



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Ginger's, LLC

Address: 5739 Whitesville RD

City: COLUMBUS Time In: 10 : 00 AM Time Out: 11 : 10 AM

Inspection Date: 05/08/2012 CFSM: Ginger Poole

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

Risk Type: 1 2 3 Permit#: FSP-106-000109

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.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score	Grade	Date
96	A	11/14/11
Prior Score	Grade	Date
85	B	05/18/11

CURRENT SCORE	CURRENT GRADE
<h1>82</h1>	<h1>B</h1>
SCORING AND GRADING: 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				
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO						
Supervision					4 points		Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory					9 points					
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>				
2	IN	OUT	NA	NO			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>				
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands					9 points		5-1B. Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>				
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
2-1A. Proper use of restriction & exclusion					<input type="radio"/>	<input type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods					<input type="radio"/>	<input type="radio"/>				
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	6					IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods					9 points					
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperature					<input type="radio"/>	<input type="radio"/>				
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, fasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperature					<input type="radio"/>	<input type="radio"/>				
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>				
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control; procedures and records					<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
3					IN	OUT	NA	NO			7	IN	OUT	NA	NO		
Approved Source					9 points						Highly Susceptible Populations					9 points	
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approval source, parasite destruction					<input type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used; Prohibited foods not offered					<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
3-1B. Food received at proper temperature					<input type="radio"/>	<input type="radio"/>	8					IN	OUT	NA	NO		
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>	Chemicals					4 points					
4	IN	OUT	NA	NO			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
Protection from Contamination					9 points		8-2A. Food additives; approved and properly used					<input type="radio"/>	<input type="radio"/>				
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>				
4-1A. Food separated and protected					<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>				
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>	9					IN	OUT	NA	NO		
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		<input type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered					<input type="radio"/>	<input type="radio"/>	Conformance with Approved Procedures					4 points					
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan					<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
Safe Food and Water, Food Identification					3 points		Proper Use of Utensils					1 point	
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
10A. Pasteurized eggs used where required					<input type="radio"/>	<input type="radio"/>	14A. In-use utensils; properly stored					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	14D. Gloves used properly					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
11	OUT						15	OUT					
Food Temperature Control					3 points		Utensils, Equipment and Vending					1 point	
	<input type="radio"/>	<input type="radio"/>				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
11A. Proper cooling methods used; adequate equipment for temperature control					<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
11C. Approved thawing methods used					<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
11D. Thermometers provided and accurate					<input type="radio"/>	<input type="radio"/>	16					OUT	
12	OUT						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
Prevention of Food Contamination					3 points		Water, Plumbing and Waste					2 points	
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
12A. Contamination prevented during food preparation, storage display					<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
12B. Personal cleanliness					<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
12D. Washing fruits and vegetables					<input type="radio"/>	<input type="radio"/>	17					OUT	
13	OUT						<input 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		Physical Facilities					1 point	
	<input checked="" type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input 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 type="radio"/>	<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	<input type="radio"/>						

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
Ginger's, LLC

Permit #
FSP-106-000109

Date
05/08/2012

Address
5739 WHITESVILLE RD

City/State
COLUMBUS GA

Zipcode
31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ham bits / Refrigerator	39.0 ° F	chicken salad / Refrigerator	40.0 ° F	cheese / Refrigerator	44.0 ° F
ham / Refrigerator	42.0 ° F	squash / Walk-In Cooler	39.0 ° F	baked chicken / Walk-In Cooler	38.0 ° F
mac n' cheese / Walk-In Cooler	38.0 ° F	gravy / Hot-Hold Unit	152.0 ° F	sausage / Hot-Hold Unit	122.0 ° F
sausage / Hot-Hold Unit	118.0 ° F	egg / tray of eggs left out on counter	84.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | OBSERVATIONS AND CORRECTIVE ACTIONS |
|-------------|---|
| 6-1A | Observed PHF items stored @ a temperature greater than 41 degrees New Violation. |
| 6-1B | Observed PHF items stored @ temperatures less than 135 degrees New Violation. |
| 6-2 | Observed PHF items stored w/out "use-by" or "discard-by" date.
Observed PHF items held past "use-by" dates. New Violation. |
| 13A | Food service permit not posted.
CFSM certificate not posted. New Violation. |
| 15A | Observed bottom shelf of prep table with excessive rust.
Walk in cooler/freezer floor in disrepair.
Observed vegetable/fruit prep sink being used to prep chicken. New Violation. |
| 15C | Build up on shelves-(storage of dishes, etc.), equipment(non food contact surfaces) Repeat Violation. |
| 17C | Damage to floor tiles, cooking area Repeat Violation. |
| 17D | Excessive build up of debris-a/c vents, light covers Repeat Violation. |

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Wanda Boutwell

Date: 05/08/2012