



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

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

**City:** COLUMBUS **Time In:** 02 : 00 PM **Time Out:** 03 : 00 PM

**Inspection Date:** 05/04/2012 **CFSM:** Ty Washington

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

**Risk Type:** 1  2  3  **Permit#:** FSP-106-000017

**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	10/27/11
Prior Score	Grade	Date
95	A	01/14/11

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
91	A
<b>SCORING AND GRADING:</b> 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.)

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		
<b>Supervision</b> 4 points							<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties							5-1A. Proper cooking time and temperatures						
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands</b> 9 points							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"/>		
2-1A. Proper use of restriction & exclusion							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"/>		
2-1B. Hands clean and properly washed							6						
	<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							<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management awareness; policy present; reporting							6-1A. Proper cold holding temperature						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1B. Proper hot holding temperature						
	<input checked="" 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							6-1C. Proper cooling time and temperature						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible							6-1D. Time as a public health control; procedures and records						
3	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Approved Source</b> 9 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"/>		
3-1A. Food obtained from approval source, parasite destruction							7						
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
3-1B. Food received at proper temperature							<b>Highly Susceptible Populations</b> 9 points						
	<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							7-1. Pasteurized foods used; Prohibited foods not offered						
4	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
<b>Protection from Contamination</b> 9 points							8						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4-1A. Food separated and protected							<b>Chemicals</b> 4 points						
	<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							8-2A. Food additives; approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
4-2A. Food stored covered							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"/>		
4-2B. Food-contact surfaces; cleaned & sanitized							9						
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
4-2B. Food-contact surfaces; cleaned & sanitized							<b>Conformance with Approved Procedures</b> 4 points						
	<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							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)

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
<b>Safe Food and Water, Food Identification</b> 3 points							<b>Proper Use of Utensils</b> 1 point						
	<input type="radio"/>							<input type="radio"/>					
10A. Pasteurized eggs used where required							14A. In-use utensils; properly stored						
	<input type="radio"/>							<input type="radio"/>					
10B. Water and ice from approved source							14B. Utensils, equipment and linens; properly stored, dried, handled						
	<input type="radio"/>							<input type="radio"/>					
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles; properly stored, used						
	<input type="radio"/>							<input type="radio"/>					
10D. Food properly labeled; original container; required records available; shellstock tags							14D. Gloves used properly						
11	OUT						15	OUT					
<b>Food Temperature Control</b> 3 points							<b>Utensils, Equipment and Vending</b> 1 point						
	<input type="radio"/>							<input type="radio"/>					
11A. Proper cooling methods used; adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
	<input type="radio"/>							<input type="radio"/>					
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities; installed, maintained, used; test strips						
	<input type="radio"/>							<input type="radio"/>					
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
	<input type="radio"/>							<input type="radio"/>					
11D. Thermometers provided and accurate							16						
12	OUT							<input type="radio"/>					
<b>Prevention of Food Contamination</b> 3 points							<b>Water, Plumbing and Waste</b> 2 points						
	<input type="radio"/>							<input type="radio"/>					
12A. Contamination prevented during food preparation, storage display							16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>							<input type="radio"/>					
12B. Personal cleanliness							16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>							<input type="radio"/>					
12C. Wiping cloths; properly used and stored							16C. Sewage and waste water properly disposed						
	<input type="radio"/>							<input type="radio"/>					
12D. Washing fruits and vegetables							17						
13	OUT							<input type="radio"/>					
<b>Postings and Compliance with Clean Air Act</b> 1 point							<b>Physical Facilities</b> 1 point						
	<input type="radio"/>							<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17A. Toilet facilities; properly constructed, supplied, cleaned						
	<input type="radio"/>							<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act							17B. Garbage/refuse properly disposed; facilities maintained						
	<input type="radio"/>							<input type="radio"/>					
							17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>							<input type="radio"/>					
							17D. Adequate ventilation and lighting; designated areas used						
	<input type="radio"/>							<input type="radio"/>					
							18						
	<input type="radio"/>							<input type="radio"/>					
							<b>Pest and Animal Control</b> 3 points						
	<input type="radio"/>							<input type="radio"/>					
							18. Insects, rodents, and animals not present						

Person in Charge (Signature)

(Print) Arlo Wesby

Date:

Inspector (Signature) Jason Long

Follow-up: YES  NO

Follow-up Date:

