



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

Establishment Name: MIKE & ED'S

Address: 3930 VETERANS PKWY

City: COLUMBUS Time In: 03 : 05 PM Time Out: 04 : 15 PM

Inspection Date: 11/15/2011 CFSM: Cathrine Cook

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-022

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. 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
99	A	03/29/11
Prior Score	Grade	Date
81	B	09/27/10

CURRENT SCORE	CURRENT GRADE
86	B
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
1 Supervision - Subcategory 2							4 points
1-2. Person in charge present, demonstrates knowledge, and performs duties	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1							9 points
2-1A. Proper use of restriction & exclusion	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-1B. Hands clean and properly washed	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Employee Health, Good Hygienic Practices - Subcategory 2							4 points
2-2A. Management awareness; policy present; reporting	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-2B. Proper eating, tasting, drinking, or tobacco use	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-2C. No discharge from eyes, nose, and mouth	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
3 Approved Source - Subcategory 1							9 points
3-1A. Food obtained from approval source, parasite destruction	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
3-1B. Food received at proper temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
3-1C. Food in good condition, safe, and unadulterated	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
4 Protection from Contamination - Subcategory 1							9 points
4-1A. Food separated and protected	<input checked="" type="radio"/>	<input type="radio"/>	<input 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	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Protection from Contamination - Subcategory 2							4 points
4-2A. Food stored covered	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
4-2B. Food-contact surfaces; cleaned & sanitized	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Compliance Status	IN	OUT	NA	NO	COS	R	Points
5 Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1							9 points
5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Consumer Advisory - Subcategory 2							4 points
5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1							9 points
6-1A. Proper cold holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
6-1B. Proper hot holding temperature	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
6-1C. Proper cooling time and temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
6-1D. Time as a public health control; procedures and records	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Date Marking - Subcategory 2							4 points
6-2. Proper date marking and disposition	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
7 Highly Susceptible Populations - Subcategory 1							9 points
7-1. Pasteurized foods used; Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Chemicals - Subcategory 2							4 points
8-2A. Food additives; approved and properly used	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
8-2B. Toxic substances properly identified, stored, used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
9 Conformance with Approved Procedures - Subcategory 2							4 points
9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	

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
10 Safe Food and Water, Food Identification							3 points
10A. Pasteurized eggs used where required	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
10B. Water and ice from approved source	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
10D. Food properly labeled; original container; required records available; shellstock tags	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
11 Food Temperature Control							3 points
11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
11C. Approved thawing methods used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
11D. Thermometers provided and accurate	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
12 Prevention of Food Contamination							3 points
12A. Contamination prevented during food preparation, storage display	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
12B. Personal cleanliness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
12C. Wiping cloths; properly used and stored	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
12D. Washing fruits and vegetables	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
13 Postings and Compliance with Clean Air Act							1 point
13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Compliance Status	IN	OUT	NA	NO	COS	R	Points
14 Proper Use of Utensils							1 point
14A. In-use utensils; properly stored	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
14B. Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
14C. Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
14D. Gloves used properly	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
15 Utensils, Equipment and Vending							1 point
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
15B. Warewashing facilities; installed, maintained, used; test strips	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
16 Water, Plumbing and Waste							2 points
16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
16C. Sewage and waste water properly disposed	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
17 Physical Facilities							1 point
17A. Toilet facilities; properly constructed, supplied, cleaned	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
18 Pest and Animal Control							3 points
18. Insects, rodents, and animals not present	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Person in Charge (Signature) *Deanna Slappey*
Inspector (Signature) *Kristi Ludy*

(Print) X *Deanna Slappey*

Date: 11/15/2011

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 290-3-14, Rule .10 subsections (2)(i) and (j).

Establishment
MIKE & ED'S

Permit #
108-022

Date
11/15/2011

Address
3930 VETERANS PKWY

City/State
COLUMBUS GA

Zipcode
31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
pork roast / Hot-Hold Unit	104.0 ° F	pork roast / Hot-Hold Unit	117.0 ° F	pork roast / Hot-Hold Unit	105.0 ° F
brunswick stew / Hot-Hold Unit	149.0 ° F	potato salad / Cold-Hold Unit	40.0 ° F	cole slaw / Cold-Hold Unit	
	40.0 ° F	sliced tomatoes / Cold-Hold Unit	40.0 ° F	bbq ribs / Hot-Hold Unit	123.0 ° F
pork roast / Hot-Hold Unit	149.0 ° F	chicken / Walk-In Cooler	40.0 ° F	chicken / Walk-In Cooler	48.0 ° F
brunswick stew / Walk-In Cooler	58.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations and Corrective Actions |
|-------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 6-1B | Observed potentially hazardous food (pork roast, ribs) not held at 135°F or above for hot-holding. COS - reheated Corrected On-Site. New Violation. |
| 6-1D | No records available for time as public health control for chicken fingers. Written procedure not available. COS - Chicken fingers discarded. Corrected On-Site. New Violation. |
| 14B | Observed wetstacking of food containers after cleaning. Must air-dry before stacking. New Violation. |
| 17A | Bathroom not enclosed with tight-fitting, self-closing doors. New Violation. |
| 18 | Observed live flies in kitchen.
Observed garbage in outside dumpster not protected from insects and rodents. Observed dumpster lid stored open. New Violation. |

Remarks

Person in Charge (Signature)

Deanna Slappy

Date: 11/15/2011

Inspector (Signature) Kristi Ludy

Kristi Ludy EKS

Date: 11/15/2011