



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

Establishment Name: GOLDEN CORRAL
Address: 1505 MANCHESTER EXPY

CURRENT SCORE CURRENT GRADE

91 A

City: COLUMBUS Time In: 12 : 30 PM Time Out: 02 : 00 PM

Inspection Date: 11/30/2011 CFMS: Jerry Dickinson

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-1405

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
100	A	05/17/11
Prior Score	Grade	Date
94	A	12/08/10

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

FOODBORE 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
1	IN OUT NA NO	Supervision - Subcategory 2 4 points	
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1-2. Person in charge present, demonstrates knowledge, and performs duties			
2	IN OUT NA NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1 9 points	
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-1A. Proper use of restriction & exclusion			
	<input checked="" type="radio"/> <input type="radio"/>	<input 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			
	<input checked="" type="radio"/> <input type="radio"/>	<input 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"/>
2-2A. Management awareness; policy present; reporting			
	<input checked="" type="radio"/> <input type="radio"/>	<input 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"/>
2-2C. No discharge from eyes, nose, and mouth			
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
2-2D. Adequate handwashing facilities supplied & accessible			
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3	IN OUT NA NO	Approved Source - Subcategory 1 9 points	
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1A. Food obtained from approval source, parasite destruction			
	<input type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1B. Food received at proper temperature			
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
3-1C. Food in good condition, safe, and unadulterated			
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4	IN OUT NA NO	Protection from Contamination - Subcategory 1 9 points	
	<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"/>	<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"/>
Protection from Contamination-Subcategory 2 4 points			
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2A. Food stored covered			
	<input type="radio"/> <input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
4-2B. Food-contact surfaces, cleaned & sanitized			
	<input checked="" type="radio"/> <input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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

Compliance Status		COS	R
10	OUT	Safe Food and Water, Food Identification 3 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10A. Pasteurized eggs used where required			
	<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"/>
10C. Variance obtained for specialized processing methods			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
10D. Food properly labeled; original container; required records available; shellstock tags			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11	OUT	Food Temperature Control 3 points	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11A. Proper cooling methods used; adequate equipment for temperature control			
	<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"/>
11C. Approved thawing methods used			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
11D. Thermometers provided and accurate			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12	OUT	Prevention of Food Contamination 3 points	
	<input checked="" 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"/>
12B. Personal cleanliness			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12C. Wiping cloths; properly used and stored			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
12D. Washing fruits and vegetables			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
13	OUT	Postings and Compliance with Clean Air Act 1 point	
	<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"/>
13B. Compliance with Georgia Smoke Free Air Act			
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

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

Person in Charge (Signature): *[Signature]*

(Print) Jerry Dickinson

Date: 11/30/2011

Inspector (Signature) Kristi Luch

Follow-up: YES NO

Follow-up Date:

Kristi Luch
Ashley Bassett

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)(f) and (j).

Establishment
GOLDEN CORRAL

Permit #
106-1405

Date
11/30/2011

Address
1505 MANCHESTER EXPY

City/State
COLUMBUS GA

Zipcode
31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
chicken / Walk-In Cooler	37.0 ° F	beef / Walk-In Cooler	35.0 ° F	beef / Walk-In Cooler	41.0 ° F
shrimp / Walk-In Cooler	37.0 ° F	ham / Walk-In Cooler	38.0 ° F	fish / Walk-In Cooler	32.0 ° F
chicken / ice bath	37.0 ° F	fish / ice bath	38.0 ° F	blackeyed peas / Hot-Hold Unit	140.0 ° F
pork / Hot-Hold Unit	135.0 ° F	chicken / Hot-Hold Unit	188.0 ° F	chicken / Hot-Hold Unit	136.0 ° F
rice / Hot-Hold Unit	168.0 ° F	tuna salad / Cold-Hold Unit	34.0 ° F	ham / Cold-Hold Unit	41.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations and Corrective Actions |
|-------------|---|
| 4-2B | Observed grease and food debris build-up on pots/pans after cleaning. Food-contact surfaces must be cleaned to sight and touch.
Observed employee sanitizing dishes in unclean water at 3-comp sink. Corrected On-Site. New Violation. |
| 12A | Observed open bag of catfish breading not sealed properly.
Observed ineffective sneezeguards on self-service buffet. Must prevent contamination of food by way of customers mouth and nose.
Observed contamination of chocolate fondue by customers hand. Employees must monitor self-service buffet at all times and discard food contaminated/adulterated by customer.
Observed food stored uncovered in walk-in cooler. Corrected On-Site. New Violation. |
| 15B | Observed temperature gauge on dishmachine for rinse cycle not working. New Violation. |
| 15C | Observed grease, water, food debris build-up on floors throughout kitchen areas.
Observed food debris build-up on hand nozzles of handwash sink in kitchen. New Violation. |
| 17A | Trashcan not provided at handwash sink in kitchen to dispose of paper towels. New Violation. |
| 17D | Observed personal clothing (shirt) stored on shelf in food prep area. New Violation. |

Remarks

Person in Charge (Signature)

Date: 11/30/2011

Inspector (Signature) Kristi Ludy

Kristi Ludy
Ashley Bassett

Date: 11/30/2011