

**GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report**

Establishment Name: Emeritus at Heritage Hills

Address: 3607 WEEMS RD

City: COLUMBUS Time In: 11 : 00 AM Time Out: 12 : 00 PM

Inspection Date: 01/25/2012 CFSM: Alice Holloway

Purpose of Inspection: Construction/Preoperational Initial
Routine Follow-up Temporary

Risk Type: 1 2 3 Permit#: 106-1216

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 | 07/27/11 |
| Prior Score | Grade | Date |
| 95 | A | 02/23/11 |

| | |
|---|----------------------|
| CURRENT SCORE | CURRENT GRADE |
| <h1>97</h1> | <h1>A</h1> |
| <small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US89</small> | |

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.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

| Compliance Status | | | | | COS | R | Compliance Status | | | | | COS | R |
|---|----------------------------------|-----------------------|----------------------------------|----------------------------------|-----|---|---|-----------------------|----------------------------------|----------------------------------|-----------------------|-----------------------|-----------------------|
| 1 | IN | OUT | NA | NO | | | 5 | IN | OUT | NA | NO | | |
| Supervision 4 points | | | | | | | Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory 9 points | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 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"/> | | <input type="radio"/> | <input type="radio"/> |
| Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points | | | | | | | 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 checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 2-1A. Proper use of restriction & exclusion | | | | | | | 5-2. Consumer advisory provided for raw and undercooked foods | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> | |
| 2-1B. Hands clean and properly washed | | | | | | | 6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods 9 points | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" 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 | | | | | | | 6-1A. Proper cold holding temperature | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 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"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 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"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 2-2C. No discharge from eyes, nose, and mouth | | | | | | | 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"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 2-2D. Adequate handwashing facilities supplied & accessible | | | | | | | 7 Highly Susceptible Populations 9 points | | | | | | |
| 3 | IN | OUT | NA | NO | | | <input checked="" type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| Approved Source 9 points | | | | | | | 8 Chemicals 4 points | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 3-1A. Food obtained from approval source, parasite destruction | | | | | | | 8-2A. Food additives; approved and properly used | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | | <input checked="" type="radio"/> | | | <input type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 3-1B. Food received at proper temperature | | | | | | | 8-2B. Toxic substances properly identified, stored, used | | | | | | |
| | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 3-1C. Food in good condition, safe, and unadulterated | | | | | | | 9 Conformance with Approved Procedures 4 points | | | | | | |
| 4 | IN | OUT | NA | NO | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| Protection from Contamination 9 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"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 4-1A. Food separated and protected | | | | | | | | | | | | | |
| | <input checked="" type="radio"/> | <input type="radio"/> | | | | | <input type="radio"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" 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"/> | <input checked="" 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"/> | <input type="radio"/> | <input type="radio"/> | <input checked="" type="radio"/> | | <input type="radio"/> | <input type="radio"/> |
| 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)

| 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 checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 10A. Pasteurized eggs used where required | | | | | | | 14A. In-use utensils; properly stored | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 10B. Water and ice from approved source | | | | | | | 14B. Utensils, equipment and linens; properly stored, dried, handled | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 10C. Variance obtained for specialized processing methods | | | | | | | 14C. Single-use/single-service articles; properly stored, used | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 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 checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 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 checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 11B. Plant food properly cooked for hot holding | | | | | | | 15B. Warewashing facilities; installed, maintained, used; test strips | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 11C. Approved thawing methods used | | | | | | | 15C. Nonfood-contact surfaces clean | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 11D. Thermometers provided and accurate | | | | | | | 16 Water, Plumbing and Waste 2 points | | | | | | |
| 12 | OUT | | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| Prevention of Food Contamination 3 points | | | | | | | 16A. Hot and cold water available; adequate pressure | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input type="radio"/> |
| 12A. Contamination prevented during food preparation, storage display | | | | | | | 16B. Plumbing installed; proper backflow devices | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 12B. Personal cleanliness | | | | | | | 16C. Sewage and waste water properly disposed | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 12C. Wiping cloths; properly used and stored | | | | | | | 17 Physical Facilities 1 point | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 12D. Washing fruits and vegetables | | | | | | | 17A. Toilet facilities; properly constructed, supplied, cleaned | | | | | | |
| 13 | OUT | | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| Postings and Compliance with Clean Air Act 1 point | | | | | | | 17B. Garbage/refuse properly disposed; facilities maintained | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| 13A. Posted: Permit/Inspection/Choking Poster/Handwashing | | | | | | | 17C. Physical facilities installed, maintained, and clean | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input type="radio"/> |
| 13B. Compliance with Georgia Smoke Free Air Act | | | | | | | 17D. Adequate ventilation and lighting; designated areas used | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| | | | | | | | 18 Pest and Animal Control 3 points | | | | | | |
| | <input type="radio"/> | <input checked="" type="radio"/> | | | | | <input type="radio"/> | <input checked="" type="radio"/> | | | | <input type="radio"/> | <input type="radio"/> |
| | | | | | | | 18. Insects, rodents, and animals not present | | | | | | |

Person in Charge (Signature) Alice Holloway (Print) Alice Holloway Date: 1/25/12
 Inspector (Signature) Wanda Boutwell 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 Emeritus at Heritage Hills | Permit # 106-1216 | Date 01/25/2012 |
| Address 3607 WEEMS RD | City/State COLUMBUS GA | Zipcode 31909 |

TEMPERATURE OBSERVATIONS

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|-----------------------------|----------|----------------------------|-----------|----------------------------------|-----------|
| pork chops / Walk-In Cooler | 41.0 ° F | pork roast / Hot-Hold Unit | 150.0 ° F | mixed vegetables / Hot-Hold Unit | 172.0 ° F |

OBSERVATIONS AND CORRECTIVE ACTIONS

- | | |
|--------------------|--|
| Item Number | |
| 16B | Faucet at 3 compartment sink is leaking New Violation. |
| 17D | Light out under vent hood New Violation. |

Remarks

| | |
|---|-----------------------------|
| Person in Charge (Signature) <i>Alicia Holladay</i> | Date: <i>1/25/12</i> |
| Inspector (Signature) Wanda Boutwell <i>Wanda Boutwell</i> | Date: 01/25/2012 |