

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH Food Service Establishment Inspection Report				CURRENT SCORE	CURRENT GRADE	
Establishment Name: <u>CLUB PARADISE</u> Address: <u>3628 VICTORY DR</u>				96	A	
City: <u>COLUMBUS</u> Time In: <u>10</u> : <u>10</u> AM Time Out: <u>11</u> : <u>05</u> AM						
Inspection Date: <u>02/11/2011</u> CFSM: <u>N/A</u>						
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/>				Last Score 96	Grade A	Date 03/09/10
Risk Type: 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: <u>106-778</u>				Prior Score 98	Grade A	Date 05/18/09
<small>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.</small>				<small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>		
				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											
1	Supervision - Subcategory 2				COS		R				
	<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>	<input type="radio"/>							
2	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1				COS		R				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
2-1A. Proper use of restriction & exclusion											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
2-1B. Hands clean and properly washed											
	<input checked="" 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											
3	Approved Source - Subcategory 1				COS		R				
	<input checked="" 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"/>	<input type="radio"/>	<input checked="" type="radio"/>							
3-1B. Food received at proper temperature											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
3-1C. Food in good condition, safe, and unadulterated											
4	Protection from Contamination - Subcategory 1				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							
4-1A. Food separated and protected											
	<input checked="" 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											
5	Employee Health, Good Hygienic Practices-Subcategory 2				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							
2-2A. Management awareness; policy present; reporting											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
2-2B. Proper eating, tasting, drinking, or tobacco use											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
2-2C. No discharge from eyes, nose, and mouth											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
2-2D. Adequate handwashing facilities supplied & accessible											
6	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1				COS		R				
	<input checked="" type="radio"/>	<input type="radio"/>	<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"/>							
6-1B. Proper hot holding temperature											
	<input type="radio"/>	<input type="radio"/>	<input checked="" 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"/>							
6-1D. Time as a public health control; procedures and records											
7	Date Marking-Subcategory 2				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							
6-2. Proper date marking and disposition											
8	Highly Susceptible Populations - Subcategory 1				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							
7-1. Pasteurized foods used; Prohibited foods not offered											
9	Chemicals - Subcategory 2				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							
8-2A. Food additives; approved and properly used											
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
8-2B. Toxic substances properly identified, stored, used											
10	Conformance with Approved Procedures - Subcategory 2				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>							
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											
10	Safe Food and Water, Food Identification				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
10A. Pasteurized eggs used where required											
	<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"/>	<input type="radio"/>	<input type="radio"/>							
10C. Variance obtained for specialized processing methods											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
10D. Food properly labeled; original container; required records available; shellstock tags											
11	Food Temperature Control				COS		R				
	<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"/>	<input type="radio"/>	<input type="radio"/>							
11B. Plant food properly cooked for hot holding											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
11C. Approved thawing methods used											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
11D. Thermometers provided and accurate											
12	Prevention of Food Contamination				COS		R				
	<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"/>	<input type="radio"/>	<input type="radio"/>							
12B. Personal cleanliness											
	<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"/>	<input type="radio"/>	<input type="radio"/>							
12D. Washing fruits and vegetables											
13	Postings and Compliance with Clean Air Act				COS		R				
	<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"/>	<input type="radio"/>	<input type="radio"/>							
13B. Compliance with Georgia Smoke Free Air Act											
Compliance Status											
14	Proper Use of Utensils				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
14A. In-use utensils; properly stored											
	<input type="radio"/>	<input type="radio"/>	<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"/>							
14C. Single-use/single-service articles; properly stored, used											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
14D. Gloves used properly											
15	Utensils, Equipment and Vending				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used											
	<input checked="" type="radio"/>	<input type="radio"/>	<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"/>							
15C. Nonfood-contact surfaces clean											
16	Water, Plumbing and Waste				COS		R				
	<input type="radio"/>	<input type="radio"/>	<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"/>							
16B. Plumbing installed; proper backflow devices											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
16C. Sewage and waste water properly disposed											
17	Physical Facilities				COS		R				
	<input checked="" type="radio"/>	<input type="radio"/>	<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"/>							
17B. Garbage/refuse properly disposed; facilities maintained											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
17C. Physical facilities installed, maintained, and clean											
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
17D. Adequate ventilation and lighting; designated areas used											
18	Pest and Animal Control				COS		R				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>							
18. Insects, rodents, and animals not present											

Person in Charge (Signature)				(Print) Herbert Siple				Date: 01/01/1900			
Inspector (Signature) Jason Long				Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>				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 CLUB PARADISE	Permit # 106-778	Date 02/11/2011
Address 3628 VICTORY DR	City/State COLUMBUS GA	Zipcode 31903

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 15B No mop sink Repeat Violation.
- 17A Missing caulking behind bathroom sinks Repeat Violation.

Remarks

Person in Charge (Signature)	Date:
Inspector (Signature) Jason Long	Date: 02/11/2011