



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

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

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

Inspection Date: 10/27/2011 CFSM: Arlo Wesbey

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: FSP-106-000018

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
96	A	10/15/09

CURRENT SCORE CURRENT GRADE

96

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		Points
1	IN	OUT	NA	NO					4
Supervision - Subcategory 2									
	<input checked="" type="radio"/>	<input type="radio"/>							0
1-2. Person in charge present, demonstrates knowledge, and performs duties									
2	IN	OUT	NA	NO					9
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1									
	<input checked="" type="radio"/>	<input type="radio"/>							0
2-1A. Proper use of restriction & exclusion									
	<input checked="" type="radio"/>	<input type="radio"/>							0
2-1B. Hands clean and properly washed									
	<input checked="" type="radio"/>	<input type="radio"/>							0
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed									
	<input checked="" type="radio"/>	<input type="radio"/>							0
Employee Health, Good Hygienic Practices-Subcategory 2									
	<input checked="" type="radio"/>	<input type="radio"/>							0
2-2A. Management awareness; policy present; reporting									
	<input checked="" type="radio"/>	<input type="radio"/>							0
2-2B. Proper eating, tasting, drinking, or tobacco use									
	<input checked="" type="radio"/>	<input type="radio"/>							0
2-2C. No discharge from eyes, nose, and mouth									
	<input checked="" type="radio"/>	<input type="radio"/>							0
2-2D. Adequate handwashing facilities supplied & accessible									
3	IN	OUT	NA	NO					9
Approved Source - Subcategory 1									
	<input checked="" type="radio"/>	<input type="radio"/>							0
3-1A. Food obtained from approval source, parasite destruction									
	<input type="radio"/>	<input type="radio"/>							0
3-1B. Food received at proper temperature									
	<input checked="" type="radio"/>	<input type="radio"/>							0
3-1C. Food in good condition, safe, and unadulterated									
4	IN	OUT	NA	NO					9
Protection from Contamination - Subcategory 1									
	<input checked="" type="radio"/>	<input type="radio"/>							0
4-1A. Food separated and protected									
	<input checked="" type="radio"/>	<input type="radio"/>							0
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served									
	<input checked="" type="radio"/>	<input type="radio"/>							0
Protection from Contamination-Subcategory 2									
	<input checked="" type="radio"/>	<input type="radio"/>							0
4-2A. Food stored covered									
	<input checked="" type="radio"/>	<input type="radio"/>							0
4-2B. Food-contact surfaces; cleaned & sanitized									

Compliance Status					COS		R		Points
5	IN	OUT	NA	NO					9
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1									
	<input type="radio"/>	<input type="radio"/>							0
5-1A. Proper cooking time and temperatures									
	<input type="radio"/>	<input type="radio"/>							0
5-1B. Proper reheating procedures for hot holding									
	<input type="radio"/>	<input type="radio"/>							0
Consumer Advisory-Subcategory 2									
	<input type="radio"/>	<input type="radio"/>							0
5-2. Consumer advisory provided for raw and undercooked foods									
6	IN	OUT	NA	NO					9
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1									
	<input checked="" type="radio"/>	<input type="radio"/>							0
6-1A. Proper cold holding temperature									
	<input type="radio"/>	<input type="radio"/>							0
6-1B. Proper hot holding temperature									
	<input type="radio"/>	<input type="radio"/>							0
6-1C. Proper cooling time and temperature									
	<input type="radio"/>	<input type="radio"/>							0
6-1D. Time as a public health control; procedures and records									
	<input type="radio"/>	<input type="radio"/>							0
Date Marking-Subcategory 2									
	<input type="radio"/>	<input checked="" type="radio"/>							0
6-2. Proper date marking and disposition									
7	IN	OUT	NA	NO					9
Highly Susceptible Populations - Subcategory 1									
	<input type="radio"/>	<input type="radio"/>							0
7-1. Pasteurized foods used; Prohibited foods not offered									
8	IN	OUT	NA	NO					4
Chemicals - Subcategory 2									
	<input checked="" type="radio"/>	<input type="radio"/>							0
8-2A. Food additives; approved and properly used									
	<input checked="" type="radio"/>	<input type="radio"/>							0
8-2B. Toxic substances properly identified, stored, used									
9	IN	OUT	NA	NO					4
Conformance with Approved Procedures - Subcategory 2									
	<input type="radio"/>	<input type="radio"/>							0
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		Points
10	OUT								3
Safe Food and Water, Food Identification									
	<input type="radio"/>								0
10A. Pasteurized eggs used where required									
	<input type="radio"/>								0
10B. Water and ice from approved source									
	<input type="radio"/>								0
10C. Variance obtained for specialized processing methods									
	<input type="radio"/>								0
10D. Food properly labeled; original container; required records available; shellstock tags									
11	OUT								3
Food Temperature Control									
	<input type="radio"/>								0
11A. Proper cooling methods used; adequate equipment for temperature control									
	<input type="radio"/>								0
11B. Plant food properly cooked for hot holding									
	<input type="radio"/>								0
11C. Approved thawing methods used									
	<input type="radio"/>								0
11D. Thermometers provided and accurate									
12	OUT								3
Prevention of Food Contamination									
	<input type="radio"/>								0
12A. Contamination prevented during food preparation, storage display									
	<input type="radio"/>								0
12B. Personal cleanliness									
	<input type="radio"/>								0
12C. Wiping cloths; properly used and stored									
	<input type="radio"/>								0
12D. Washing fruits and vegetables									
13	OUT								1
Postings and Compliance with Clean Air Act									
	<input type="radio"/>								0
13A. Posted: Permit/Inspection/Choking Poster/Handwashing									
	<input type="radio"/>								0
13B. Compliance with Georgia Smoke Free Air Act									

Compliance Status					COS		R		Points
14	OUT								1
Proper Use of Utensils									
	<input type="radio"/>								0
14A. In-use utensils; properly stored									
	<input type="radio"/>								0
14B. Utensils, equipment and linens; properly stored, dried, handled									
	<input type="radio"/>								0
14C. Single-use/single-service articles; properly stored, used									
	<input type="radio"/>								0
14D. Gloves used properly									
15	OUT								1
Utensils, Equipment and Vending									
	<input type="radio"/>								0
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
	<input type="radio"/>								0
15B. Warewashing facilities; installed, maintained, used; test strips									
	<input type="radio"/>								0
15C. Nonfood-contact surfaces clean									
16	OUT								2
Water, Plumbing and Waste									
	<input type="radio"/>								0
16A. Hot and cold water available; adequate pressure									
	<input type="radio"/>								0
16B. Plumbing installed; proper backflow devices									
	<input type="radio"/>								0
16C. Sewage and waste water properly disposed									
17	OUT								1
Physical Facilities									
	<input type="radio"/>								0
17A. Toilet facilities; properly constructed, supplied, cleaned									
	<input type="radio"/>								0
17B. Garbage/refuse properly disposed; facilities maintained									
	<input type="radio"/>								0
17C. Physical facilities installed, maintained, and clean									
	<input type="radio"/>								0
17D. Adequate ventilation and lighting; designated areas used									
18	OUT								3
Pest and Animal Control									
	<input type="radio"/>								0
18. Insects, rodents, and animals not present									

Person in Charge (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- Pizza	Permit # FSP-106-000018	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
pepperoni / Walk-In Cooler	39.0 ° F	cheese / Walk-In Cooler	40.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number
6-2 No consistant date marking procedure. New Violation.

Remarks

Person in Charge (Signature)	Date:
Inspector (Signature) Jason Long	Date: 10/27/2011