

GEORGIA DEPARTMENT OF HUMAN RESOURCES  
Food Service Establishment Inspection Report

CURRENT SCORE

CURRENT GRADE



Establishment Name: Carmike

Address: 1683 Whittlesey Rd

City: Columbus

Time In: 3:15 AM/PM

Time Out: 3:45 AM/PM

Inspection Date: 7/14/10 CFM

Inspector: Michal Hendrick

Purpose of Inspection: Routine  Follow-up  Complaint

Preliminary  Other

Risk Type: 1  2  3

Permit#: 106-157

Last Score: 86 Grade: B Date: 7/14/09

Prior Score: 81 Grade: B Date: 7/8/08

97

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 number 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 of the same code provision)=2 points per subcategory

Compliance Status					COS	R	Compliance Status					COS	R
1	IN	OUT	NA	NO			6	IN	OUT	NA	NO		
Supervision - Subcategory 2 4 points							Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFM on staff							5-1A. Proper cooking time and temperatures						
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1 9 points							5-1B. Proper reheating procedures for hot holding						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion							Consumer Advisory-Subcategory 2 4 points						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2-1B. Hands clean and properly washed							5-2. Consumer advisory provided for raw and undercooked foods						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2-1C. No bare hand contact with ready-to-eat foods							6 IN OUT NA NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Employee Health, Good Hygienic Practices Subcategory 2 4 points							6-1A. Proper cold holding temperatures						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting							6-1B. Proper hot holding temperatures						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" 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"/>	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible							Date Marking-Subcategory 2 4 points						
3	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Approved Source -Subcategory 1 9 points							6-2. Proper date marking and disposition						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approved source; parasite destruction							7 IN OUT NA NO Highly Susceptible Populations -Subcategory 1 9 points						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3-1B. Food received at proper temperature							7-1. Pasteurized foods used; prohibited foods not offered						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
3-1C. Food in good condition, safe, and unadulterated							8 IN OUT NA NO Chemicals - Subcategory 2 4 points						
4	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Protection from Contamination-Subcategory 1 9 points							8-2A. Food additives: approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" 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 checked="" 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 IN OUT NA NO Conformance with Approved Procedures - Subcategory 2 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
Protection from Contamination-Subcategory 2 4 points							9-2. Compliance with variance, specialized process and HACCP plan process and HACCP						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<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 type="radio"/>	<input checked="" type="radio"/>	<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 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 and Handling of Utensils 1 point						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
10A. Pasteurized eggs used where required							14A. In-use utensils: properly stored						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" 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"/>	<input checked="" 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"/>	<input checked="" type="radio"/>	<input type="radio"/>		
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food							14D. Gloves used properly						
11	OUT						15	OUT					
Food Temperature Control 3 points							Utensils, Equipment and Vending 1 point						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
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"/>	<input checked="" 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"/>	<input checked="" 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"/>	<input checked="" type="radio"/>	<input type="radio"/>		
11D. Thermometers provided and accurate							16 OUT Water, Plumbing and Waste 2 points						
12	OUT						2	<input checked="" type="radio"/>					
Prevention of Food Contamination 3 points							16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
12A. Contamination prevented during food preparation, storage & display							16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
12C. Wiping cloths: properly used and stored							17 OUT Physical Facilities 1 point						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
12D. Washing fruits and vegetables							17A. Toilet facilities: properly constructed, supplied, cleaned						
13	OUT						1	<input checked="" type="radio"/>					
Postings and Compliance with Clean Air Act 1 point							17B. Garbage/refuse properly disposed; facilities maintained						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
13B. Compliance with Georgia Smoke Free Air Act							17D. Adequate ventilation and lighting; designated areas used						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
							18 OUT Pest and Animal Control 3 points						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
							18. Insects, rodents, and animals not present						

Person in Charge (Signature) *[Signature]*

(Print) Brendan Jones

Date: 7/14/10

Inspector (Signature) *[Signature]*

Follow-up: YES  NO

Follow-up Date: / /

