



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: HENDERSON'S

Address: 11885 Hwy 36

City: COLUMBIA Time In: 3:00 AM/PM Time Out: 4:30 AM/PM

Inspection Date: 8/13/09 CFSSM: CLARICE DOZICER XE20142616 7-24-12

Purpose of Inspection: Routine Follow-up Complaint

Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0049

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
89	B	8-8-08

Prior Score	Grade	Date
97	A	11-6-07

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=		OUT=		NA=		NO=		COS=		R=		Compliance Status		COS		R													
Compliance Status																													
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; CFSSM on staff				<input type="radio"/> <input type="radio"/>					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	5-1A. Proper cooking time and temperatures				<input type="radio"/> <input type="radio"/>							
					Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1				9 points					<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1B. Proper reheating procedures for hot holding				<input type="radio"/> <input type="radio"/>							
2	IN	OUT	NA	NO	2-1A. Proper use of restriction & exclusion				<input type="radio"/> <input type="radio"/>					<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	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"/>									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				<input type="radio"/> <input type="radio"/>									6 IN OUT NA NO				6-1A. Proper cold holding temperatures				<input type="radio"/> <input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			Employee Health, Good Hygienic Practices-Subcategory 2				4 points									6-1B. Proper hot holding temperatures				<input type="radio"/> <input type="radio"/>							
	<input checked="" type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting				<input 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"/>			2-2B. Proper eating, tasting, drinking, or tobacco use				<input type="radio"/> <input type="radio"/>									6-1D. Time as a public health control: procedures and records				<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"/>									6-2. Proper date marking and disposition				<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"/>									7 IN OUT NA NO				7-1. Pasteurized foods used; prohibited foods not offered				<input type="radio"/> <input type="radio"/>			
3	IN	OUT	NA	NO	Approved Source - Subcategory 1				9 points									8 IN OUT NA NO				8-2A. Food additives: approved and properly used				<input type="radio"/> <input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction				<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"/>			3-1B. Food received at proper temperature				<input type="radio"/> <input type="radio"/>									9 IN OUT NA NO				9-2. Compliance with variance, specialized process and HACCP plan process and HACCP				<input type="radio"/> <input type="radio"/>			
	<input checked="" type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated				<input type="radio"/> <input type="radio"/>																				
4	IN	OUT	NA	NO	Protection from Contamination-Subcategory 1				9 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"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served				<input type="radio"/> <input type="radio"/>																				
	<input checked="" type="radio"/>	<input type="radio"/>			Protection from Contamination-Subcategory 2				4 points																				
	<input checked="" type="radio"/>	<input type="radio"/>			4-2A. Food stored covered				<input type="radio"/> <input type="radio"/>																				
	<input checked="" type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces: cleaned & sanitized				<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)

IN		OUT		NA		NO		COS		R		Compliance Status		COS		R							
Compliance Status																							
10	OUT	Safe Food and Water, Food Identification				3 points				14	OUT	Proper Use and Handling of Utensils				1 point							
	<input type="radio"/>	10A. Pasteurized eggs used where required				<input type="radio"/> <input type="radio"/>					<input checked="" 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. Properly labeled; original container; required records; shellstock tags; segregated distressed food				<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 checked="" 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 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	Postings 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"/>							
	<input type="radio"/>											18 OUT				Pest and Animal Control				3 points			
	<input type="radio"/>										<input type="radio"/>	18. Insects, rodents, and animals not present				<input type="radio"/> <input type="radio"/>							

Person in Charge (Signature) Clarice Dozicer (Print) Clarice Dozicer Date: 8/13/09

Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1

