

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report



Establishment Name: Courtyard By Marriott
Address: 3501 Courtyard Way

City: Columbus Time In: 11:45 AM Time Out: 12:25 PM
Inspection Date: 5/14/10 CFM: Linda Samuel exp 10/2013

Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other
Risk Type: 1 2 3 Permit#: 106-037

Last Score	Grade	Date
100	A	11-03-2009
Prior Score	Grade	Date
99	A	4-10-2009

CURRENT SCORE

CURRENT GRADE

99

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 number 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 of the same code provision)=2 points per subcategory

Compliance Status					COS	R	Compliance Status					COS	R
1	IN	OUT	NA	NO			6	IN	OUT	NA	NO		
Supervision - Subcategory 2					4	points	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1					9	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFM on staff							5-1A. Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>		
2 Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1					9	points	5-1B. Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-1A. Proper use of restriction & exclusion					<input type="radio"/>	<input type="radio"/>	Consumer Advisory-Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-1B. Hands clean and properly washed					<input type="radio"/>	<input 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"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-1C. No bare hand contact with ready-to-eat foods					<input type="radio"/>	<input type="radio"/>	6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1					9	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
Employee Health, Good Hygienic Practices Subcategory 2					4	points	6-1A. Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-2A. Management awareness; policy present; reporting					<input type="radio"/>	<input type="radio"/>	6-1B. Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-2B. Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-2C. No discharge from eyes, nose, and mouth					<input type="radio"/>	<input 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"/>	<input type="radio"/>	<input checked="" type="radio"/>			
2-2D. Adequate handwashing facilities supplied & accessible					<input type="radio"/>	<input type="radio"/>	Date Marking-Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
3 Approved Source -Subcategory 1					9	points	6-2. Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
3-1A. Food obtained from approved source; parasite destruction					<input type="radio"/>	<input type="radio"/>	7 IN OUT NA NO Highly Susceptible Populations -Subcategory 1					9	points
	<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"/>	7-1. Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
3-1C. Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>	8 IN OUT NA NO Chemicals - Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
4 Protection from Contamination-Subcategory 1					9	points	8-2A. Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
4-1A. Food separated and protected					<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>
	<input checked="" 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"/>	9 IN OUT NA NO Conformance with Approved Procedures - Subcategory 2					4	points
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
Protection from Contamination-Subcategory 2					4	points	9-2. Compliance with variance, specialized process and HACCP plan process and HACCP					<input type="radio"/>	<input type="radio"/>
	<input checked="" type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			
4-2A. Food stored covered					<input type="radio"/>	<input type="radio"/>							
	<input checked="" 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"/>											

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					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
Safe Food and Water, Food Identification					3	points	Proper Use and Handling of Utensils					1	point
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10A. Pasteurized eggs used where required					<input type="radio"/>	<input type="radio"/>	14A. In-use utensils: properly stored					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	14B. Utensils, equipment and linens: properly stored, dried, handled					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	14C. Single-use/single-service articles: properly stored, used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food					<input type="radio"/>	<input type="radio"/>	14D. Gloves used properly					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11 Food Temperature Control					3	points	15 OUT Utensils, Equipment and Vending					1	point
	<input type="radio"/>	<input type="radio"/>						<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"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	15B. Warewashing facilities: installed, maintained, used; test strips					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11C. Approved thawing methods used					<input type="radio"/>	<input type="radio"/>	15C. Nonfood-contact surfaces clean					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
11D. Thermometers provided and accurate					<input type="radio"/>	<input type="radio"/>	16 OUT Water, Plumbing and Waste					2	points
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12 Prevention of Food Contamination					3	points	16A. Hot and cold water available; adequate pressure					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12A. Contamination prevented during food preparation, storage & display					<input type="radio"/>	<input type="radio"/>	16B. Plumbing installed; proper backflow devices					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12B. Personal cleanliness					<input type="radio"/>	<input type="radio"/>	16C. Sewage and waste water properly disposed					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<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"/>	17 OUT Physical Facilities					1	point
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
12D. Washing fruits and vegetables					<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"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
13 Postings and Compliance with Clean Air Act					1	point	17B. Garbage/refuse properly disposed; facilities maintained					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					<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"/>						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
13B. Compliance with Georgia Smoke Free Air Act					<input type="radio"/>	<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used					<input type="radio"/>	<input type="radio"/>
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			
							18 OUT Pest and Animal Control					3	points
	<input type="radio"/>	<input type="radio"/>						<input type="radio"/>	<input type="radio"/>	<input 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) Chris Smith (Print) Chris Smith Date: 5/14/10
Inspector (Signature) Jeren Siler EHS Follow-up: YES NO Follow-up Date: 5/14/10

