plan								
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 code provision) = 1 point per category)

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						
10B. Water and ice from approved source							14B. Utensils, equipment and linens; properly stored, dried, handled						
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles; properly stored, used						
10D. Food properly labeled; original container; required records available; shellstock tags							14D. Gloves used properly						
11	OUT						15					OUT	
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						
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities; installed, maintained, used; test strips						
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
11D. Thermometers provided and accurate							16					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							16B. Plumbing installed; proper backflow devices						
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
12C. Wiping cloths; properly used and stored							17					OUT	
12D. Washing fruits and vegetables							Physical Facilities					1 point	
13	OUT						17A. Toilet facilities; properly constructed, supplied, cleaned						
Postings and Compliance with Clean Air Act					1 point		17B. Garbage/refuse properly disposed; facilities maintained						
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean						
13B. Compliance with Georgia Smoke Free Air Act							17D. Adequate ventilation and lighting; designated areas used						
							18					OUT	
							Pest and Animal Control					3 points	
							18. Insects, rodents, and animals not present						

Person in Charge (Signature)

Sun Thornburg

(Print) Sun Thornburg

Date: 10/28/2011

Inspector (Signature) Ashley Basset

Ashley Basset

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 DELI KING	Permit # 106-1549	Date 10/28/2011
Address 3466 UNIVERSITY AVE	City/State COLUMBUS GA	Zipcode 31907

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sliced tomatoes / Cold-Hold Unit	45.0 ° F	chicken / Cold-Hold Unit	54.0 ° F	chicken / Cold-Hold Unit	52.0 ° F
chicken / Cold-Hold Unit	54.0 ° F	chicken tenders / Cold-Hold Unit	54.0 ° F	/ Cold-Hold Unit	49.0 ° F
rice / Hot-Hold Unit	157.0 ° F	rice / Hot-Hold Unit	165.0 ° F	shrimp / Refrigerator	40.0 ° F
/ Refrigerator	38.0 ° F	chicken / Refrigerator	38.0 ° F	raw shelled egg / Refrigerator	38.0 ° F
chicken-cooling / Refrigerator	52.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

- | | |
|--------------------|---|
| Item Number | |
| 4-2B | Observed brown residue and slime build-up on tea urn nozzle. Repeat Violation. |
| 6-1A | Observed potentially hazardous foods (chicken, sliced tomatoes, beef) cold holding greater than 41°F. Person in charge moved all potentially hazardous foods to refrigerator. Corrected On-Site. New Violation. |

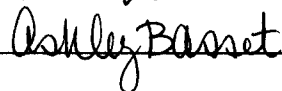
Remarks

Person in Charge (Signature)



Date: 10/28/2011

Inspector (Signature) Ashley Basset



Date: 10/28/2011