



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

Establishment Name: BURGER KING #1325  
 Address: 1218 VETERANS PKWY

City: COLUMBUS Time In: 09 : 40 AM Time Out: 10 : 50 AM

Inspection Date: 08/10/2011 CFSM: Christopher Freeman

Purpose of Inspection: Routine  Followup  Complaint   
 Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-1472

Last Score	Grade	Date
96	A	02/24/11
Prior Score	Grade	Date
100	A	03/24/10

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
<h1>100</h1>	<h1>A</h1>
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

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 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	COS	R	Points
<b>1</b> IN OUT NA NO <b>Supervision - Subcategory 2</b> <b>4 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 1-2. Person in charge present, demonstrates knowledge, and performs duties	0	0	
<b>2</b> IN OUT NA NO <b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> <b>9 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion	0	0	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-1B. Hands clean and properly washed	0	0	
<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	0	0	
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> <b>4 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A. Management awareness; policy present; reporting	0	0	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use	0	0	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth	0	0	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible	0	0	
<b>3</b> IN OUT NA NO <b>Approved Source - Subcategory 1</b> <b>9 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A. Food obtained from approval source, parasite destruction	0	0	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 3-1B. Food received at proper temperature	0	0	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 3-1C. Food in good condition, safe, and unadulterated	0	0	
<b>4</b> IN OUT NA NO <b>Protection from Contamination - Subcategory 1</b> <b>9 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-1A. Food separated and protected	0	0	
<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	0	0	
<b>Protection from Contamination - Subcategory 2</b> <b>4 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered	0	0	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces; cleaned & sanitized	0	0	

Compliance Status	COS	R	Points
<b>5</b> IN OUT NA NO <b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> <b>9 points</b>			
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1A. Proper cooking time and temperatures	0	0	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1B. Proper reheating procedures for hot holding	0	0	
<b>Consumer Advisory - Subcategory 2</b> <b>4 points</b>			
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 5-2. Consumer advisory provided for raw and undercooked foods	0	0	
<b>6</b> IN OUT NA NO <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1</b> <b>9 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperature	0	0	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperature	0	0	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 6-1C. Proper cooling time and temperature	0	0	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-1D. Time as a public health control; procedures and records	0	0	
<b>Date Marking - Subcategory 2</b> <b>4 points</b>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 6-2. Proper date marking and disposition	0	0	
<b>7</b> IN OUT NA NO <b>Highly Susceptible Populations - Subcategory 1</b> <b>9 points</b>			
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 7-1. Pasteurized foods used; Prohibited foods not offered	0	0	
<b>8</b> IN OUT NA NO <b>Chemicals - Subcategory 2</b> <b>4 points</b>			
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 8-2A. Food additives; approved and properly used	0	0	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/> 8-2B. Toxic substances properly identified, stored, used	0	0	
<b>9</b> IN OUT NA NO <b>Conformance with Approved Procedures - Subcategory 2</b> <b>4 points</b>			
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 9-2. Compliance with variance, specialized process and HACCP plan	0	0	

**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
<b>10</b> OUT <b>Safe Food and Water, Food Identification</b> <b>3 points</b>			
<input type="radio"/> 10A. Pasteurized eggs used where required	0	0	
<input type="radio"/> 10B. Water and ice from approved source	0	0	
<input type="radio"/> 10C. Variance obtained for specialized processing methods	0	0	
<input type="radio"/> 10D. Food properly labeled; original container; required records available; shellstock tags	0	0	
<b>11</b> OUT <b>Food Temperature Control</b> <b>3 points</b>			
<input type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control	0	0	
<input type="radio"/> 11B. Plant food properly cooked for hot holding	0	0	
<input type="radio"/> 11C. Approved thawing methods used	0	0	
<input type="radio"/> 11D. Thermometers provided and accurate	0	0	
<b>12</b> OUT <b>Prevention of Food Contamination</b> <b>3 points</b>			
<input type="radio"/> 12A. Contamination prevented during food preparation, storage display	0	0	
<input type="radio"/> 12B. Personal cleanliness	0	0	
<input type="radio"/> 12C. Wiping cloths; properly used and stored	0	0	
<input type="radio"/> 12D. Washing fruits and vegetables	0	0	
<b>13</b> OUT <b>Postings and Compliance with Clean Air Act</b> <b>1 point</b>			
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0	0	
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act	0	0	

Compliance Status	COS	R	Points
<b>14</b> OUT <b>Proper Use of Utensils</b> <b>1 point</b>			
<input type="radio"/> 14A. In-use utensils; properly stored	0	0	
<input type="radio"/> 14B. Utensils, equipment and linens; properly stored, dried, handled	0	0	
<input type="radio"/> 14C. Single-use/single-service articles; properly stored, used	0	0	
<input type="radio"/> 14D. Gloves used properly	0	0	
<b>15</b> OUT <b>Utensils, Equipment and Vending</b> <b>1 point</b>			
<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
<input type="radio"/> 15B. Warewashing facilities; installed, maintained, used; test strips	0	0	
<input type="radio"/> 15C. Nonfood-contact surfaces clean	0	0	
<b>16</b> OUT <b>Water, Plumbing and Waste</b> <b>2 points</b>			
<input type="radio"/> 16A. Hot and cold water available; adequate pressure	0	0	
<input type="radio"/> 16B. Plumbing installed; proper backflow devices	0	0	
<input type="radio"/> 16C. Sewage and waste water properly disposed	0	0	
<b>17</b> OUT <b>Physical Facilities</b> <b>1 point</b>			
<input type="radio"/> 17A. Toilet facilities; properly constructed, supplied, cleaned	0	0	
<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained	0	0	
<input type="radio"/> 17C. Physical facilities installed, maintained, and clean	0	0	
<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used	0	0	
<b>18</b> OUT <b>Pest and Animal Control</b> <b>3 points</b>			
<input type="radio"/> 18. Insects, rodents, and animals not present	0	0	

Person in Charge (Signature) \_\_\_\_\_ (Print) Chris Freeman Date: 08/10/2011  
 Inspector (Signature) Kristi Ludy 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**

BURGER KING #1325

**Permit #**

106-1472

**Date**

08/10/2011

**Address**

1218 VETERANS PKWY

**City/State**

COLUMBUS GA

**Zipcode**

31901

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
eggs / Hot-Hold Unit	167.0 ° F	sausage gravy / Hot-Hold Unit	162.0 ° F	sausage / Hot-Hold Unit	155.0 ° F
sausage / Hot-Hold Unit	188.0 ° F	chicken / Hot-Hold Unit	148.0 ° F	milk / Cold-Hold Unit	38.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

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

**Person in Charge (Signature)**

**Date:** 08/10/2011

**Inspector (Signature)** Kristi Ludy

**Date:** 08/10/2011