



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

Establishment Name: Columbus Civic Center - West
Address: 400 4th ST

City: COLUMBUS Time In: 03 : 30 PM Time Out: 04 : 00 PM

Inspection Date: 10/27/2011 CFSM: NA

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: FSP-106-000015

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
100	A	10/06/10
Prior Score	Grade	Date
100	A	10/15/09

CURRENT SCORE	CURRENT GRADE
100	A
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		COS	R	Compliance Status		COS	R
1	IN OUT NA NO			5	IN OUT NA NO		
Supervision - Subcategory 2 4 points				Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points			
1-2. Person in charge present, demonstrates knowledge, and performs duties				5-1A. Proper cooking time and temperatures			
2				5-1B. Proper reheating procedures for hot holding			
IN OUT NA NO				Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points			
2-1A. Proper use of restriction & exclusion				Consumer Advisory-Subcategory 2 4 points			
2-1B. Hands clean and properly washed				5-2. Consumer advisory provided for raw and undercooked foods			
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				6			
2-2A. Management awareness; policy present; reporting				IN OUT NA NO			
2-2B. Proper eating, tasting, drinking, or tobacco use				Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points			
2-2C. No discharge from eyes, nose, and mouth				6-1A. Proper cold holding temperature			
2-2D. Adequate handwashing facilities supplied & accessible				6-1B. Proper hot holding temperature			
3				6-1C. Proper cooling time and temperature			
IN OUT NA NO				6-1D. Time as a public health control; procedures and records			
Approved Source - Subcategory 1 9 points				Date Marking-Subcategory 2 4 points			
3-1A. Food obtained from approval source, parasite destruction				6-2. Proper date marking and disposition			
3-1B. Food received at proper temperature				7			
3-1C. Food in good condition, safe, and unadulterated				IN OUT NA NO			
4				Highly Susceptible Populations - Subcategory 1 9 points			
IN OUT NA NO				7-1. Pasteurized foods used; Prohibited foods not offered			
Protection from Contamination - Subcategory 1 9 points				8			
4-1A. Food separated and protected				IN OUT NA NO			
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				Chemicals - Subcategory 2 4 points			
4-2A. Food stored covered				8-2A. Food additives; approved and properly used			
4-2B. Food-contact surfaces; cleaned & sanitized				8-2B. Toxic substances properly identified, stored, used			
9				IN OUT NA NO			
Protection from Contamination-Subcategory 2 4 points				Conformance with Approved Procedures - Subcategory 2 4 points			
9-2. Compliance with variance, specialized process and HACCP plan							

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

Person in Charge (Signature) [Signature] (Print) Arlo Wesbey Date: 01/01/1900
Inspector (Signature) Jason Long 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 Columbus Civic Center - West	Permit # FSP-106-000015	Date 10/27/2011
Address 400 4TH ST	City/State COLUMBUS GA	Zipcode 31901

TEMPERATURE OBSERVATIONS

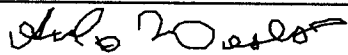
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot dogs / Walk-In Cooler	40.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks

Person in Charge (Signature)



Date:

Inspector (Signature) Jason Long

Date: 10/27/2011