



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

Establishment Name: BREWER ELEMENTARY
Address: 2951 MARTIN LUTHER KING BLVD

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

City: COLUMBUS Time In: 10 : 50 AM Time Out: 11 : 20 PM

Inspection Date: 08/22/2011 CFSM: Dianne Johnson

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-846

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.

Last Score	Grade	Date
96	A	02/03/11
Prior Score	Grade	Date
95	A	08/27/10

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	Supervision - Subcategory 2 4 points			5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points			
	<input checked="" 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 checked="" type="radio"/>	5-1A. Proper cooking time and temperatures			
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding			
	<input checked="" type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion				<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		Consumer Advisory-Subcategory 2 4 points			
	<input checked="" type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods			
	<input checked="" type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points		
	<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices-Subcategory 2 4 points					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperature		
	<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"/>	6-1B. Proper hot holding temperature		
	<input checked="" 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"/>	6-1C. Proper cooling time and temperature		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control; procedures and records		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Date Marking-Subcategory 2 4 points		
3	IN	OUT	NA	NO	Approved Source - Subcategory 1 9 points				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition			
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approval source, parasite destruction				7	IN	OUT	NA	NO	Highly Susceptible Populations - Subcategory 1 9 points		
	<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"/>		7-1. Pasteurized foods used; Prohibited foods not offered		
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated				8	IN	OUT	NA	NO	Chemicals - Subcategory 2 4 points		
4	IN	OUT	NA	NO	Protection from Contamination - Subcategory 1 9 points					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	8-2A. Food additives; approved and properly used			
	<input checked="" type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected					<input checked="" type="radio"/>	<input type="radio"/>		8-2B. Toxic substances properly identified, stored, used			
	<input checked="" type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				9	IN	OUT	NA	NO	Conformance with Approved Procedures - Subcategory 2 4 points		
	<input checked="" type="radio"/>	<input type="radio"/>			Protection from Contamination-Subcategory 2 4 points					<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan			
	<input type="radio"/>	<input checked="" type="radio"/>			4-2A. Food stored covered					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				
	<input type="radio"/>	<input checked="" type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized					<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 code provision) = 1 point per category)

Compliance Status						COS	R	Compliance Status						COS	R	
10	OUT	Safe Food and Water, Food Identification				3 points			14	OUT	Proper Use of Utensils				1 point	
	<input type="radio"/>	10A. Pasteurized eggs used where required				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14A. In-use utensils; properly stored				<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"/>	14B. Utensils, equipment and linens; properly stored, dried, handled				<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"/>	14C. Single-use/single-service articles; properly stored, used				<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	14D. Gloves used properly				<input type="radio"/>	<input type="radio"/>	
11	OUT	Food Temperature Control				3 points			15	OUT	Utensils, Equipment and Vending				1 point	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<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"/>	15B. Warewashing facilities; installed, maintained, used; test strips				<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	11C. Approved thawing methods used				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	15C. Nonfood-contact surfaces clean				<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	11D. Thermometers provided and accurate				<input type="radio"/>	<input type="radio"/>		16	OUT	Water, Plumbing and Waste				2 points	
12	OUT	Prevention of Food Contamination				3 points			<input type="radio"/>	16A. Hot and cold water available; adequate pressure				<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"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	12B. Personal cleanliness				<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"/>	12C. Wiping cloths; properly used and stored				<input type="radio"/>	<input type="radio"/>		17	OUT	Physical Facilities				1 point	
	<input type="radio"/>	12D. Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned				<input type="radio"/>	<input type="radio"/>	
13	OUT	Postings and Compliance with Clean Air Act				1 point			<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<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"/>	17C. Physical facilities installed, maintained, and clean				<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"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>	
									18	OUT	Pest and Animal Control				3 points	
									<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>	

Person In Charge (Signature) _____ (Print) Kenneth Duncan 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 BREWER ELEMENTARY	Permit # 106-846	Date 08/22/2011
Address 2951 MARTIN LUTHER KING BLVD	City/State COLUMBUS GA	Zipcode 31906

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
ham / Refrigerator	40.0 ° F	taco meat / Walk-In Cooler	39.0 ° F	sliced fruit / Refrigerator	41.0 ° F
butterbeans / Walk-In Cooler	40.0 ° F	patty / Prep Area	135.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- | | |
|--------------------|--|
| Item Number | |
| 4-2B | Observed food grinding blade stored with food debris intact. Repeat Violation. |
| 10D | Dented can (side) observed in dry storage New Violation. |

Remarks

Person in Charge (Signature)	Date:
Inspector (Signature) Jason Long	Date: 08/22/2011