



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

Establishment Name: WAFFLE HOUSE #1440

Address: 6751 VETERANS PKWY

City: COLUMBUS Time In: 01 : 00 PM Time Out: 02 : 15 PM

Inspection Date: 12/07/2011 CFSM: Ray Cooper

Purpose of Inspection: Routine  Followup  Complaint   
Preliminary  Other

Risk Type: 1  2  3  Permit#: 106-710

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. 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
73	C	11/28/11
Prior Score	Grade	Date
88	B	05/17/11

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

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

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

Person in Charge (Signature)

(Print) Ray Cooper

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**  
WAFFLE HOUSE #1440

**Permit #**  
106-710

**Date**  
12/07/2011

**Address**  
6751 VETERANS PKWY

**City/State**  
COLUMBUS GA

**Zipcode**  
31909

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
cubed ham / Cold-Hold Unit	42.0 ° F	cheese / Cold-Hold Unit	50.0 ° F	tomatoes / Cold-Hold Unit	51.0 ° F
beef pattie / Cold-Hold Unit	47.0 ° F	steak / Refrigerator	42.0 ° F	sausage / Refrigerator	40.0 ° F
chicken / Walk-in Cooler	40.0 ° F	chili / Hot-Hold Unit	139.0 ° F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

- 4-2B Observed employee incorrectly sanitizing thermometer when checking food temperatures New Violation.
- 6-1A Cold hold temps. out of compliance, food items on cook line unit and in cook line unit drawer Repeat Violation.
- 14B Bowls stored "face-up" not under cover New Violation.
- 17C wet mop stored incorrectly Repeat Violation.

Remarks

**Person in Charge (Signature)**

**Date:**

**Inspector (Signature)** Wanda Boutwell

**Date:** 12/07/2011