



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

Establishment Name: SODEXO SERVICES INC (TSYS)

Address: 1600 1ST AVE BLDG B

City: COLUMBUS Time In: 08 : 00 AM Time Out: 09 : 30 AM

Inspection Date: 11/09/2011 CFSM: Richard Turner

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-513

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.

List Score	Grade	Date
100	A	03/17/11
Prior Score	Grade	Date
96	A	09/24/10

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

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
Safe Food and Water, Food Identification					
					0
10A. Pasteurized eggs used where required					
					0
10B. Water and ice from approved source					
					0
10C. Variance obtained for specialized processing methods					
					0
10D. Food properly labeled; original container; required records available; shellstock tags					
					0
11	OUT				3
Food Temperature Control					
					0
11A. Proper cooling methods used; adequate equipment for temperature control					
					0
11B. Plant food properly cooked for hot holding					
					0
11C. Approved thawing methods used					
					0
11D. Thermometers provided and accurate					
					0
12	OUT				3
Prevention of Food Contamination					
					0
12A. Contamination prevented during food preparation, storage display					
					0
12B. Personal cleanliness					
					0
12C. Wiping cloths; properly used and stored					
					0
12D. Washing fruits and vegetables					
					0
13	OUT				1
Postings and Compliance with Clean Air Act					
					0
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					
					0
13B. Compliance with Georgia Smoke Free Air Act					
					0
14	OUT				1
Proper Use of Utensils					
					0
14A. In-use utensils; properly stored					
					0
14B. Utensils, equipment and linens; properly stored, dried, handled					
					0
14C. Single-use/single-service articles; properly stored, used					
					0
14D. Gloves used properly					
					0
15	OUT				1
Utensils, Equipment and Vending					
					0
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
					0
15B. Warewashing facilities; installed, maintained, used; test strips					
					0
15C. Nonfood-contact surfaces clean					
					0
16	OUT				2
Water, Plumbing and Waste					
					0
16A. Hot and cold water available; adequate pressure					
					0
16B. Plumbing installed; proper backflow devices					
					0
16C. Sewage and waste water properly disposed					
					0
17	OUT				1
Physical Facilities					
					0
17A. Toilet facilities; properly constructed, supplied, cleaned					
					0
17B. Garbage/refuse properly disposed; facilities maintained					
					0
17C. Physical facilities installed, maintained, and clean					
					0
17D. Adequate ventilation and lighting; designated areas used					
					0
18	OUT				3
Pest and Animal Control					
					0
18. Insects, rodents, and animals not present					
					0

Person in Charge (Signature) Richard Turner (Print) Richard Turner Date: 11/09/2011
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
SODEXO SERVICES INC (TSYS)

Permit #
106-513

Date
11/09/2011

Address
1600 1ST AVE BLDG B

City/State
COLUMBUS GA

Zipcode
31901

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
scrambled eggs / Hot-Hold Unit	162.0 ° F	sausage gravy / Hot-Hold Unit	167.0 ° F	sausage gravy / Hot-Hold Unit	136.0 ° F
boiled eggs / Refrigerator	40.0 ° F	tuna salad / Refrigerator	40.0 ° F	sliced tomatoes / Walk-In Cooler	41.0 ° F
turkey / Walk-In Cooler	41.0 ° F	sliced tomatoes / Walk-In Cooler	40.0 ° F	sausage gravy / Walk-In Cooler	39.0 ° F
sausage gravy / Hot-Hold Unit	152.0 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

Remarks No violations noted at time of inspection.

Person In Charge (Signature)

Kristi Ludy
Inspector (Signature) Kristi Ludy EIS

Date: 11/09/2011

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