

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

Establishment Name: UPTOWN TAP

Address: 1024 BROADWAY

City: COLUMBUS Time In: 01 : 45 PM Time Out: 02 : 30 PM

Inspection Date: 12/01/2011 CFMS: Bar Only

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-1669

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.

Last Score	Grade	Date
94	A	12/16/10
Prior Score	Grade	Date
90	A	01/19/10

CURRENT SCORE CURRENT GRADE

90

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					Compliance Status																			
1	IN	OUT	NA	NO	COS	R	5	IN	OUT	NA	NO	COS	R											
Supervision - Subcategory 2					Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1																			
1-2. Person in charge present, demonstrates knowledge, and performs duties					9 points																			
2					Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					9 points														
2-1A. Proper use of restriction & exclusion					0					5-1A. Proper cooking time and temperatures					0									
2-1B. Hands clean and properly washed					0					5-1B. Proper reheating procedures for hot holding					0									
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed					0					Consumer Advisory - Subcategory 2					4 points									
Employee Health, Good Hygienic Practices - Subcategory 2					4 points					5-2. Consumer advisory provided for raw and undercooked foods					0									
2-2A. Management awareness, policy present; reporting					0					6					Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1					9 points				
2-2B. Proper eating, tasting, drinking, or tobacco use					0					6-1A. Proper cold holding temperature					0									
2-2C. No discharge from eyes, nose, and mouth					0					6-1B. Proper hot holding temperature					0									
2-2D. Adequate handwashing facilities supplied & accessible					0					6-1C. Proper cooling time and temperature					0									
3					Approved Source - Subcategory 1					9 points					6-1D. Time as a public health control; procedures and records					0				
3-1A. Food obtained from approval source, parasite destruction					0					Date Marking - Subcategory 2					4 points									
3-1B. Food received at proper temperature					0					6-2. Proper date marking and disposition					0									
3-1C. Food in good condition, safe, and unadulterated					0					7					Highly Susceptible Populations - Subcategory 1					9 points				
4					Protection from Contamination - Subcategory 1					9 points					7-1. Pasteurized foods used; Prohibited foods not offered					0				
4-1A. Food separated and protected					0					8					Chemicals - Subcategory 2					4 points				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					0					8-2A. Food additives; approved and properly used					0									
Protection from Contamination - Subcategory 2					4 points					8-2B. Toxic substances properly identified, stored, used					0									
4-2A. Food stored covered					0					9					Conformance with Approved Procedures - Subcategory 2					4 points				
4-2B. Food-contact surfaces; cleaned & sanitized					0					9-2. Compliance with variance, specialized process and HACCP plan					0									

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					Compliance Status																								
10	OUT				COS	R	14	OUT				COS	R																
Safe Food and Water, Food Identification					3 points					Proper Use of Utensils					1 point														
10A. Pasteurized eggs used where required					0					14A. In-use utensils; properly stored					0														
10B. Water and ice from approved source					0					14B. Utensils, equipment and linens; properly stored, dried, handled					0														
10C. Variance obtained for specialized processing methods					0					14C. Single-use/single-service articles; properly stored, used					0														
10D. Food properly labeled; original container; required records available; shellstock tags					0					14D. Gloves used properly					0														
11					Food Temperature Control					3 points					15					Utensils, Equipment and Vending					1 point				
11A. Proper cooling methods used; adequate equipment for temperature control					0					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					0														
11B. Plant food properly cooked for hot holding					0					15B. Warewashing facilities; installed, maintained, used; test strips					0														
11C. Approved thawing methods used					0					15C. Nonfood-contact surfaces clean					0														
11D. Thermometers provided and accurate					0					16					Water, Plumbing and Waste					2 points									
12					Prevention of Food Contamination					3 points					16A. Hot and cold water available; adequate pressure					0									
12A. Contamination prevented during food preparation, storage display					0					16B. Plumbing installed; proper backflow devices					0														
12B. Personal cleanliness					0					16C. Sewage and waste water properly disposed					0														
12C. Wiping cloths; properly used and stored					0					17					Physical Facilities					1 point									
12D. Washing fruits and vegetables					0					17A. Toilet facilities; properly constructed, supplied, cleaned					0														
13					Postings and Compliance with Clean Air Act					1 point					17B. Garbage/refuse properly disposed; facilities maintained					0									
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					0					17C. Physical facilities installed, maintained, and clean					0														
13B. Compliance with Georgia Smoke Free Air Act					0					17D. Adequate ventilation and lighting; designated areas used					0														
										18					Pest and Animal Control					3 points									
																				18. Insects, rodents, and animals not present					0				

Person in Charge (Signature)

(Print) Christina Bergesen

Date: 12/01/2011

Inspector (Signature) Kristi Ludy

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 UPTOWN TAP	Permit # 106-1669	Date 12/01/2011
Address 1024 BROADWAY	City/State COLUMBUS GA	Zipcode 31901

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
13A	Observed last inspection form not posted within 15 feet of main entrance. Employee handwash reminder signage needed at bar handsink and both restroom handsinks (mens/womens). Choking poster not posted. New Violation.
14A	Observed food contact surface (ice scoops) stored directly on unclean surface (on top of ice machine). New Violation.
15B	Test strips not provided. New Violation.
16A	Hot water not provided at handsinks in women's restroom used by employees. New Violation.
17C	Observed damaged floor/ barewood in front of ice machine. Repeat Violation.
18	Observed side door not sealed properly to prevent entry of rodents/ insects. New Violation.

Remarks Bar Only / No food to temp.

Person In Charge (Signature)	Date: 12/01/2011
Inspector (Signature) Kristi Ludy	Date: 12/01/2011