



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

CATHEDRAL OF PRAYER CHURCH OF GOD IN CHRIST
Establishment Name: CHRIST
Address: 2201 BUENA VISTA RD

City: COLUMBUS Time In: 12 : 40 PM Time Out: 01 : 15 PM

Inspection Date: 11/15/2011 CFMS: Taryn Hickson 11/2011

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Final Score: 100 Grade: A Date: 06/01/11

Risk Type: 1 2 3 Permit#: 106-155

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: 98 Grade: A Date: 12/29/10

CURRENT SCORE	CURRENT GRADE
100	A
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	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							
4-1A. 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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							
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points							
6	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9
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							
Highly Susceptible Populations - Subcategory 1 9 points							
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	9
7-1. Pasteurized foods used; Prohibited foods not offered							
Chemicals - Subcategory 2 4 points							
8	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
8-2A. Food additives; approved and properly used							
8-2B. Toxic substances properly identified, stored, used							
Conformance with Approved Procedures - Subcategory 2 4 points							
9	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	4
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 code provision) = 1 point per category)

Compliance Status	IN	OUT	NA	NO	COS	R	Points
Safe Food and Water, Food Identification 3 points							
10	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	1
13A. Posted: Permi/Inspection/Choking Poster/Handwashing							
13B. Compliance with Georgia Smoke Free Air Act							

Compliance Status	IN	OUT	NA	NO	COS	R	Points
Proper Use of Utensils 1 point							
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	3
18. Insects, rodents, and animals not present							

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).

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Address 2201 BUENA VISTA RD	City/State COLUMBUS GA	Zipcode 31906

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/ Prep Area	58.0 ° F	/ Cold-Hold Unit	32.0 ° F	ham / Hot-Hold Unit	152.0 ° F
/ Hot-Hold Unit	143.0 ° F	cheese / Cold-Hold Unit	42.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks Already finished with lunch. No violations at time of inspection. Cooking ham for next day lunch. Started to cool ham down.

Person in Charge (Signature)	(Print)	Date:
Inspector (Signature)	Trina Macon	Follow-up YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: Discussed With: Maria Cruz Title: cook