

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

Establishment Name: VERANDA ASSISTED LIVING

Address: 6830 RIVER RD

City: COLUMBUS Time In: 03 : 15 PM Time Out: 05 : 00 PM

Inspection Date: 02/03/2012 CFSM: William Pierce

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

Risk Type: 1 2 3 Permit#: 106-532

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: **90** Grade: **A** Date: 08/09/11

Prior Score: **87** Grade: **B** Date: 02/08/11

CURRENT SCORE	CURRENT GRADE
<h1>98</h1>	<h1>A</h1>
<small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US89</small>	

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	Item	IN	OUT	NA	NO	COS	R	Points
	Supervision							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"/>	
	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands							9 points
	2-1A. Proper use of restriction and 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"/>	
	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"/>	
	Approved Source							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"/>	
	Protection from Contamination							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"/>	
	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"/>	
	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory							9 points
	5-1A. Proper cooking time and temperatures	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	5-1B. Proper reheating procedures for hot holding	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	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"/>	
	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods							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 checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	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"/>	
	Highly Susceptible Populations							9 points
	7-1. Pasteurized foods used; Prohibited foods not offered	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Chemicals							4 points
	8-2A. Food additives; approved and properly used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>	
	Conformance with Approved Procedures							4 points
	9-2. Compliance with variance, specialized process and HACCP plan	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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)

Compliance Status	Item	IN	OUT	NA	NO	COS	R	Points
	Safe Food and Water, Food Identification							3 points
	10A. Pasteurized eggs used where required	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	10B. Water and ice from approved source	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	10C. Variance obtained for specialized processing methods	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Food Temperature Control							3 points
	11A. Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	11B. Plant food properly cooked for hot holding	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	11C. Approved thawing methods used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	11D. Thermometers provided and accurate	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Prevention of Food Contamination							3 points
	12A. Contamination prevented during food preparation, storage display	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	12B. Personal cleanliness	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	12C. Wiping cloths; properly used and stored	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	12D. Washing fruits and vegetables	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Postings and Compliance with Clean Air Act							1 point
	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	13B. Compliance with Georgia Smoke Free Air Act	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Proper Use of Utensils							1 point
	14A. In-use utensils; properly stored	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	14B. Utensils, equipment and linens; properly stored, dried, handled	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	14C. Single-use/single-service articles; properly stored, used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	14D. Gloves used properly	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Utensils, Equipment and Vending							1 point
	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	15B. Warewashing facilities; installed, maintained, used; test strips	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	15C. Nonfood-contact surfaces clean	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Water, Plumbing and Waste							2 points
	16A. Hot and cold water available; adequate pressure	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	16B. Plumbing installed; proper backflow devices	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	16C. Sewage and waste water properly disposed	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Physical Facilities							1 point
	17A. Toilet facilities; properly constructed, supplied, cleaned	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	17B. Garbage/refuse properly disposed; facilities maintained	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	17C. Physical facilities installed, maintained, and clean	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	17D. Adequate ventilation and lighting; designated areas used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	Pest and Animal Control							3 points
	18. Insects, rodents, and animals not present	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	

Person in Charge (Signature) Bill Pierce (Print) Bill Pierce Date: 2/3/12
 Inspector (Signature) Wanda Boutwell 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 VERANDA ASSISTED LIVING	Permit # 106-532	Date 02/03/2012
Address 6830 RIVER RD	City/State COLUMBUS GA	Zipcode 31904

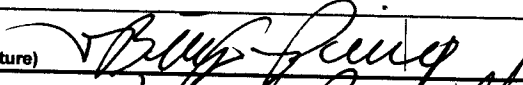
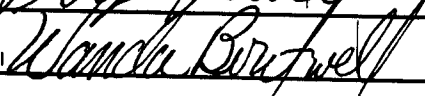
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
beef stew / Walk-In Cooler	37.0 ° F	beef tips / Walk-In Cooler	37.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- 13A Missing hand washing signs at sink in kitchen and serving area. COS Corrected On-Site. New Violation.
- 14B Observed dishes, bowls stored incorrectly on shelves. (Must be stored inverted if not under cover) New Violation.

Remarks

Person in Charge (Signature) 	Date: 2/3/12
Inspector (Signature) Wanda Boutwell 	Date: 02/03/2012