

<b>DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH</b> <b>Food Service Establishment Inspection Report</b>				<b>CURRENT SCORE</b>  <span style="font-size: 48pt; font-weight: bold;">81</span>	<b>CURRENT GRADE</b>  <span style="font-size: 48pt; font-weight: bold;">B</span>
Establishment Name: <u>ANN'S PLACE</u> Address: <u>2920 COLORADO ST</u>					
City: <u>COLUMBUS</u> Time In: <u>09</u> : <u>15</u> AM Time Out: <u>10</u> : <u>15</u> AM					
Inspection Date: <u>12/01/2011</u> CFSM: <u>need ASAP</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"/>				Last Score <b>83</b>	Grade <b>B</b>
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>106-168</u>				Date <b>06/14/11</b>	
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 <b>83</b>	Grade <b>B</b>
				Date <b>12/07/10</b>	
<b>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U&lt;69</b>					

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	4	COS	R	5	IN	OUT	NA	NO	9	COS	R
<b>Supervision - Subcategory 2</b>					<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b>										
1-2. Person in charge present, demonstrates knowledge, and performs duties					5-1A. Proper cooking time and temperatures										
2-1B. Hands clean and properly washed					5-1B. Proper reheating procedures for hot holding										
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed					<b>Consumer Advisory-Subcategory 2</b>										
2-1A. Proper use of restriction & exclusion					5-2. Consumer advisory provided for raw and undercooked foods										
2-2A. Management awareness; policy present; reporting					<b>6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1</b>										
2-2B. Proper eating, tasting, drinking, or tobacco use					6-1A. Proper cold holding temperature										
2-2C. No discharge from eyes, nose, and mouth					6-1B. Proper hot holding temperature										
2-2D. Adequate handwashing facilities supplied & accessible					6-1C. Proper cooling time and temperature										
<b>3 Approved Source - Subcategory 1</b>					6-1D. Time as a public health control; procedures and records										
3-1A. Food obtained from approval source, parasite destruction					<b>Date Marking-Subcategory 2</b>										
3-1B. Food received at proper temperature					6-2. Proper date marking and disposition										
3-1C. Food in good condition, safe, and unadulterated					<b>7 Highly Susceptible Populations - Subcategory 1</b>										
<b>4 Protection from Contamination - Subcategory 1</b>					7-1. Pasteurized foods used; Prohibited foods not offered										
4-1A. Food separated and protected					<b>8 Chemicals - Subcategory 2</b>										
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					8-2A. Food additives; approved and properly used										
4-2A. Food stored covered					8-2B. Toxic substances properly identified, stored, used										
4-2B. Food-contact surfaces; cleaned & sanitized					<b>9 Conformance with Approved Procedures - Subcategory 2</b>										
					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					Compliance Status							
10	OUT	COS	R	14	OUT	COS	R	15	OUT	COS	R	
<b>10 Safe Food and Water, Food Identification</b>					<b>14 Proper Use of Utensils</b>					<b>15 Utensils, Equipment and Vending</b>		
10A. Pasteurized eggs used where required					14A. In-use utensils; properly stored					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
10B. Water and ice from approved source					14B. Utensils, equipment and linens; properly stored, dried, handled					15B. Warewashing facilities; installed, maintained, used; test strips		
10C. Variance obtained for specialized processing methods					14C. Single-use/single-service articles; properly stored, used					15C. Nonfood-contact surfaces clean		
10D. Food properly labeled; original container; required records available; shellstock tags					14D. Gloves used properly					<b>16 Water, Plumbing and Waste</b>		
<b>11 Food Temperature Control</b>					16A. Hot and cold water available; adequate pressure					16B. Plumbing installed; proper backflow devices		
11A. Proper cooling methods used; adequate equipment for temperature control					16C. Sewage and waste water properly disposed					<b>17 Physical Facilities</b>		
11B. Plant food properly cooked for hot holding					17A. Toilet facilities; properly constructed, supplied, cleaned					17B. Garbage/refuse properly disposed; facilities maintained		
11C. Approved thawing methods used					17C. Physical facilities installed, maintained, and clean					17D. Adequate ventilation and lighting; designated areas used		
11D. Thermometers provided and accurate					17D. Adequate ventilation and lighting; designated areas used					<b>18 Pest and Animal Control</b>		
<b>12 Prevention of Food Contamination</b>					18A. Posted: Permit/Inspection/Choking Poster/Handwashing					18. Insects, rodents, and animals not present		
12A. Contamination prevented during food preparation, storage display					18B. Compliance with Georgia Smoke Free Air Act							
12B. Personal cleanliness												
12C. Wiping cloths; properly used and stored												
12D. Washing fruits and vegetables												
<b>13 Postings and Compliance with Clean Air Act</b>												
13A. Posted: Permit/Inspection/Choking Poster/Handwashing												
13B. Compliance with Georgia Smoke Free Air Act												

Person in Charge (Signature) Annie Miller (Print) Annie Miller Date: 01/01/1900  
 Inspector (Signature) Jason Long 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).*

<b>Establishment</b> ANN'S PLACE	<b>Permit #</b> 106-168	<b>Date</b> 12/01/2011
<b>Address</b> 2920 COLORADO ST	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31906

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beans / Refrigerator	41.0 ° F	collards / Refrigerator	41.0 ° F		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 1-2 No CFM on staff. **New Violation.**
- 2-2D No handwash sink in kitchen. **New Violation.**
- 4-2B Observed pots and pans stored on dirty shelf paper. **New Violation.**
- 15B No test strips to test sanitizer. **Repeat Violation.**
- 17A RR door not self-closing. Repeat. Build up of debris con kitchen floor **New Violation.**
- 17B Garbage cans not stored on cleanable surface **New Violation.**
- 17C Many tiles throughout cracked or missing. Bar counter needs sealing also. Misc dirt and debris build up. **Repeat Violation.**
- 17D No ventilation /light in RR. Repeat. Light out invent hood **Repeat Violation.**
- 18 Numerous air gaps through out facility **New Violation.**

Remarks

**Person in Charge (Signature)**

**Date:**

**Inspector (Signature)** Jason Long

**Date:** 12/01/2011