

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

Establishment Name: CHESTER'S BBQ

Address: 547 VETERANS PKWY

City: COLUMBUS Time In: 01 : 30 PM Time Out: 02 : 30 PM

Inspection Date: 12/06/2011 CFSM: Trenton Chester

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-1105

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.

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

Last Score	Grade	Date
96	A	06/13/11
Prior Score	Grade	Date
100	A	12/28/10

CURRENT SCORE

CURRENT GRADE

97

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	Points
1	IN	OUT	NA	NO			4 points
Supervision - Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>					1-2. Person in charge present, demonstrates knowledge, and performs duties
2	IN	OUT	NA	NO			9 points
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					2-1A. Proper use of restriction & exclusion
	<input checked="" 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"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed
Employee Health, Good Hygienic Practices-Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>					2-2A. Management awareness; policy present; reporting
	<input checked="" type="radio"/>	<input type="radio"/>					2-2B. Proper eating, tasting, drinking, or tobacco use
	<input checked="" type="radio"/>	<input type="radio"/>					2-2C. No discharge from eyes, nose, and mouth
	<input checked="" type="radio"/>	<input type="radio"/>					2-2D. Adequate handwashing facilities supplied & accessible
3	IN	OUT	NA	NO			9 points
Approved Source - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					3-1A. Food obtained from approval source, parasite destruction
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			3-1B. Food received at proper temperature
	<input checked="" type="radio"/>	<input type="radio"/>					3-1C. Food in good condition, safe, and unadulterated
4	IN	OUT	NA	NO			9 points
Protection from Contamination - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected
	<input checked="" type="radio"/>	<input type="radio"/>					4-1B. Proper disposition of contaminated food; returned food or unused food not re-served
Protection from Contamination-Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized

Compliance Status					COS	R	Points
5	IN	OUT	NA	NO			9 points
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1							
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			5-1A. Proper cooking time and temperatures
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			5-1B. Proper reheating procedures for hot holding
Consumer Advisory-Subcategory 2							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods
6	IN	OUT	NA	NO			9 points
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"/>			6-1A. Proper cold holding temperature
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperature
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			6-1C. Proper cooling time and temperature
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control; procedures and records
Date Marking-Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition
7	IN	OUT	NA	NO			9 points
Highly Susceptible Populations - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; Prohibited foods not offered
8	IN	OUT	NA	NO			4 points
Chemicals - Subcategory 2							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			8-2A. Food additives; approved and properly used
	<input checked="" type="radio"/>	<input type="radio"/>					8-2B. Toxic substances properly identified, stored, used
9	IN	OUT	NA	NO			4 points
Conformance with Approved Procedures - Subcategory 2							
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan

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	Points
10	OUT						3 points
Safe Food and Water, Food Identification							
	<input type="radio"/>	<input checked="" type="radio"/>					10A. Pasteurized eggs used where required
	<input type="radio"/>	<input checked="" type="radio"/>					10B. Water and ice from approved source
	<input type="radio"/>	<input checked="" type="radio"/>					10C. Variance obtained for specialized processing methods
	<input type="radio"/>	<input checked="" type="radio"/>					10D. Food properly labeled; original container; required records available; shellstock tags
11	OUT						3 points
Food Temperature Control							
	<input type="radio"/>	<input checked="" type="radio"/>					11A. Proper cooling methods used; adequate equipment for temperature control
	<input type="radio"/>	<input checked="" type="radio"/>					11B. Plant food properly cooked for hot holding
	<input type="radio"/>	<input checked="" type="radio"/>					11C. Approved thawing methods used
	<input type="radio"/>	<input checked="" type="radio"/>					11D. Thermometers provided and accurate
12	OUT						3 points
Prevention of Food Contamination							
	<input type="radio"/>	<input checked="" type="radio"/>					12A. Contamination prevented during food preparation, storage display
	<input type="radio"/>	<input checked="" type="radio"/>					12B. Personal cleanliness
	<input type="radio"/>	<input checked="" type="radio"/>					12C. Wiping cloths; properly used and stored
	<input type="radio"/>	<input checked="" type="radio"/>					12D. Washing fruits and vegetables
13	OUT						1 point
Postings and Compliance with Clean Air Act							
	<input type="radio"/>	<input checked="" type="radio"/>					13A. Posted: Permit/Inspection/Choking Poster/Handwashing
	<input type="radio"/>	<input checked="" type="radio"/>					13B. Compliance with Georgia Smoke Free Air Act

Compliance Status					COS	R	Points
14	OUT						1 point
Proper Use of Utensils							
	<input type="radio"/>	<input checked="" type="radio"/>					14A. In-use utensils; properly stored
	<input type="radio"/>	<input checked="" type="radio"/>					14B. Utensils, equipment and linens; properly stored, dried, handled
	<input type="radio"/>	<input checked="" type="radio"/>					14C. Single-use/single-service articles; properly stored, used
	<input type="radio"/>	<input checked="" type="radio"/>					14D. Gloves used properly
15	OUT						1 point
Utensils, Equipment and Vending							
	<input type="radio"/>	<input checked="" type="radio"/>					15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
	<input type="radio"/>	<input checked="" type="radio"/>					15B. Warewashing facilities; installed, maintained, used; test strips
	<input type="radio"/>	<input checked="" type="radio"/>					15C. Nonfood-contact surfaces clean
16	OUT						2 points
Water, Plumbing and Waste							
	<input type="radio"/>	<input checked="" type="radio"/>					16A. Hot and cold water available; adequate pressure
	<input type="radio"/>	<input checked="" type="radio"/>					16B. Plumbing installed; proper backflow devices
	<input type="radio"/>	<input checked="" type="radio"/>					16C. Sewage and waste water properly disposed
17	OUT						1 point
Physical Facilities							
	<input type="radio"/>	<input checked="" type="radio"/>					17A. Toilet facilities; properly constructed, supplied, cleaned
	<input type="radio"/>	<input checked="" type="radio"/>					17B. Garbage/refuse properly disposed; facilities maintained
	<input type="radio"/>	<input checked="" type="radio"/>					17C. Physical facilities installed, maintained, and clean
	<input type="radio"/>	<input checked="" type="radio"/>					17D. Adequate ventilation and lighting; designated areas used
18	OUT						3 points
Pest and Animal Control							
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present

Person In Charge (Signature) *Trenton Chester*
Inspector (Signature) *Kristi Ludy*

(Print) Trenton Chester

Date: 12/06/2011

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
CHESTER'S BBQ

Permit #
108-1105

Date
12/06/2011

Address
547 VETERANS PKWY

City/State
COLUMBUS GA

Zipcode
31902

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chopped pork / Hot-Hold Unit	136.0 ° F	pork stew / Hot-Hold Unit	143.0 ° F	potato salad / Refrigerator	40.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
18	Observed live flies in back food storage area. Observed Observed door to back food storage area left open with improper screening (not 16-mesh to the inch). New Violation.

Remarks Limited amount of thawed potentially hazardous food in facility at time of inspection.

Person in Charge (Signature)



Date: 12/06/2011

Inspector (Signature) Kristi Ludy



Date: 12/06/2011