



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Columbus Civic Center - East
Address: 400 4th Street

City: Columbus Time In: 1:30 AM/PM Time Out: 1:45 AM/PM

Inspection Date: 12/15/07 CFMSM: Dave Crawford

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: 106-000016

Last Score	Grade	Date
new	-	-
Prior Score	Grade	Date
-	-	-

CURRENT SCORE	CURRENT GRADE
100	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 number item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status		COS		R		Compliance Status		COS		R	
1	IN	OUT	NA	NO	Supervision - Subcategory 2		4 points				
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMSM on staff		<input type="radio"/>	<input type="radio"/>			
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"/>			2-1A. Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	2-1B. Hands clean and properly washed		<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods		<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices Subcategory 2		4 points				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	2-2A. Management awareness; policy present; reporting		<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>			
3	IN	OUT	NA	NO	Approved Source -Subcategory 1		9 points				
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction		<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	3-1B. Food received at proper temperature		<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated		<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"/>			4-1A. Food separated and protected		<input type="radio"/>	<input type="radio"/>			
	<input checked="" 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"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			Protection from Contamination-Subcategory 2		4 points				
	<input checked="" type="radio"/>	<input type="radio"/>			4-2A. Food stored covered		<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces: cleaned & sanitized		<input type="radio"/>	<input type="radio"/>			
6	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1		9 points				
	<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 type="radio"/>		<input checked="" 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 type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods		<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 type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	6-1A. Proper cold holding temperatures		<input type="radio"/>	<input type="radio"/>			
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	6-1B. Proper hot holding temperatures		<input type="radio"/>	<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 type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	6-1D. Time as a public health control: procedures and records		<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			Date Marking-Subcategory 2		4 points				
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	6-2. Proper date marking and disposition		<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"/>	7-1. Pasteurized foods used; prohibited foods not offered		<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"/>	8-2A. Food additives: approved and properly used		<input type="radio"/>	<input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used		<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"/>	9-2. Compliance with variance, specialized process and HACCP plan process and HACCP		<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		COS		R		Compliance Status		COS		R	
10	OUT	Safe Food and Water, Food Identification		3 points							
	<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. Properly labeled; original container; required records: shellstock tags; segregated distressed food		<input type="radio"/>	<input type="radio"/>						
11	OUT	Food Temperature Control		3 points							
	<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"/>						
12	OUT	Prevention of Food Contamination		3 points							
	<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"/>						
13	OUT	Postings and Compliance with Clean Air Act		1 point							
	<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"/>						
14	OUT	Proper Use and Handling of Utensils		1 point							
	<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"/>						
15	OUT	Utensils, Equipment and Vending		1 point							
	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>	<input type="radio"/>						
	<input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips		<input type="radio"/>	<input type="radio"/>						
	<input type="radio"/>	15C. Nonfood-contact surfaces clean		<input type="radio"/>	<input type="radio"/>						
16	OUT	Water, Plumbing and Waste		2 points							
	<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"/>						
17	OUT	Physical Facilities		1 point							
	<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 type="radio"/>	<input type="radio"/>						
	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used		<input type="radio"/>	<input type="radio"/>						
18	OUT	Pest and Animal Control		3 points							
	<input type="radio"/>	18. Insects, rodents, and animals not present		<input type="radio"/>	<input type="radio"/>						

Person in Charge (Signature) [Signature] (Print) Kevin Loems Date: 10/15/08

Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1

