

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

Establishment Name: CHURCH'S FRIED CHICKEN

Address: 1805 HAMILTON RD

City: COLUMBUS Time In: 03 : 45 PM Time Out: 04 : 55 PM

Inspection Date: 08/23/2011 CFSM: Kenneth Howell

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-651

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.

Last Score	Grade	Date
85	B	02/03/11
Prior Score	Grade	Date
81	B	08/16/10

CURRENT SCORE CURRENT GRADE

98

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

Compliance Status	IN	OUT	NA	NO	COS	R	Points
5 Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1							9 points
5-1A. Proper cooking time and temperatures	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
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"/>	0 0
Consumer Advisory-Subcategory 2							4 points
5-2. Consumer advisory provided for raw and undercooked foods	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
6 Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1							9 points
6-1A. Proper cold holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
6-1B. Proper hot holding temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
6-1C. Proper cooling time and temperature	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
6-1D. Time as a public health control; procedures and records	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
Date Marking-Subcategory 2							4 points
6-2. Proper date marking and disposition	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
7 Highly Susceptible Populations - Subcategory 1							9 points
7-1. Pasteurized foods used; Prohibited foods not offered	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
8 Chemicals - Subcategory 2							4 points
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"/>	0 0
8-2B. Toxic substances properly identified, stored, used	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
9 Conformance with Approved Procedures - Subcategory 2							4 points
9-2. Compliance with variance, specialized process and HACCP plan	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 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	IN	OUT	NA	NO	COS	R	Points
10 Safe Food and Water, Food Identification							3 points
10A. Pasteurized eggs used where required	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
10B. Water and ice from approved source	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
10D. Food properly labeled; original container; required records available; shellstock tags	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
11 Food Temperature Control							3 points
11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
11B. Plant food properly cooked for hot holding	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
11C. Approved thawing methods used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
11D. Thermometers provided and accurate	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
12 Prevention of Food Contamination							3 points
12A. Contamination prevented during food preparation, storage display	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
12B. Personal cleanliness	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
12C. Wiping cloths; properly used and stored	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
12D. Washing fruits and vegetables	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
13 Postings and Compliance with Clean Air Act							1 point
13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0

Compliance Status	IN	OUT	NA	NO	COS	R	Points
14 Proper Use of Utensils							1 point
14A. In-use utensils; properly stored	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
14B. Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
14C. Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
14D. Gloves used properly	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
15 Utensils, Equipment and Vending							1 point
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
15B. Warewashing facilities; installed, maintained, used; test strips	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
15C. Nonfood-contact surfaces clean	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
16 Water, Plumbing and Waste							2 points
16A. Hot and cold water available; adequate pressure	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
16B. Plumbing installed; proper backflow devices	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
16C. Sewage and waste water properly disposed	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
17 Physical Facilities							1 point
17A. Toilet facilities; properly constructed, supplied, cleaned	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
17C. Physical facilities installed, maintained, and clean	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0
18 Pest and Animal Control							3 points
18. Insects, rodents, and animals not present	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	0 0

Person in Charge (Signature)

(Print) Kenneth Howell

Date: 08/23/2011

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 CHURCH'S FRIED CHICKEN	Permit # 106-651	Date 08/23/2011
Address 1805 HAMILTON RD	City/State COLUMBUS GA	Zipcode 31904

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
mashed potatoes / Hot-Hold Unit	142.0 ° F	bbq chicken / Hot-Hold Unit	157.0 ° F	macaroni and cheese / Hot-Hold Unit	137.0 ° F
rice / Hot-Hold Unit	139.0 ° F	chicken / Hot-Hold Unit	168.0 ° F	cole slaw / Cold-Hold Unit	40.0 ° F
chicken / Final Cook Temp.	202.0 ° F	chicken / Walk-In Cooler	39.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

13A Unable to read health inspection form at a distance of 1 foot. Observed health inspection form posted behind front service counter. Repeat Violation.

Remarks

Person in Charge (Signature)

Date: 08/23/2011

Inspector (Signature) Kristi Ludy

Date: 08/23/2011