

<b>GEORGIA DEPARTMENT OF HUMAN RESOURCES</b> <b>Food Service Establishment Inspection Report</b>		<b>CURRENT SCORE</b> <span style="font-size: 2em; font-family: cursive;">92</span>	<b>CURRENT GRADE</b> <span style="font-size: 2em; font-family: cursive;">A</span>
Establishment Name: <u>CAMPUS CAFE</u> Address: <u>239 CEDAR LANE</u>			
City: <u>COVINGTON</u> Time In: <u>9:30</u> AM/PM Time Out: <u>10:50</u> AM/PM			
Inspection Date: <u>8/14/09</u> CFMS: <u>DAWDCHE 6208232 11-22-13</u>			
Purpose of Inspection: Routine <input type="radio"/> Follow-up <input checked="" type="radio"/> Complaint <input type="radio"/>			
Preliminary <input type="radio"/> Other <input type="radio"/>			
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>107-0542</u>			
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: <u>96</u> Grade: <u>A</u> Date: <u>1-12-09</u>			
Prior Score: <u>89</u> Grade: <u>B</u> Date: <u>12-8-08</u>			
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69			

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Compliance Status		COS	R	Compliance Status		COS	R
1	IN OUT NA NO	Supervision - Subcategory 2		4	9	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory -Subcategory 1	
	<input checked="" type="radio"/> <input type="radio"/>	1-2. Person in charge present demonstrates knowledge, and performs duties; CFMS on staff		<input 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"/>	<input type="radio"/> <input type="radio"/>	5-1B. Proper reheating procedures for hot holding	
2	IN OUT NA NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1		9	9	Consumer Advisory-Subcategory 2	
	<input checked="" type="radio"/> <input type="radio"/>	2-1A. Proper use of restriction & exclusion		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	5-2. Consumer advisory provided for raw and undercooked foods	
	<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"/>	6 IN OUT NA NO	
	<input checked="" type="radio"/> <input type="radio"/>	2-1C. No bare hand contact with ready-to-eat foods		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1	
	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	6-1A. Proper cold holding temperatures	
	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	6-1B. Proper hot holding temperatures	
	<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	
	<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	
3	IN OUT NA NO	Approved Source - Subcategory 1		9	9	Date Marking-Subcategory 2	
	<input checked="" type="radio"/> <input type="radio"/>	3-1A. Food obtained from approved source; parasite destruction		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	6-2. Proper date marking and disposition	
	<input type="radio"/> <input type="radio"/>	3-1B. Food received at proper temperature		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	7 IN OUT NA NO	
	<input checked="" 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"/>	Highly Susceptible Populations - Subcategory 1	
	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	7-1. Pasteurized foods used; prohibited foods not offered	
4	IN OUT NA NO	Protection from Contamination-Subcategory 1		9	9	8 IN OUT NA NO	
	<input checked="" type="radio"/> <input type="radio"/>	4-1A. Food separated and protected		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Chemicals - Subcategory 2	
	<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"/>	8-2A. Food additives: approved and properly used	
	<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 type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	9 IN OUT NA NO	
	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Conformance with Approved Procedures - Subcategory 2	
	<input type="radio"/> <input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	

