

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 HOULIHAN'S (COLS. MARRIOTT)	Permit # 106-995	Date 09/16/2011
Address 800 FRONT AVE	City/State COLUMBUS GA	Zipcode 31901

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cooked potatoes / Hot-Hold Unit	177.0 ° F	sausage link / Hot-Hold Unit	148.0 ° F	scrambled eggs / Hot-Hold Unit	192.0 ° F
chicken / Refrigerator	40.0 ° F	chicken / Refrigerator	40.0 ° F	ham / Cold-Hold Unit	37.0 ° F
frankfurter / Cold-Hold Unit	38.0 ° F	chicken / Cold-Hold Unit	39.0 ° F	chrimp / Cold-Hold Unit	40.0 ° F
sliced tomatoes / Cold-Hold Unit	34.0 ° F	salmon / Refrigerator	38.0 ° F	chicken salad / Refrigerator	40.0 ° F
sausage link / Hot-Hold Unit	135.0 ° F	roast beef / Walk-In Cooler	40.0 ° F	chicken / Walk-In Cooler	40.0 ° F
chicken / Walk-In Cooler	41.0 ° F	chicken / Walk-In Cooler	41.0 ° F	potato soup / Hot-Hold Unit	72.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

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| Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
| 2-1B | Observed food employee in dishmachine area handle unclean dishes/utensils then engage in handling clean dishes/utensils without washing hands. Corrected On-Site. New Violation. |
| 2-1C | Observed food employee handle ready-to-eat food (sliced peepers) with bare hands. Corrected On-Site. New Violation. |
| 4-2B | Observed old stickers and food debris on food containers after cleaning. (Food containers were stored on/with clean food containers on shelf). Must be clean to sight and touch. Corrected On-Site. Repeat Violation. |

Remarks This inspection included the adjacent coffee/pastry hop located in hotel lobby.

Person in Charge (Signature)

Date: 09/16/2011

Inspector (Signature) Kristi Ludy

Date: 09/16/2011