



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Cougar Food Court
 Address: 4225 University Ave
 City: Columbus Time In: 11:45 AM PM Time Out: 12:55 AM PM
 Inspection Date: 2/18/10 CFM: Randall Bordett exp 11/2014
 Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 106-000046

CURRENT SCORE

CURRENT GRADE

97

A

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.
 Last Score: 98 Grade: A Date: 11-03-2009
 Prior Score: new Grade: P Date: 9-03-2009

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.)

Compliance Status					COS	R	Points
1	IN	OUT	NA	NO			4 points
Supervision - Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>					0
1-2. Person in charge present, demonstrates knowledge, and performs duties; CFM on staff							
2	IN	OUT	NA	NO			9 points
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					0
2-1A. Proper use of restriction & exclusion							
	<input checked="" type="radio"/>	<input type="radio"/>					0
2-1B. Hands clean and properly washed							
	<input checked="" type="radio"/>	<input type="radio"/>					0
2-1C. No bare hand contact with ready-to-eat foods							
	<input checked="" type="radio"/>	<input type="radio"/>					0
Employee Health, Good Hygienic Practices Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>					0
2-2A. Management awareness, policy present, reporting							
	<input checked="" type="radio"/>	<input type="radio"/>					0
2-2B. Proper eating, tasting, drinking, or tobacco use							
	<input checked="" type="radio"/>	<input type="radio"/>					0
2-2C. No discharge from eyes, nose, and mouth							
	<input checked="" type="radio"/>	<input type="radio"/>					0
2-2D. Adequate handwashing facilities supplied & accessible							
3	IN	OUT	NA	NO			9 points
Approved Source -Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					0
3-1A. Food obtained from approved source; parasite destruction							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
3-1B. Food received at proper temperature							
	<input checked="" type="radio"/>	<input type="radio"/>					0
3-1C. Food in good condition, safe, and unadulterated							
4	IN	OUT	NA	NO			9 points
Protection from Contamination-Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					0
4-1A. Food separated and protected							
	<input checked="" type="radio"/>	<input type="radio"/>					0
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							
Protection from Contamination-Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>					0
4-2A. Food stored covered							
	<input checked="" type="radio"/>	<input type="radio"/>					0
4-2B. Food-contact surfaces: cleaned & sanitized							

Compliance Status					COS	R	Points
6	IN	OUT	NA	NO			9 points
Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
5-1A. Proper cooking time and temperatures							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
5-1B. Proper reheating procedures for hot holding							
	<input checked="" type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
Consumer Advisory-Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
5-2. Consumer advisory provided for raw and undercooked foods							
6	IN	OUT	NA	NO			9 points
Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1							
	<input checked="" type="radio"/>	<input type="radio"/>					0
6-1A. Proper cold holding temperatures							
	<input checked="" type="radio"/>	<input type="radio"/>					0
6-1B. Proper hot holding temperatures							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
6-1C. Proper cooling time and temperature							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
6-1D. Time as a public health control: procedures and records							
	<input checked="" type="radio"/>	<input type="radio"/>					0
Date Marking-Subcategory 2							
	<input checked="" type="radio"/>	<input type="radio"/>					0
6-2. Proper date marking and disposition							
7	IN	OUT	NA	NO			9 points
Highly Susceptible Populations -Subcategory 1							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
7-1. Pasteurized foods used; prohibited foods not offered							
8	IN	OUT	NA	NO			4 points
Chemicals - Subcategory 2							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
8-2A. Food additives: approved and properly used							
	<input checked="" type="radio"/>	<input type="radio"/>					0
8-2B. Toxic substances properly identified, stored, used							
9	IN	OUT	NA	NO			4 points
Conformance with Approved Procedures - Subcategory 2							
	<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>			0
9-2. Compliance with variance, specialized process and HACCP plan process and HACCP							

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	Points
10	OUT						3 points
Safe Food and Water, Food Identification							
	<input type="radio"/>						0
10A. Pasteurized eggs used where required							
	<input type="radio"/>						0
10B. Water and ice from approved source							
	<input type="radio"/>						0
10C. Variance obtained for specialized processing methods							
	<input type="radio"/>						0
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food							
11	OUT						3 points
Food Temperature Control							
	<input type="radio"/>						0
11A. Proper cooling methods used; adequate equipment for temperature control							
	<input type="radio"/>						0
11B. Plant food properly cooked for hot holding							
	<input type="radio"/>						0
11C. Approved thawing methods used							
	<input type="radio"/>						0
11D. Thermometers provided and accurate							
12	OUT						3 points
Prevention of Food Contamination							
	<input checked="" type="radio"/>						0
12A. Contamination prevented during food preparation, storage & display							
	<input type="radio"/>						0
12B. Personal cleanliness							
	<input checked="" type="radio"/>						0
12C. Wiping cloths: properly used and stored							
	<input type="radio"/>						0
12D. Washing fruits and vegetables							
13	OUT						1 point
Postings and Compliance with Clean Air Act							
	<input type="radio"/>						0
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							
	<input type="radio"/>						0
13B. Compliance with Georgia Smoke-free Air Act							

Compliance Status					COS	R	Points
14	OUT						1 point
Proper Use and Handling of Utensils							
	<input type="radio"/>						0
14A. In-use utensils: properly stored							
	<input type="radio"/>						0
14B. Utensils, equipment and linens: properly stored, dried, handled							
	<input type="radio"/>						0
14C. Single-use/single-service articles: properly stored, used							
	<input type="radio"/>						0
14D. Gloves used properly							
15	OUT						1 point
Utensils, Equipment and Vending							
	<input type="radio"/>						0
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
	<input type="radio"/>						0
15B. Warewashing facilities: installed, maintained, used; test strips							
	<input type="radio"/>						0
15C. Nonfood-contact surfaces clean							
16	OUT						2 points
Water, Plumbing and Waste							
	<input type="radio"/>						0
16A. Hot and cold water available; adequate pressure							
	<input type="radio"/>						0
16B. Plumbing installed; proper backflow devices							
	<input type="radio"/>						0
16C. Sewage and waste water properly disposed							
17	OUT						1 point
Physical Facilities							
	<input type="radio"/>						0
17A. Toilet facilities: properly constructed, supplied, cleaned							
	<input type="radio"/>						0
17B. Garbage/refuse properly disposed; facilities maintained							
	<input type="radio"/>						0
17C. Physical facilities installed, maintained, and clean							
	<input type="radio"/>						0
17D. Adequate ventilation and lighting; designated areas used							
18	OUT						3 points
Pest and Animal Control							
	<input type="radio"/>						0
18. Insects, rodents, and animals not present							

Person in Charge (Signature) [Signature] (Print) Randall Bordett Date: 2/18/2010
 Inspector (Signature) Jensen Siler EHS Follow-up: YES NO Follow-up Date: ---

