

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

Establishment Name: BEALLWOOD HEADSTART
Address: 1125 ALEXANDER ST

CURRENT SCORE	CURRENT GRADE
100	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

City: COLUMBUS Time In: 08 : 00 AM Time Out: 09 : 00 AM
Inspection Date: 11/01/2011 CFSM: Shonda Green (exp 7/14)

Purpose of Inspection: Routine Followup Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 106-745

Last Score	Grade	Date
100	A	04/27/11
Prior Score	Grade	Date
100	A	10/06/10

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.

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

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 case provision) = 1 point per category)

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

Person in Charge (Signature) Shonda Green (Print) Shonda Green Date: 11/01/2011
Inspector (Signature) Ashley Basset 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
BEALLWOOD HEADSTART

Permit #
106-745

Date
11/01/2011

Address
1125 ALEXANDER ST

City/State
COLUMBUS GA

Zipcode
31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
roast beef / Refrigerator	37.0 ° F	cole slaw / Refrigerator	37.0 ° F	cheese / Refrigerator	39.0 ° F
milk / Cold-Hold Unit	39.0 ° F	milk / Cold-Hold Unit	37.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number: _____
Remarks: NO violations noted during time of inspection.

Person in Charge (Signature) *Shonda Green*

Date: 11/01/2011

Inspector (Signature) Ashley Basset *Ashley Basset*

Date: 11/01/2011