**GOOD RETAIL PRACTICES**

Compliance Status		COS	R	Compliance Status		COS	R
10	OUT	Safe Food and Water, Food Identification		3	9	14 OUT	
	<input type="radio"/>	10A. Pasteurized eggs used where required		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Proper Use and Handling of Utensils	
	<input type="radio"/>	10B. Water and ice from approved source		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	14A. In-use utensils: properly stored	
	<input type="radio"/>	10C. Variance obtained for specialized processing methods		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled	
	<input type="radio"/>	10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food		<input type="radio"/> <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"/>	<input type="radio"/> <input type="radio"/>	14D. Gloves used properly	
11	OUT	Food Temperature Control		3	9	15 OUT	
	<input type="radio"/>	11A. Proper cooling methods used; adequate equipment for temperature control		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Utensils, Equipment and Vending	
	<input type="radio"/>	11B. Plant food properly cooked for hot holding		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
	<input type="radio"/>	11C. Approved thawing methods used		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	15B. Warewashing facilities: installed, maintained, used; test strips	
	<input type="radio"/>	11D. Thermometers provided and accurate		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	15C. Nonfood-contact surfaces clean	
12	OUT	Prevention of Food Contamination		3	9	16 OUT	
	<input type="radio"/>	12A. Contamination prevented during food preparation, storage & display		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Water, Plumbing and Waste	
	<input type="radio"/>	12B. Personal cleanliness		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	16A. Hot and cold water available; adequate pressure	
	<input type="radio"/>	12C. Wiping cloths: properly used and stored		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	16B. Plumbing installed; proper backflow devices	
	<input checked="" type="radio"/>	12D. Washing fruits and vegetables		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	16C. Sewage and waste water properly disposed	
13	OUT	Postings and Compliance with Clean Air Act		1	9	17 OUT	
	<input type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Physical Facilities	
	<input type="radio"/>	13B. Compliance with Georgia Smoke Free Air Act		<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	17A. Toilet facilities: properly constructed, supplied, cleaned	
	<input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	17B. Garbage/refuse properly disposed; facilities maintained	
	<input type="radio"/>			<input type="radio"/> <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"/>	<input type="radio"/> <input type="radio"/>	17D. Adequate ventilation and lighting; designated areas used	
	<input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	18 OUT	
	<input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	Pest and Animal Control	
	<input type="radio"/>			<input type="radio"/> <input type="radio"/>	<input type="radio"/> <input type="radio"/>	18. Insects, rodents, and animals not present	

Person in Charge (Signature) <u>[Signature]</u>	(Print) <u>JIMMY PARK</u>	Date: <u>8/14/09</u>
Inspector (Signature) <u>[Signature]</u>	Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/>	Follow-up Date: <u>1/1</u>

# Food Service 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 CAMPUS CAFE Permit # 107-0542 Date 8-14-09  
 Address 239 CEDAR LANE City/State COVINGTON, GA Zip Code 30014

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>PREP COOLER - TOP</u> #		<u>HOT HOLDING</u>		<u>OPEN COOLER</u>	
<u>SLICED CHEESE</u>	<u>43°F</u>	<u>BECF PENE</u>	<u>147°F</u>	<u>YOGURT</u>	<u>41°F</u>
<u>HAM</u>	<u>43°F</u>				
		<u>REACHIN COOLER</u>			
<u>PREP COOLER - BOTTOM</u>		<u>SLICED CHEESE</u>	<u>40°F</u>		
<u>CAESAR DRESSING</u>	<u>41°F</u>	<u>HONEY DEW MELON</u>	<u>41°F</u>		
		<u>SLICED TURKEY</u>	<u>41°F</u>		

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	<u>*KEEP EYE ON PREP COOLER (TOP) TEMPS.</u>
<u>2-2D</u>	<u>NO HANDSINK IN BACK AREA WHERE VEGETABLES ARE PREPPED - 60 DAYS TO INSTALL HANDSINK IN BACK AREA.</u>
<u>12D</u>	<u>MICROWAVE &amp; FRYER (small) SITTING ON SIDE OF VEGETABLE SINK - MUST USE VEGESINK FOR PREPARATION OF FRUITS &amp; VEGES ONLY.</u>
<u>14A</u>	<u>UTENSILS STORED IN SANITIZER BOTTLE - MUST STORE IN USE UTENSILS PROPERLY.</u>
	<u>NOTES - ° CONTINUE DATE MARKING PROPERLY</u>
	<u>° KEEP THEM IN ALL COOLERS</u>
	<u>° ALWAYS THAW FOOD PROPERLY</u>
	<u>° HANG UP MAP TO AIR DRY BETWEEN USES.</u>

*them CALIB ATRIM 32-30°F*

Person in Charge (Signature) [Signature]

Date 8/14/09

Inspector (Signature) [Signature]

Date 8-14-09