

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE
Establishment Name: <u>Alton's Place III</u>						92	A
Address: <u>3383 North Lumpkin RD</u>							
City: <u>COLUMBUS</u> Time In: <u>01</u> : <u>30</u> PM Time Out: <u>02</u> : <u>20</u> PM							
Inspection Date: <u>01/31/2012</u> CFSM: <u>Michele Upshaw</u>							
Purpose of Inspection: Construction/Preoperational <input type="radio"/> Initial <input type="radio"/> Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Temporary <input type="radio"/>				Last Score	Grade	Date	
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>106-1835</u>				95	A	08/08/11	
<small>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 these or injury.</small>				Prior Score	Grade	Date	
<small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>				90	A	02/15/11	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						<small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=69</small>	

(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.)																	
<small>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</small>																	
Compliance Status					Compliance Status												
1	IN	OUT	NA	NO	Supervision	4 points	COS	R	5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory	9 points	COS	R
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties		<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	
	<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 type="radio"/>	<input checked="" type="radio"/>	5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<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"/>		
	<input checked="" type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1A. Proper cold holding temperature	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-1B. Proper hot holding temperature	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<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 checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<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"/>			2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	6-2. Proper date marking and disposition	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approval source, parasite destruction	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<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"/>		
	<input checked="" type="radio"/>	<input type="radio"/>			3-1B. Food received at proper temperature	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<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"/>			3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	8-2B. Toxic substances properly identified, stored, used	<input type="radio"/>	<input type="radio"/>		
	<input checked="" type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan	<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 type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					
	<input checked="" type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>					

(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)																	
Compliance Status					Compliance Status												
10	OUT				Safe Food and Water, Food Identification	3 points	COS	R	14	OUT				Proper Use of Utensils	1 point	COS	R
	<input type="radio"/>				10A. Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14A. In-use utensils; properly stored	<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"/>	<input type="radio"/>	<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"/>				10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<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"/>				10D. Food properly labeled; original container; required records available; shellstock tags	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>				11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<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"/>	<input type="radio"/>	<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"/>				11C. Approved thawing methods used	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>				11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>				12A. Contamination prevented during food preparation, storage display	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>				12B. Personal cleanliness	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed	<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"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>				12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<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"/>				13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<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"/>				13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>				18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>				

Person in Charge (Signature)	(Print) Cynthia Harris	Date:
Inspector (Signature)	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 Alton's Place III	Permit # 106-1835	Date 01/31/2012
Address 3383 NORTH LUMPKIN RD	City/State COLUMBUS GA	Zipcode 31903

TEMPERATURE OBSERVATIONS

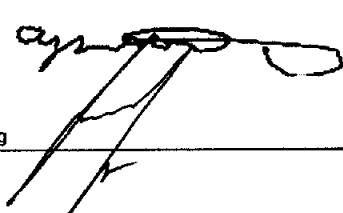
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
meatballs / Refrigerator	40.0 ° F	bologna / Refrigerator	40.0 ° F	cheese / Refrigerator	41.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation	Action
2-2D	Items stored in the handwash sink (not accessable)	New Violation.
18	uncapped plumbing line(removed toilet) in ladies room,	Repeat Violation.

Remarks

Person in Charge (Signature)



Date:

Inspector (Signature) Jason Long

Date: 01/31/2012