

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

Establishment Name: COLUMBUS HIGH SCHOOL  
 Address: 1700 CHEROKEE AVE

City: COLUMBUS Time In: 10 : 05 AM Time Out: 11 : 15 AM

Inspection Date: 12/14/2011 CFSM: Janta Marshall

Purpose of Inspection: Routine  Followup  Complaint   
 Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-712

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.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

CURRENT SCORE	CURRENT GRADE
95	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		
<b>Supervision - Subcategory 2</b> 4 points				<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 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			
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 9 points				<b>Consumer Advisory-Subcategory 2</b> 4 points			
2-1A. Proper use of restriction & exclusion				5-2. Consumer advisory provided for raw and undercooked foods			
2-1B. Hands clean and properly washed				6			
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 - Subcategory 1</b> 9 points			
2-2A. Management awareness; policy present; reporting				6-1A. Proper cold holding temperature			
<b>Employee Health, Good Hygienic Practices-Subcategory 2</b> 4 points				6-1B. Proper hot holding temperature			
2-2B. Proper eating, tasting, drinking, or tobacco use				6-1C. Proper cooling time and temperature			
2-2C. No discharge from eyes, nose, and mouth				6-1D. Time as a public health control; procedures and records			
2-2D. Adequate handwashing facilities supplied & accessible				<b>Date Marking-Subcategory 2</b> 4 points			
3				6-2. Proper date marking and disposition			
<b>Approved Source - Subcategory 1</b> 9 points				<b>Highly Susceptible Populations - Subcategory 1</b> 9 points			
3-1A. Food obtained from approval source, parasite destruction				7-1. Pasteurized foods used; Prohibited foods not offered			
3-1B. Food received at proper temperature				8			
3-1C. Food in good condition, safe, and unadulterated				<b>Chemicals - Subcategory 2</b> 4 points			
4				8-2A. Food additives; approved and properly used			
<b>Protection from Contamination - Subcategory 1</b> 9 points				8-2B. Toxic substances properly identified, stored, used			
4-1A. Food separated and protected				9			
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				<b>Conformance with Approved Procedures - Subcategory 2</b> 4 points			
<b>Protection from Contamination-Subcategory 2</b> 4 points				9-2. Compliance with variance, specialized process and HACCP plan			
4-2A. Food stored covered							
4-2B. Food-contact surfaces; cleaned & sanitized							

**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		
<b>Safe Food and Water, Food Identification</b> 3 points				<b>Proper Use of Utensils</b> 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				15			
<b>Food Temperature Control</b> 3 points				<b>Utensils, Equipment and Vending</b> 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			
12				<b>Water, Plumbing and Waste</b> 2 points			
<b>Prevention of Food Contamination</b> 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			
12D. Washing fruits and vegetables				<b>Physical Facilities</b> 1 point			
13				17A. Toilet facilities; properly constructed, supplied, cleaned			
<b>Postings and Compliance with Clean Air Act</b> 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			
				<b>Pest and Animal Control</b> 3 points			
				18. Insects, rodents, and animals not present			

## 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> COLUMBUS HIGH SCHOOL	<b>Permit #</b> 106-712	<b>Date</b> 12/14/2011
<b>Address</b> 1700 CHEROKEE AVE	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31906

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
/ Walk-In Cooler	37.0 ° F	/ Walk-In Cooler	36.0 ° F	/ Walk-In Cooler	37.0 ° F
chile / Hot-Hold Unit	146.0 ° F	ham / Cold-Hold Unit	42.0 ° F	ham / Prep Area	42.0 ° F
chile / Hot-Hold Unit	146.0 ° F	chile / Hot-Hold Unit	156.0 ° F	pizza / Hot-Hold Unit	152.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

- |                    |   |
|--------------------|---|
| <b>Item Number</b> | <b>Observations and Corrective Actions</b>  |
| 2-2B               | Violation of Code: [.03(5)(j)1&2] Observed a designated employee eating/drinking/smoking area located in a food preparation or other restricted area. Drinks stored above food in reach in coolers and walk in coolers. Corrected On-Site. New Violation. |
| 14B                | Violation of Code: [.05(10)(a)] Equipment and utensils not properly air-dried. New Violation.   |

Remarks

<b>Person in Charge (Signature)</b> <i>Janta Marshall</i> (Print)	<b>Date:</b> <i>12-14-2011</i>
<b>Inspector (Signature)</b> <i>Trina Macon</i> Trina Macon	<b>Follow-up YES <input type="radio"/> NO <input checked="" type="radio"/></b> <b>Follow-up Date:</b> <b>Discussed With:</b> Janta Marshall <b>Title:</b> CFSM