

**GEORGIA DEPARTMENT OF PUBLIC HEALTH**  
**Food Service Establishment Inspection Report**

**Establishment Name:** MCDONALD'S

**Address:** 1338 VETERANS PKWY

**City:** COLUMBUS **Time In:** 09 : 15 **AM** **Time Out:** 10 : 20 **AM**

**Inspection Date:** 03/27/2012 **CFSM:** Alice Richardson

**Purpose of Inspection:** Construction/Preoperational  Initial   
 Routine  Follow-up  Temporary

**Risk Type:** 1  2  3  **Permit#:** 106-215

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.

Last Score	Grade	Date
90	A	08/25/11
Prior Score	Grade	Date
94	A	03/11/11

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
<h1>85</h1>	<h1>B</h1>
<b>SCORING AND GRADING:</b> A=90-100 B=80-89 C=70-79 Us69	

**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.)

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

Compliance Status				COS	R	Compliance Status				COS	R		
<b>1</b>	IN	OUT	NA	NO			<b>5</b>	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
<b>Supervision</b> 4 points						<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points							
1-2. Person in charge present, demonstrates knowledge, and performs duties						5-1A. Proper cooking time and temperatures							
<b>2</b>	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b> 9 points						<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b> 9 points							
2-1A. Proper use of restriction & exclusion						6-1A. Proper cold holding temperature							
2-1B. Hands clean and properly washed						6-1B. Proper hot holding temperature							
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						6-1C. Proper cooling time and temperature							
						6-1D. Time as a public health control; procedures and records							
<b>Approved Source</b> 9 points						<b>Highly Susceptible Populations</b> 9 points							
3-1A. Food obtained from approval source, parasite destruction						7-1. Pasteurized foods used; Prohibited foods not offered							
3-1B. Food received at proper temperature													
3-1C. Food in good condition, safe, and unadulterated													
<b>4</b>	IN	OUT	NA	NO			<b>8</b>	IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
<b>Protection from Contamination</b> 9 points						<b>Chemicals</b> 4 points							
4-1A. Food separated and protected						8-2A. Food additives; approved and properly used							
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						8-2B. Toxic substances properly identified, stored, used							
<b>Conformance with Approved Procedures</b> 4 points						9-2. Compliance with variance, specialized process and HACCP plan							
4-2A. Food stored covered													
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)

Compliance Status				COS	R	Compliance Status				COS	R
<b>10</b>	OUT					<b>14</b>	OUT				
<b>Safe Food and Water, Food Identification</b> 3 points						<b>Proper Use of Utensils</b> 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					
<b>11</b>	OUT					<b>15</b>	OUT				
<b>Food Temperature Control</b> 3 points						<b>Utensils, Equipment and Vending</b> 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											
<b>12</b>	OUT					<b>16</b>	OUT				
<b>Prevention of Food Contamination</b> 3 points						<b>Water, Plumbing and Waste</b> 2 points					
12A. Contamination prevented during food preparation, storage display						16A. Hot and cold water available; adequate pressure					
12B. Personal cleanliness						16B. Plumbing installed; proper backflow devices					
12C. Wiping cloths; properly used and stored						16C. Sewage and waste water properly disposed					
12D. Washing fruits and vegetables											
<b>13</b>	OUT					<b>17</b>	OUT				
<b>Postings and Compliance with Clean Air Act</b> 1 point						<b>Physical Facilities</b> 1 point					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17A. Toilet facilities; properly constructed, supplied, cleaned					
13B. Compliance with Georgia Smoke Free Air Act						17B. Garbage/refuse properly disposed; facilities maintained					
						17C. Physical facilities installed, maintained, and clean					
						17D. Adequate ventilation and lighting; designated areas used					
						<b>Pest and Animal Control</b> 3 points					
						18. Insects, rodents, and animals not present					

**Person in Charge (Signature)**

(Print) Joe Whittacker

**Date:** 03/27/2012

**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).*

<b>Establishment</b> MCDONALD'S	<b>Permit #</b> 106-215	<b>Date</b> 03/27/2012
<b>Address</b> 1338 VETERANS PKWY	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31901

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken / Hot-Hold Unit	138.0 ° F	sausage / Hot-Hold Unit	157.0 ° F	scrambled egg / Hot-Hold Unit	152.0 ° F
sliced tomatoes / Cold-Hold Unit	39.0 ° F	cheese / Walk-In Cooler	40.0 ° F	raw shelled egg / Walk-In Cooler	33.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
4-2B	Observed pink slime and brown buildup on inside shute of ice producing machine. New Violation.
6-1D	Observed using time as a public health control for sliced cheese without documentation. Observed time sticker time exceeding 6 hours for sliced cheese after attempting to correct violation. New Violation.
13A	Most recent inspection form, food service permit, choking poster not posted. New Violation.
14B	Observed wet stacking of food containers after cleaning. Must properly air-dry. New Violation.

Remarks

<b>Person in Charge (Signature)</b>	<b>Date:</b> 03/27/2012
<b>Inspector (Signature)</b> Kristi Ludy	<b>Date:</b> 03/27/2012