



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

Establishment Name: CORNERSTONE CRISIS STABILIZATION PROGRAM

Address: 919 LAWYERS LN

City: COLUMBUS Time In: 12 : 00 PM Time Out: 01 : 45 PM

Inspection Date: 10/14/2011 CFM: Theresa Reese 8/2012

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-1001

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
98	A	03/24/11
Prior Score	Grade	Date
100	A	09/27/10

CURRENT SCORE	CURRENT GRADE
93	A
SCORING AND GRADING: A=96-100 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		
Supervision - Subcategory 2 4 points						Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
1-2. Person in charge present, demonstrates knowledge, and performs duties						5-1A. Proper cooking time and temperatures							
2	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points						5-1B. Proper reheating procedures for hot holding							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
2-1A. Proper use of restriction & exclusion						Consumer Advisory - Subcategory 2 4 points							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	0	0
2-1B. Hands clean and properly washed						5-2. Consumer advisory provided for raw and undercooked foods							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0	6	IN	OUT	NA	NO		
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
Employee Health, Good Hygienic Practices - Subcategory 2 4 points						6-1A. Proper cold holding temperature							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
2-2A. Management awareness; policy present; reporting						6-1B. Proper hot holding temperature							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
2-2B. Proper eating, tasting, drinking, or tobacco use						6-1C. Proper cooling time and temperature							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	0	0
2-2C. No discharge from eyes, nose, and mouth						6-1D. Time as a public health control; procedures and records							
	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
2-2D. Adequate handwashing facilities supplied & accessible						Date Marking - Subcategory 2 4 points							
3	IN	OUT	NA	NO				<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
Approved Source - Subcategory 1 9 points						7-1. Pasteurized foods used; Prohibited foods not offered							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0	7	IN	OUT	NA	NO		
3-1A. Food obtained from approval source, parasite destruction						Highly Susceptible Populations - Subcategory 1 9 points							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
3-1B. Food received at proper temperature						8-1. Food additives; approved and properly used							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0	8	IN	OUT	NA	NO		
3-1C. Food in good condition, safe, and unadulterated						Chemicals - Subcategory 2 4 points							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	0	0
3-2A. Management awareness; policy present; reporting						8-2A. Food additives; approved and properly used							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
3-2B. Proper eating, tasting, drinking, or tobacco use						8-2B. Toxic substances properly identified, stored, used							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0	9	IN	OUT	NA	NO		
3-2C. No discharge from eyes, nose, and mouth						Conformance with Approved Procedures - Subcategory 2 4 points							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	0	0
3-2D. Adequate handwashing facilities supplied & accessible						9-2. Compliance with variance, specialized process and HACCP plan							
4	IN	OUT	NA	NO				<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
Protection from Contamination - Subcategory 1 9 points						10-1. Food stored covered							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
4-1A. Food separated and protected						10-2. Food-contact surfaces; cleaned & sanitized							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served													
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
Protection from Contamination - Subcategory 2 4 points													
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
4-2A. Food stored covered													
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	0	0
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						
Safe Food and Water, Food Identification 3 points						Proper Use of Utensils 1 point							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
10A. Pasteurized eggs used where required						14A. In-use utensils; properly stored							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
10B. Water and ice from approved source						14B. Utensils, equipment and linens; properly stored, dried, handled							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
10C. Variance obtained for specialized processing methods						14C. Single-use/single-service articles; properly stored, used							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
10D. Food properly labeled; original container; required records available; shellstock tags						14D. Gloves used properly							
11	OUT					15	OUT						
Food Temperature Control 3 points						Utensils, Equipment and Vending 1 point							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
11A. Proper cooling methods used; adequate equipment for temperature control						15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
11B. Plant food properly cooked for hot holding						15B. Warewashing facilities; installed, maintained, used; test strips							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
11C. Approved thawing methods used						15C. Nonfood-contact surfaces clean							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0	16	OUT					
11D. Thermometers provided and accurate						Water, Plumbing and Waste 2 points							
12	OUT						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
Prevention of Food Contamination 3 points						16A. Hot and cold water available; adequate pressure							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
12A. Contamination prevented during food preparation, storage display						16B. Plumbing installed; proper backflow devices							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
12B. Personal cleanliness						16C. Sewage and waste water properly disposed							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0	17	OUT					
12C. Wiping cloths; properly used and stored						Physical Facilities 1 point							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
12D. Washing fruits and vegetables						17A. Toilet facilities; properly constructed, supplied, cleaned							
13	OUT						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
Postings and Compliance with Clean Air Act 1 point						17B. Garbage/refuse properly disposed; facilities maintained							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
13A. Posted: Permit/Inspection/Choking Poster/Handwashing						17C. Physical facilities installed, maintained, and clean							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
13B. Compliance with Georgia Smoke Free Air Act						17D. Adequate ventilation and lighting; designated areas used							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0	18	OUT					
						Pest and Animal Control 3 points							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0	0
						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).

Establishment CORNERSTONE CRISIS STABILIZATION PROGRAM	Permit # 106-1001	Date 10/14/2011
Address 919 LAWYERS LN	City/State COLUMBUS GA	Zipcode 31906

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Milk / Cold-Hold Unit	38.0 ° F	cheese / Cold-Hold Unit	38.0 ° F	/ Prep	65.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 2-2D Violation of Code: [.07(3)(c)] No soap or paper towels located at handwashing sink. New Violation.
- 10D Violation of Code: [.04(4)(d)] Observed food container not properly labeled. New Violation.

Remarks Had to wait for kitchen person to find soap for the hand sink. Had problem with computer printer.

Person in Charge (Signature)

(Print)

Date:

Inspector (Signature)

Trina Macon

Follow-up YES NO Follow-up Date:
Discussed With: Reginald Bamey Title: Cook