

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: <u>Maple Sport Bar and Restaurant</u> Address: <u>8328 Veterans PKWY UNIT A</u>						93	A
City: <u>COLUMBUS</u> Time In: <u>01</u> : <u>15</u> PM Time Out: <u>02</u> : <u>15</u> PM Inspection Date: <u>05/20/2011</u> CFSM: <u>Vicki</u>							
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/>						Last Score 96	Grade A
Risk Type: 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: <u>106-1816</u>						Date 06/09/10	
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.						Prior Score 94	Grade A
						Date 02/26/10	
						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				Compliance Status			
1	IN	OUT	NA	NO	COS	R	
Supervision - Subcategory 2				4 points			
	<input checked="" type="radio"/>	<input type="radio"/>					
1-2. Person in charge present, demonstrates knowledge, and performs duties				0 0			
2	IN	OUT	NA	NO			9 points
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					
2-1A. Proper use of restriction & exclusion				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
2-1B. Hands clean and properly washed				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
Employee Health, Good Hygienic Practices-Subcategory 2				4 points			
	<input checked="" type="radio"/>	<input type="radio"/>					
2-2A. Management awareness; policy present; reporting				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
2-2B. Proper eating, tasting, drinking, or tobacco use				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
2-2C. No discharge from eyes, nose, and mouth				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
2-2D. Adequate handwashing facilities supplied & accessible				0 0			
3	IN	OUT	NA	NO			9 points
Approved Source - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					
3-1A. Food obtained from approval source, parasite destruction				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
3-1B. Food received at proper temperature				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
3-1C. Food in good condition, safe, and unadulterated				0 0			
4	IN	OUT	NA	NO			9 points
Protection from Contamination - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					
4-1A. Food separated and protected				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				0 0			
	<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				0 0			
	<input checked="" type="radio"/>	<input type="radio"/>					
4-2B. Food-contact surfaces; cleaned & sanitized				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 case provision) = 1 point per category)							
Compliance Status				Compliance Status			
10	OUT	Safe Food and Water, Food Identification					3 points
	<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
11	OUT	Food Temperature Control					3 points
	<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
12	OUT	Prevention of Food Contamination					3 points
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage display					0 0
	<input checked="" 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
13	OUT	Postings and Compliance with Clean Air Act					1 point
	<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
14	OUT	Proper Use of Utensils					1 point
	<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 checked="" type="radio"/>	14C. Single-use/single-service articles; properly stored, used					0 0
	<input type="radio"/>	14D. Gloves used properly					0 0
15	OUT	Utensils, Equipment and Vending					1 point
	<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
16	OUT	Water, Plumbing and Waste					2 points
	<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
17	OUT	Physical Facilities					1 point
	<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
18	OUT	Pest and Animal Control					3 points
	<input checked="" type="radio"/>	18. Insects, rodents, and animals not present					0 0
Person in Charge (Signature)				(Print) Dorothy Watkins		Date: 01/01/1900	
Inspector (Signature) Wanda Boutwell				Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>		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
Maple Sport Bar and Restaurant

Permit #
106-1816

Date
05/20/2011

Address
8328 VETERANS PKWY UNIT A

City/State
COLUMBUS GA

Zipcode
31909

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
sausage / Cold-Hold Unit	37.0 ° F	tomatoes / Cold-Hold Unit	45.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

- | | |
|-------------|--|
| Item Number | |
| 12B | employees with no hair nets New Violation. |
| 14C | unwrapped stirrers at bar-must be wrapped or properly dispensed New Violation. |
| 18 | flies in facility New Violation. |

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Wanda Boutwell

Date: 05/20/2011