

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE		
Establishment Name: <u>MEALS ON WHEELS</u>						100	A		
Address: <u>3720 5TH AVE</u>									
City: <u>COLUMBUS</u> Time In: <u>03</u> : <u>40</u> PM Time Out: <u>04</u> : <u>40</u> PM									
Inspection Date: <u>01/25/2012</u> CFSM: <u>Linda Day</u>									
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/>						Last Score 100	Grade A	Date 12/14/10	
Risk Type: 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: <u>106-1239</u>						Prior Score 100	Grade A	Date 02/25/10	
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.						Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.			
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				Compliance Status				COS	R
1 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Supervision - Subcategory 2 4 points				5 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1 9 points					
2 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points				5-1A. Proper cooking time and temperatures <input type="radio"/> <input type="radio"/>					
2-1A. Proper use of restriction & exclusion <input type="radio"/> <input type="radio"/>				5-1B. Proper reheating procedures for hot holding <input type="radio"/> <input type="radio"/>					
2-1B. Hands clean and properly washed <input type="radio"/> <input type="radio"/>				Consumer Advisory-Subcategory 2 4 points					
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed <input type="radio"/> <input type="radio"/>								5-2. Consumer advisory provided for raw and undercooked foods <input type="radio"/> <input type="radio"/>	
Employee Health, Good Hygienic Practices-Subcategory 2 4 points				6 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1 9 points					
2-2A. Management awareness; policy present; reporting <input type="radio"/> <input type="radio"/>				6-1A. Proper cold holding temperature <input type="radio"/> <input type="radio"/>					
2-2B. Proper eating, tasting, drinking, or tobacco use <input type="radio"/> <input type="radio"/>				6-1B. Proper hot holding temperature <input type="radio"/> <input type="radio"/>					
2-2C. No discharge from eyes, nose, and mouth <input type="radio"/> <input type="radio"/>				6-1C. Proper cooling time and temperature <input type="radio"/> <input type="radio"/>					
2-2D. Adequate handwashing facilities supplied & accessible <input type="radio"/> <input type="radio"/>				6-1D. Time as a public health control; procedures and records <input type="radio"/> <input type="radio"/>					
3 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Approved Source - Subcategory 1 9 points				Date Marking-Subcategory 2 4 points					
3-1A. Food obtained from approval source, parasite destruction <input type="radio"/> <input type="radio"/>				6-2. Proper date marking and disposition <input type="radio"/> <input type="radio"/>					
3-1B. Food received at proper temperature <input type="radio"/> <input type="radio"/>				7 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Highly Susceptible Populations - Subcategory 1 9 points					
3-1C. Food in good condition, safe, and unadulterated <input type="radio"/> <input type="radio"/>				7-1. Pasteurized foods used; Prohibited foods not offered <input type="radio"/> <input type="radio"/>					
4 <input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Protection from Contamination - Subcategory 1 9 points				8 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Chemicals - Subcategory 2 4 points					
4-1A. Food separated and protected <input type="radio"/> <input type="radio"/>				8-2A. Food additives; approved and properly used <input type="radio"/> <input type="radio"/>					
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served <input type="radio"/> <input type="radio"/>				8-2B. Toxic substances properly identified, stored, used <input type="radio"/> <input type="radio"/>					
Protection from Contamination-Subcategory 2 4 points				9 <input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> NA <input type="radio"/> NO Conformance with Approved Procedures - Subcategory 2 4 points					
4-2A. Food stored covered <input type="radio"/> <input type="radio"/>				9-2. Compliance with variance, specialized process and HACCP plan <input type="radio"/> <input type="radio"/>					
4-2B. Food-contact surfaces; cleaned & sanitized <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				Compliance Status				COS	R
10 <input type="radio"/> OUT Safe Food and Water, Food Identification 3 points				14 <input type="radio"/> OUT Proper Use of Utensils 1 point					
10A. Pasteurized eggs used where required <input type="radio"/> <input type="radio"/>				14A. In-use utensils; properly stored <input type="radio"/> <input type="radio"/>					
10B. Water and ice from approved source <input type="radio"/> <input type="radio"/>				14B. Utensils, equipment and linens; properly stored, dried, handled <input type="radio"/> <input type="radio"/>					
10C. Variance obtained for specialized processing methods <input type="radio"/> <input type="radio"/>				14C. Single-use/single-service articles; properly stored, used <input type="radio"/> <input type="radio"/>					
10D. Food properly labeled; original container; required records available; shellstock tags <input type="radio"/> <input type="radio"/>				14D. Gloves used properly <input type="radio"/> <input type="radio"/>					
11 <input type="radio"/> OUT Food Temperature Control 3 points				15 <input type="radio"/> OUT Utensils, Equipment and Vending 1 point					
11A. Proper cooling methods used; adequate equipment for temperature control <input type="radio"/> <input type="radio"/>				15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="radio"/> <input type="radio"/>					
11B. Plant food properly cooked for hot holding <input type="radio"/> <input type="radio"/>				15B. Warewashing facilities; installed, maintained, used; test strips <input type="radio"/> <input type="radio"/>					
11C. Approved thawing methods used <input type="radio"/> <input type="radio"/>				15C. Nonfood-contact surfaces clean <input type="radio"/> <input type="radio"/>					
11D. Thermometers provided and accurate <input type="radio"/> <input type="radio"/>				16 <input type="radio"/> OUT Water, Plumbing and Waste 2 points					
12 <input type="radio"/> OUT Prevention of Food Contamination 3 points				16A. Hot and cold water available; adequate pressure <input type="radio"/> <input type="radio"/>					
12A. Contamination prevented during food preparation, storage display <input type="radio"/> <input type="radio"/>				16B. Plumbing installed; proper backflow devices <input type="radio"/> <input type="radio"/>					
12B. Personal cleanliness <input type="radio"/> <input type="radio"/>				16C. Sewage and waste water properly disposed <input type="radio"/> <input type="radio"/>					
12C. Wiping cloths; properly used and stored <input type="radio"/> <input type="radio"/>				17 <input type="radio"/> OUT Physical Facilities 1 point					
12D. Washing fruits and vegetables <input type="radio"/> <input type="radio"/>				17A. Toilet facilities; properly constructed, supplied, cleaned <input type="radio"/> <input type="radio"/>					
13 <input type="radio"/> OUT Postings and Compliance with Clean Air Act 1 point				17B. Garbage/refuse properly disposed; facilities maintained <input type="radio"/> <input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="radio"/> <input type="radio"/>				17C. Physical facilities installed, maintained, and clean <input type="radio"/> <input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act <input type="radio"/> <input type="radio"/>				17D. Adequate ventilation and lighting; designated areas used <input type="radio"/> <input type="radio"/>					
				18 <input type="radio"/> OUT Pest and Animal Control 3 points					
				18. Insects, rodents, and animals not present <input type="radio"/> <input type="radio"/>					
Person in Charge (Signature) <i>Mary Long</i> (Print) Linda Day Date: 01/01/1900									
Inspector (Signature) Jason Long Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> 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 MEALS ON WHEELS	Permit # 106-1239	Date 01/25/2012
Address 3720 5TH AVE	City/State COLUMBUS GA	Zipcode 31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
milk / Walk-In Cooler	40.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Jason Long

Date: 01/25/2012