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|--|--|--|--|---|--|--|----------------------|
| <b>DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH</b><br><b>Food Service Establishment Inspection Report</b>  |  |  |  |   |  | <b>CURRENT SCORE</b>   | <b>CURRENT GRADE</b> |
| Establishment Name: <u>CUSSETA ROAD ELEMENTARY SCHOOL</u><br>Address: <u>4150 CUSSETA RD</u>   |  |  |  |   |  | <b>92</b>  | <b>A</b>             |
| City: <u>COLUMBUS</u> Time In: <u>10</u> : <u>35</u> AM Time Out: <u>11</u> : <u>25</u> PM<br>Inspection Date: <u>09/20/2011</u> CFSM: <u>nikita cook</u>  |  |  |  |   |  | SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69                                       |                      |
| Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/><br>Preliminary <input type="radio"/> Other <input type="radio"/>  |  |  |  |   |  |  |                      |
| Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>106-100</u>  |  |  |  |   |  |  |                      |
| <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 into foods.</small>   |  |  |  |   |  |  |                      |
| Last Score: <b>91</b> Grade: <b>A</b> Date: <b>03/16/11</b><br>Prior Score: <b>91</b> Grade: <b>A</b> Date: <b>09/14/10</b>  |  |  |  |   |  |  |                      |
| <b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>  |  |  |  |   |  |  |                      |
| <small>(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.)</small><br><small>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</small> |  |  |  |   |  |  |                      |
| <b>Compliance Status</b>   |  |  |  | <b>Compliance Status</b>  |  |  |                      |
| 1 IN OUT NA NO <b>Supervision - Subcategory 2</b> 4 points   |  |  |  | 5 IN OUT NA NO <b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 9 points          |  |  |                      |
| 2 IN OUT NA NO <b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 8 points   |  |  |  | 6 IN OUT NA NO <b>Consumer Advisory-Subcategory 2</b> 4 points  |  |  |                      |
| 3 IN OUT NA NO <b>Approved Source - Subcategory 1</b> 8 points   |  |  |  | 7 IN OUT NA NO <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1</b> 9 points |  |  |                      |
| 4 IN OUT NA NO <b>Protection from Contamination - Subcategory 1</b> 9 points   |  |  |  | 8 IN OUT NA NO <b>Chemicals - Subcategory 2</b> 4 points  |  |  |                      |
| 10 OUT <b>Safe Food and Water, Food Identification</b> 3 points  |  |  |  | 14 OUT <b>Proper Use of Utensils</b> 1 point  |  |  |                      |
| 11 OUT <b>Food Temperature Control</b> 3 points  |  |  |  | 15 OUT <b>Utensils, Equipment and Vending</b> 1 point   |  |  |                      |
| 12 OUT <b>Prevention of Food Contamination</b> 3 points  |  |  |  | 16 OUT <b>Water, Plumbing and Waste</b> 2 points  |  |  |                      |
| 13 OUT <b>Postings and Compliance with Clean Air Act</b> 1 point   |  |  |  | 17 OUT <b>Physical Facilities</b> 1 point   |  |  |                      |
| 18 OUT <b>Pest and Animal Control</b> 3 points   |  |  |  | 18 OUT <b>Pest and Animal Control</b> 3 points  |  |  |                      |
| <b>GOOD RETAIL PRACTICES</b>   |  |  |  |   |  |  |                      |
| <small>(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)</small>  |  |  |  |   |  |  |                      |
| <b>Compliance Status</b>   |  |  |  | <b>Compliance Status</b>  |  |  |                      |
| 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   |  |  |                      |
| 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  |  |  |  | 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   |  |  |  | 17A. Toilet facilities; properly constructed, supplied, cleaned   |  |  |                      |
| 12D. Washing fruits and vegetables   |  |  |  | 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. Insects, rodents, and animals not present  |  |  |  | 18. Insects, rodents, and animals not present   |  |  |                      |
| Person in Charge (Signature) <u>Nikita Cook</u> (Print) Niita Cook Date: 01/01/1900  |  |  |  |   |  | Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: |                      |
| Inspector (Signature) Jason Long   |  |  |  |   |  |  |                      |

### 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).*

|  |                                  |                           |
|--|----------------------------------|---------------------------|
| <b>Establishment</b><br>CUSSETA ROAD ELEMENTARY SCHOOL | <b>Permit #</b><br>106-100       | <b>Date</b><br>09/20/2011 |
| <b>Address</b><br>4150 CUSSETA RD                      | <b>City/State</b><br>COLUMBUS GA | <b>Zipcode</b><br>31903   |

#### TEMPERATURE OBSERVATIONS

| Item/Location            | Temp      | Item/Location         | Temp      | Item/Location                    | Temp      |
|--------------------------|-----------|-----------------------|-----------|----------------------------------|-----------|
| ham / Walk-In Cooler     | 39.0 ° F  | beef / Walk-In Cooler | 37.0 ° F  | mixed vegetables / Hot-Hold Unit | 169.0 ° F |
| potatoes / Hot-Hold Unit | 174.0 ° F | beef / Hot-Hold Unit  | 156.0 ° F | cheese / Cold-Hold Unit          | 40.0 ° F  |

#### OBSERVATIONS AND CORRECTIVE ACTIONS

- |                    |  |
|--------------------|--|
| <b>Item Number</b> | <b>OBSERVATIONS AND CORRECTIVE ACTIONS</b>   |
| 4-2B               | observed build up of debris in ice machine. New Violation.   |
| 6-2                | Observed processed ready-to-eat, potentially hazardous food held more than 24 hours not properly date marked after opening. New Violation. |

Remarks

**Person in Charge (Signature)** *JLR 4/1 Cook*

**Date:**

**Inspector (Signature)** Jason Long

**Date:** 09/20/2011