



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

Establishment Name: COLUMBUS HOSPICE HOUSE

Address: 7020 MOON RD

City: COLUMBUS Time In: 03 : 40 PM Time Out: 04 : 45 PM

Inspection Date: 07/20/2011 CFSM: Cathy Collins

Purpose of Inspection: Routine Followup Complaint
 Preliminary Other

Risk Type: 1 2 3 Permit#: 106-596

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	01/25/11
Prior Score	Grade	Date
100	A	07/20/10

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	Compliance Status		COS	R	Points
1	IN OUT NA NO			4	5	IN OUT NA NO			9
Supervision - Subcategory 2					Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1				
	<input checked="" 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				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2	IN OUT NA NO			9		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1					5-1B. Proper reheating procedures for hot holding				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-1A. Proper use of restriction & exclusion					Consumer Advisory-Subcategory 2				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-1B. Hands clean and properly washed					5-2. Consumer advisory provided for raw and undercooked foods				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed					6	IN OUT NA NO			9
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1				
Employee Health, Good Hygienic Practices-Subcategory 2						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1A. Proper cold holding temperature				
2-2A. Management awareness; policy present; reporting						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1B. Proper hot holding temperature				
2-2B. Proper eating, tasting, drinking, or tobacco use						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1C. Proper cooling time and temperature				
2-2C. No discharge from eyes, nose, and mouth						<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		6-1D. Time as a public health control; procedures and records				
2-2D. Adequate handwashing facilities supplied & accessible						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Date Marking-Subcategory 2				
3	IN OUT NA NO			9		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Approved Source - Subcategory 1					6-2. Proper date marking and disposition				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		7	IN OUT NA NO			9
3-1A. Food obtained from approval source, parasite destruction					Highly Susceptible Populations - Subcategory 1				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
3-1B. Food received at proper temperature					7-1. Pasteurized foods used; Prohibited foods not offered				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		8	IN OUT NA NO			4
3-1C. Food in good condition, safe, and unadulterated					Chemicals - Subcategory 2				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Protection from Contamination - Subcategory 1					8-2A. Food additives; approved and properly used				
	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
4-1A. Food separated and protected					8-2B. Toxic substances properly identified, stored, used				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		9	IN OUT NA NO			4
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					Conformance with Approved Procedures - Subcategory 2				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Protection from Contamination-Subcategory 2					9-2. Compliance with variance, specialized process and HACCP plan				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
4-2A. Food stored covered						<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"/>	
4-2B. Food-contact surfaces; cleaned & sanitized						<input type="radio"/>	<input 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	Points	Compliance Status		COS	R	Points
10	OUT			3	14	OUT			1
Safe Food and Water, Food Identification					Proper Use of Utensils				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
10A. Pasteurized eggs used where required					14A. In-use utensils; properly stored				
	<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					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"/>	
10C. Variance obtained for specialized processing methods					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"/>	
10D. Food properly labeled; original container; required records available; shellstock tags					14D. Gloves used properly				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		15	OUT			1
11	OUT			3	Utensils, Equipment and Vending				
Food Temperature Control						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
11A. Proper cooling methods used; adequate equipment for temperature control						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		15B. Warewashing facilities; installed, maintained, used; test strips				
11B. Plant food properly cooked for hot holding						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		15C. Nonfood-contact surfaces clean				
11C. Approved thawing methods used					16	OUT			2
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		Water, Plumbing and Waste				
11D. Thermometers provided and accurate						<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		16A. Hot and cold water available; adequate pressure				
12	OUT			3		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
Prevention of Food Contamination					16B. Plumbing installed; proper backflow devices				
	<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					16C. Sewage and waste water properly disposed				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		17	OUT			1
12B. Personal cleanliness					Physical Facilities				
	<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					17A. Toilet facilities; properly constructed, supplied, cleaned				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
12D. Washing fruits and vegetables					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"/>	
Postings and Compliance with Clean Air Act					17C. Physical facilities installed, maintained, and clean				
	<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					17D. Adequate ventilation and lighting; designated areas used				
	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		18	OUT			3
13B. Compliance with Georgia Smoke Free Air Act					Pest and Animal Control				
	<input type="radio"/>	<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"/>	

Person in Charge (Signature)

(Print) Cathy Collins

Date: 01/01/1900

Inspector (Signature) Wanda Boutwell

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
COLUMBUS HOSPICE HOUSE

Permit #
106-596

Date
07/20/2011

Address
7020 MOON RD

City/State
COLUMBUS GA

Zipcode
31909

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
deli turkey / Refrigerator	42.0 ° F	gravy / Refrigerator	38.0 ° F	canteloupe / Refrigerator	38.0 ° F
roast beef / cooling	158.0 ° F				

Item
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

Remarks

Person in Charge (Signature)

Date:

Inspector (Signature) Wanda Boutwell

Date: 07/20/2011