



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

Establishment Name: ST. FRANCIS HOSPITAL

Address: 2122 MANCHESTER EXPY

City: COLUMBUS Time In: 09 : 00 AM Time Out: 10 : 25 AM

Inspection Date: 01/24/2012 CFM#: John Harris

Purpose of Inspection: Routine  Followup  Complaint   
Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-290

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
96	A	07/22/11
Prior Score	Grade	Date
100	A	01/25/11

CURRENT SCORE	CURRENT GRADE
<b>100</b>	<b>A</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					COS	R
1	IN	OUT	NA	NO		
<b>Supervision - Subcategory 2</b> 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties						
2	IN	OUT	NA	NO		
<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1A. Proper use of restriction & exclusion						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1B. Hands clean and properly washed						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed						
<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2A. Management awareness; policy present; reporting						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, tasting, drinking, or tobacco use						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth						
	<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible						
3	IN	OUT	NA	NO		
<b>Approved Source - Subcategory 1</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approval source, parasite destruction						
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>		
3-1B. Food received at proper temperature						
	<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated						
4	IN	OUT	NA	NO		
<b>Protection from Contamination - Subcategory 1</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1A. Food separated and protected						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served						
<b>Protection from Contamination - Subcategory 2</b> 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered						
	<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces; cleaned & sanitized						

Compliance Status					COS	R
5	IN	OUT	NA	NO		
<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 9 points						
	<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 type="radio"/>	<input checked="" type="radio"/>		
5-1B. Proper reheating procedures for hot holding						
<b>Consumer Advisory - Subcategory 2</b> 4 points						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
5-2. Consumer advisory provided for raw and undercooked foods						
6	IN	OUT	NA	NO		
<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-1A. Proper cold holding temperature						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-1B. Proper hot holding temperature						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-1C. Proper cooling time and temperature						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
6-1D. Time as a public health control; procedures and records						
<b>Date Marking - Subcategory 2</b> 4 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
6-2. Proper date marking and disposition						
7	IN	OUT	NA	NO		
<b>Highly Susceptible Populations - Subcategory 1</b> 9 points						
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
7-1. Pasteurized foods used; Prohibited foods not offered						
8	IN	OUT	NA	NO		
<b>Chemicals - Subcategory 2</b> 4 points						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
8-2A. Food additives; approved and properly used						
	<input checked="" type="radio"/>	<input type="radio"/>				
8-2B. Toxic substances properly identified, stored, used						
9	IN	OUT	NA	NO		
<b>Conformance with Approved Procedures - Subcategory 2</b> 4 points						
	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
9-2. Compliance with variance, specialized process and HACCP plan						

**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					COS	R
10	OUT					
<b>Safe Food and Water, Food Identification</b> 3 points						
	<input type="radio"/>					
10A. Pasteurized eggs used where required						
	<input type="radio"/>					
10B. Water and ice from approved source						
	<input type="radio"/>					
10C. Variance obtained for specialized processing methods						
	<input type="radio"/>					
10D. Food properly labeled; original container; required records available; shellstock tags						
11	OUT					
<b>Food Temperature Control</b> 3 points						
	<input type="radio"/>					
11A. Proper cooling methods used; adequate equipment for temperature control						
	<input type="radio"/>					
11B. Plant food properly cooked for hot holding						
	<input type="radio"/>					
11C. Approved thawing methods used						
	<input type="radio"/>					
11D. Thermometers provided and accurate						
12	OUT					
<b>Prevention of Food Contamination</b> 3 points						
	<input type="radio"/>					
12A. Contamination prevented during food preparation, storage display						
	<input type="radio"/>					
12B. Personal cleanliness						
	<input type="radio"/>					
12C. Wiping cloths; properly used and stored						
	<input type="radio"/>					
12D. Washing fruits and vegetables						
13	OUT					
<b>Postings and Compliance with Clean Air Act</b> 1 point						
	<input type="radio"/>					
13A. Posted: Permit/Inspection/Smoking Poster/Handwashing						
	<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act						

Compliance Status					COS	R
14	OUT					
<b>Proper Use of Utensils</b> 1 point						
	<input type="radio"/>					
14A. In-use utensils; properly stored						
	<input type="radio"/>					
14B. Utensils, equipment and linens; properly stored, dried, handled						
	<input type="radio"/>					
14C. Single-use/single-service articles; properly stored, used						
	<input type="radio"/>					
14D. Gloves used properly						
15	OUT					
<b>Utensils, Equipment and Vending</b> 1 point						
	<input type="radio"/>					
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
	<input type="radio"/>					
15B. Warewashing facilities; installed, maintained, used; test strips						
	<input type="radio"/>					
15C. Nonfood-contact surfaces clean						
16	OUT					
<b>Water, Plumbing and Waste</b> 2 points						
	<input type="radio"/>					
16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>					
16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>					
16C. Sewage and waste water properly disposed						
17	OUT					
<b>Physical Facilities</b> 1 point						
	<input type="radio"/>					
17A. Toilet facilities; properly constructed, supplied, cleaned						
	<input type="radio"/>					
17B. Garbage/refuse properly disposed; facilities maintained						
	<input type="radio"/>					
17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>					
17D. Adequate ventilation and lighting; designated areas used						
18	OUT					
<b>Pest and Animal Control</b> 3 points						
	<input type="radio"/>					
18. Insects, rodents, and animals not present						

Person in Charge (Signature)

(Print) John Harris

Date: 01/24/2012

Inspector (Signature) Kristi Ludy

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**  
ST. FRANCIS HOSPITAL

**Permit #**  
106-290

**Date**  
01/24/2012

**Address**  
2122 MANCHESTER EXPY

**City/State**  
COLUMBUS GA

**Zipcode**  
31904

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
milk / Cold-Hold Unit	30.0 ° F	chicken / Cold-Hold Unit	38.0 ° F	mashed potatoes / Hot-Hold Unit	156.0 ° F
sausage / Hot-Hold Unit	145.0 ° F	roast beef / Cold-Hold Unit	38.0 ° F	chicken salad / Cold-Hold Unit	39.0 ° F
rice / Hot-Hold Unit	165.0 ° F	tuna salad / Cold-Hold Unit	35.0 ° F	sausage / Cold-Hold Unit	22.0 ° F

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number


Remarks    No violations observed at time of inspection.

Person in Charge (Signature)

Date: 01/24/2012

Inspector (Signature) Kristi Ludy

Date: 01/24/2012


  
 Kristi Ludy EHS IV