



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

Establishment Name: ARBY'S

Address: 5401 WHITTLESEY BLVD

City: COLUMBUS Time In: 03 : 10 PM Time Out: 04 : 20 PM

Inspection Date: 12/16/2011 CFSM: Pat Vaughn

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-1788

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
88	B	07/27/11
Prior Score	Grade	Date
96	A	02/24/11

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

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

Person in Charge (Signature) Pat Vaughn (Print) Pat Vaughn Date: 12/16/11
Inspector (Signature) Wanda Boutwell 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 ARBY'S	Permit # 108-1788	Date 12/16/2011
Address 5401 WHITTLESEY BLVD	City/State COLUMBUS GA	Zipcode 31909


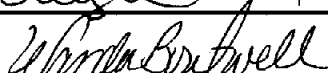
TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
tomatoes / Cold-Hold Unit	41.0 ° F	cheese / Cold-Hold Unit	42.0 ° F	deli chicken / Refrigerator	42.0 ° F
deli turkey / Refrigerator	41.0 ° F	roast beef / on slicer	150.0 ° F	roast chicken / Walk-In Cooler	40.0 ° F
angus beef / Walk-In Cooler	41.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

- | Item Number | Observations and Corrective Actions |
|-------------|--|
| 12B | Observed one employee without proper hair restraint Repeat Violation. |
| 14A | Observed improper storage of ice scoop (stored on top of ice machine) New Violation. |

Remarks

Person in Charge (Signature) 	Date: 12/16/11
Inspector (Signature) Wanda Boutwell 	Date: 12/16/2011