



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
Food Service Establishment Inspection Report

Establishment Name: Columbus Airport Hotel  
Address: 5351 Sidney Simons Boulevard  
City: Colg GA Time In: 10:15 AM Time Out: 11:15 PM  
Inspection Date: 3/19/08 CFSM: 90 days

**CURRENT SCORE**  
**CURRENT GRADE**

New Owner  
100  
A

Purpose of Inspection: Routine  Follow-up  Complaint   
Preliminary  Other   
Risk Type: 1  2  3  Permit#: 106-1724

Last Score	Grade	Date

Prior Score	Grade	Date

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 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 of the same code provision)=2 points per subcategory

Compliance Status					COS	R	Compliance Status					COS	R
1	IN	OUT	NA	NO			5	IN	OUT	NA	NO		
<b>Supervision - Subcategory 2</b> 4 points							<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 9 points						
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff							5-1A. Proper cooking time and temperatures						
2	IN	OUT	NA	NO									
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 9 points							5-1B. Proper reheating procedures for hot holding						
2-1A. Proper use of restriction & exclusion							<b>Consumer Advisory - Subcategory 2</b> 4 points						
2-1B. Hands clean and properly washed							5-2. Consumer advisory provided for raw and undercooked foods						
2-1C. No bare hand contact with ready-to-eat foods							6						
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> 4 points							<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b> 9 points						
2-2A. Management awareness; policy present; reporting							6-1A. Proper cold holding temperatures						
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1B. Proper hot holding temperatures						
2-2C. No discharge from eyes, nose, and mouth							6-1C. Proper cooling time and temperature						
2-2D. Adequate handwashing facilities supplied & accessible							6-1D. Time as a public health control: procedures and records						
3	IN	OUT	NA	NO									
<b>Approved Source - Subcategory 1</b> 9 points							<b>Date Marking - Subcategory 2</b> 4 points						
3-1A. Food obtained from approved source; parasite destruction							6-2. Proper date marking and disposition						
3-1B. Food received at proper temperature							7						
3-1C. Food in good condition, safe, and unadulterated							<b>Highly Susceptible Populations - Subcategory 1</b> 9 points						
3-1C. Food in good condition, safe, and unadulterated							7-1. Pasteurized foods used; prohibited foods not offered						
4	IN	OUT	NA	NO									
<b>Protection from Contamination - Subcategory 1</b> 9 points							8						
4-1A. Food separated and protected							<b>Chemicals - Subcategory 2</b> 4 points						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							8-2A. Food additives: approved and properly used						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							8-2B. Toxic substances properly identified, stored, used						
<b>Protection from Contamination - Subcategory 2</b> 4 points							9						
4-2A. Food stored covered							<b>Conformance with Approved Procedures - Subcategory 2</b> 4 points						
4-2B. Food-contact surfaces: cleaned & sanitized							9-2. Compliance with variance, specialized process and HACCP plan process and HACCP						

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

Person in Charge (Signature) [Signature] (Print) Denny Troutman Date: 3/19/2008  
Inspector (Signature) [Signature] Follow-up: YES  NO  Follow-up Date:    /   /

# Food Service 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 Cols Airport Hotel Permit # 106-1724 Date 3-19-08  
 Address 5351 Sidney Simons Boulevard City/State Cols GA Zip Code 31901

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooler #1	40	Walk-in Cooler	40	Churned Saturn	
Cooler #2	40	" " Freezer	4	Dishwasher	
Cooler #3	-10				
Cooler #4	40				

## OBSERVATIONS AND CORRECTIVE ACTIONS

*NO Violations at Time of inspection*

Person in Charge (Signature) [Signature] CEC

Date 3/19/2008

Inspector (Signature) [Signature]

Date 3-19-2008