



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

Establishment Name: BURGER KING #3320
Address: 2033 WYNNTON RD

City: COLUMBUS Time In: 11 : 20 AM Time Out: 12 : 00 PM

Inspection Date: 12/13/2011 CFSM: Danny Parker

Purpose of Inspection: Routine Followup Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 106-680

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
99	A	06/13/11
Prior Score	Grade	Date
96	A	12/31/10

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					COS		R		Compliance Status					COS		R													
1	IN	OUT	NA	NO	Supervision - Subcategory 2				4 points		5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1				9 points									
	<input checked="" type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties				<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures				<input type="radio"/>	<input type="radio"/>								
	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	5-1B. Proper reheating procedures for hot holding				<input type="radio"/>	<input type="radio"/>								
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1				9 points							Consumer Advisory-Subcategory 2				4 points									
	<input checked="" type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" 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"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<input type="radio"/>	<input type="radio"/>						6				IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods - Subcategory 1				9 points	
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting				<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1A. Proper cold holding temperature				<input type="radio"/>	<input type="radio"/>								
	<input checked="" type="radio"/>	<input type="radio"/>			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"/>	6-1B. Proper hot holding temperature				<input type="radio"/>	<input type="radio"/>								
	<input checked="" type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" 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"/>			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"/>	6-1D. Time as a public health control; procedures and records				<input type="radio"/>	<input type="radio"/>								
3	IN	OUT	NA	NO	Approved Source - Subcategory 1				9 points							Data Marking-Subcategory 2				4 points									
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approval source, parasite destruction				<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition				<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				IN	OUT	NA	NO	Highly Susceptible Populations - Subcategory 1				9 points		
	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	7-1. Pasteurized foods used; Prohibited foods not offered				<input type="radio"/>	<input type="radio"/>								
4	IN	OUT	NA	NO	Protection from Contamination - Subcategory 1				9 points							8				IN	OUT	NA	NO	Chemicals - Subcategory 2				4 points	
	<input checked="" type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected				<input type="radio"/>	<input type="radio"/>		<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	8-2A. Food additives; approved and properly used				<input 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"/>		<input type="radio"/>	<input type="radio"/>	<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"/>			4-2A. Food stored covered				<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"/>			4-2B. Food-contact surfaces; cleaned & sanitized				<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan				<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		Compliance Status					COS		R			
10	OUT	Safe Food and Water, Food Identification				3 points				14	OUT	Proper Use of Utensils				1 point			
	<input type="radio"/>	10A. Pasteurized eggs used where required				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	14A. In-use utensils; properly stored				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	10B. Water and ice from approved source				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	14B. Utensils, equipment and linens; properly stored, dried, handled				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	10C. Variance obtained for specialized processing methods				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	14C. Single-use/single-service articles; properly stored, used				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	10D. Food properly labeled; original container; required records available; shellstock tags				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	14D. Gloves used properly				<input type="radio"/>	<input type="radio"/>		
11	OUT	Food Temperature Control				3 points				15	OUT	Utensils, Equipment and Vending				1 point			
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/>	<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"/>	11B. Plant food properly cooked for hot holding				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	15B. Warewashing facilities; installed, maintained, used; test strips				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	11C. Approved thawing methods used				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	15C. Nonfood-contact surfaces clean				<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			
12	OUT	Prevention of Food Contamination				3 points					<input checked="" type="radio"/>	16A. Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage display				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	16B. Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	12B. Personal cleanliness				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	16C. Sewage and waste water properly disposed				<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"/>	12D. Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	17A. Toilet facilities; properly constructed, supplied, cleaned				<input type="radio"/>	<input type="radio"/>		
13	OUT	Posting and Compliance with Clean Air Act				1 point					<input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	17C. Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>		
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/>	<input type="radio"/>				<input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>		
									18	OUT	Pest and Animal Control				3 points				
										<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>			

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 BURGER KING #3320	Permit # 106-680	Date 12/13/2011
Address 2033 WYNNNTON RD	City/State COLUMBUS GA	Zipcode 31906

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cheese / time	52.0 ° F	tomatoes / time	64.0 ° F	chicken fries / time	67.0 ° F
/ Hot-Hold Unit	136.0 ° F	/ Hot-Hold Unit	138.0 ° F	/ Hot-Hold Unit	158.0 ° F
/ Hot-Hold Unit	136.0 ° F	/ Hot-Hold Unit	162.0 ° F	/ Hot-Hold Unit	166.0 ° F
tomatoes / time	59.0 ° F	/ Hot-Hold Unit	167.0 ° F	cheese / Walk-In Cooler	38.0 ° F
ham / Walk-In Cooler	40.0 ° F	cheese / Walk-In Cooler	40.0 ° F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

16A Violation of Code: [.06(1)(h),(i)] Hot water supply not maintained during peak periods. Hand wash sink hot water is reaching only 84 degrees at time of inspection New Violation.

Remarks

Person in Charge (Signature)	(Print) Danny Parker	Date: 12-13-11
Inspector (Signature)	Follow-up YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: Discussed With: Danny Parker Title: CFM	