

DEPARTMENT OF COMMUNITY HEALTH, DIVISION OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE	
<b>Establishment Name:</b> <u>MAPLE RIDGE GOLF CLUB</u> <b>Address:</b> <u>4700 MAPLE RIDGE TRL</u>						97	A	
<b>City:</b> <u>COLUMBUS</u> <b>Time In:</b> <u>01</u> : <u>05</u> PM <b>Time Out:</b> <u>02</u> : <u>05</u> PM <b>Inspection Date:</b> <u>07/21/2011</u> <b>CFSM:</b> <u>Bill Williams</u>								
<b>Purpose of Inspection:</b> Routine <input checked="" type="radio"/> Followup <input type="radio"/> Complaint <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/>								
<b>Risk Type:</b> 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> <b>Permit#:</b> <u>106-277</u>								
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 into foods.						Last Score <b>86</b>	Grade <b>B</b>	Date <b>01/27/11</b>
						Prior Score <b>91</b>	Grade <b>A</b>	Date <b>08/18/10</b>
						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	Supervision - Subcategory 2	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"/>	
2	IN	OUT	NA	NO	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	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input 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 checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input 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			
	<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"/>	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			
	<input checked="" type="radio"/>	<input 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"/>	<input type="radio"/>		4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		4-2B. Food-contact surfaces; cleaned & sanitized	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>			5-1B. Proper reheating procedures for hot holding	<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"/>	
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1			
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperature	<input type="radio"/>	<input type="radio"/>	
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1B. Proper hot holding temperature	<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"/>	<input 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			
	<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			
	<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			
	<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"/>	
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				Compliance Status				
10	OUT				Safe Food and Water, Food Identification	COS	R	
	<input type="radio"/>	<input type="radio"/>			10A. Pasteurized eggs used where required	<input type="radio"/>	<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"/>			10C. Variance obtained for specialized processing methods	<input type="radio"/>	<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"/>	
11	OUT				Food Temperature Control			
	<input checked="" 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"/>			11B. Plant food properly cooked for hot holding	<input type="radio"/>	<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"/>			11D. Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	
12	OUT				Prevention of Food Contamination			
	<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"/>			12B. Personal cleanliness	<input type="radio"/>	<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"/>			12D. Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	
13	OUT				Postings and Compliance with Clean Air Act			
	<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"/>			13B. Compliance with Georgia Smoke Free Air Act	<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"/>	<input type="radio"/>			14B. Utensils, equipment and linens; properly stored, dried, handled	<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"/>	<input type="radio"/>			14D. Gloves used properly	<input type="radio"/>	<input type="radio"/>	
15	OUT				Utensils, Equipment and Vending			
	<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"/>	<input type="radio"/>			15B. Warewashing facilities; installed, maintained, used; test strips	<input type="radio"/>	<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			
	<input type="radio"/>	<input type="radio"/>			16A. Hot and cold water available; adequate pressure	<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"/>	<input type="radio"/>			16C. Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	
17	OUT				Physical Facilities			
	<input type="radio"/>	<input type="radio"/>			17A. Toilet facilities; properly constructed, supplied, cleaned	<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"/>	<input type="radio"/>			17C. Physical facilities installed, maintained, and clean	<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"/>	
18	OUT				Pest and Animal Control			
	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	
<b>Person in Charge (Signature)</b> _____ (Print) <b>Bill Williams</b>						<b>Date:</b> <u>01/01/1900</u>		
<b>Inspector (Signature)</b> <u>Wanda Boutwell</u>						<b>Follow-up:</b> YES <input type="radio"/> NO <input checked="" type="radio"/>		
						<b>Follow-up Date:</b> _____		

### 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 RIDGE GOLF CLUB

**Permit #**  
106-277

**Date**  
07/21/2011

**Address**  
4700 MAPLE RIDGE TRL

**City/State**  
COLUMBUS GA

**Zipcode**  
31909

#### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
tuna salad / Cold-Hold Unit	41.0 ° F	chicken salad / Cold-Hold Unit	42.0 ° F	deli turkey / Cold-Hold Unit	43.0 ° F
ham / Walk-In Cooler	42.0 ° F	turkey / Walk-In Cooler	42.0 ° F	chili / Hot-Hold Unit	200.0 ° F
chicken gravy / Hot-Hold Unit	180.0 ° F				

#### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	11A	walk in cooler 42 degrees, needs to have thermostat set lower	New Violation.
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Remarks

**Person in Charge (Signature)**

**Date:**

**Inspector (Signature)** Wanda Boutwell

**Date:** 07/21/2011