



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

Establishment Name: COLUMBUS TRANSITIONAL CENTER UNIT 1

Address: 3900 SCHATULGA RD

City: COLUMBUS Time In: 10 : 05 AM Time Out: 09 : 40 AM

Inspection Date: 12/15/2010 CFSM: Edward Rice

Purpose of Inspection: Routine  Followup  Complaint   
Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-282

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
100	A	02/23/10
Prior Score	Grade	Date
92	A	02/11/09

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

**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				COS	R	14	OUT				COS	R
<b>Safe Food and Water, Food Identification</b> 3 points					<b>Proper Use 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. Food properly labeled; original container; required records available; shellstock tags					14D. Gloves used properly								
<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					<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					<b>Physical Facilities</b> 1 point								
12D. Washing fruits and vegetables					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								
					<b>18 Pest and Animal Control</b> 3 points								
					18. Insects, rodents, and animals not present								

Person in Charge (Signature) \_\_\_\_\_ (Print) Harry Grier Date: 01/01/1900  
Inspector (Signature) Jason Long 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).*

<b>Establishment</b> COLUMBUS TRANSITIONAL CENTER UNIT 1	<b>Permit #</b> 106-282	<b>Date</b> 12/15/2010
<b>Address</b> 3900 SCHATULGA RD	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31907

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS				
Remarks					

<b>Person in Charge (Signature)</b>	<b>Date:</b>
<b>Inspector (Signature)</b> Jason Long	<b>Date:</b> 12/15/2010