

GEORGIA DEPARTMENT OF HUMAN RESOURCES Food Service Establishment Inspection Report		CURRENT SCORE <div style="font-size: 48px; font-family: cursive;">90</div>	CURRENT GRADE <div style="font-size: 48px; font-family: cursive;">A</div>
Establishment Name: <u>COVINGTON MANOR</u> Address: <u>4148 CARRON ST</u> City: <u>COVINGTON</u> Time In: <u>9:40</u> AM/PM Time Out: <u>11:30</u> AM/PM		SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	
Inspection Date: <u>9/23/09</u> CFMS: <u>CHARLOTTE JOHNSON 6435729 4-24-14</u>			
Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input 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>107-0381</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 <div style="font-size: 24px;">93</div>	Grade <div style="font-size: 24px;">A</div>
		Prior Score <div style="font-size: 24px;">88</div>	Grade <div style="font-size: 24px;">B</div>
		Date <div style="font-size: 24px;">1-21-09</div>	Date <div style="font-size: 24px;">12-19-08</div>

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

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)									
OUT		COS		R		COS		R	
Compliance Status									
10		OUT		COS		R		COS	
Safe Food and Water, Food Identification 3 points									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
10A. Pasteurized eggs used where required									
<input type="radio"/>		<input type="radio"/>		<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"/>		<input type="radio"/>		<input type="radio"/>	
10C. Variance obtained for specialized processing methods									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food									
11		OUT		COS		R		COS	
Food Temperature Control 3 points									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<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"/>		<input type="radio"/>	
11B. Plant food properly cooked for hot holding									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
11C. Approved thawing methods used									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
11D. Thermometers provided and accurate									
12		OUT		COS		R		COS	
Prevention of Food Contamination 3 points									
<input type="radio"/>		<input type="radio"/>		<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"/>		<input type="radio"/>		<input type="radio"/>	
12B. Personal cleanliness									
<input type="radio"/>		<input type="radio"/>		<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"/>		<input type="radio"/>		<input type="radio"/>	
12D. Washing fruits and vegetables									
13		OUT		COS		R		COS	
Postings and Compliance with Clean Air Act 1 point									
<input type="radio"/>		<input type="radio"/>		<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"/>		<input type="radio"/>		<input type="radio"/>	
13B. Compliance with Georgia Smoke Free Air Act									
14		OUT		COS		R		COS	
Proper Use and Handling of Utensils 1 point									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
14A. In-use utensils: properly stored									
<input type="radio"/>		<input type="radio"/>		<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"/>		<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									
15		OUT		COS		R		COS	
Utensils, Equipment and Vending 1 point									
<input checked="" type="radio"/>		<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"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
15B. Warewashing facilities: installed, maintained, used; test strips									
<input checked="" type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
15C. Nonfood-contact surfaces clean									
16		OUT		COS		R		COS	
Water, Plumbing and Waste 2 points									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
16A. Hot and cold water available; adequate pressure									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
16B. Plumbing installed; proper backflow devices									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
16C. Sewage and waste water properly disposed									
17		OUT		COS		R		COS	
Physical Facilities 1 point									
<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>		<input type="radio"/>	
17A. Toilet facilities: properly constructed, supplied, cleaned									
<input checked="" 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									
18		OUT		COS		R		COS	
Pest and Animal Control 3 points									
<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>Charlotte Johnson</u>	(Print) <u>Charlotte Johnson</u>	Date: <u>9/23/09</u>
Inspector (Signature) <u>Green E. Hester</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 COVINGTON MANOR Permit # 107-0381 Date 9-23-09
 Address 4148 CARROLL ST. City/State COVINGTON, GA Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>REACHIN COOLER</u>		HAM	39°F		
BACON (R) COULD 10 min	54°F	CHEESE	41°F		
CHICKEN (C)	39°F				
GRAVY	40°F	<u>MILK COOLER</u> - MILK	40°F		
POTATO SALAD	36°F				
<u>REACHIN COOLER</u>		NO OTHER COOLERS TO CHECK			
HAM SALAD	40°F				

OBSERVATIONS AND CORRECTIVE ACTIONS

THERM CALIB ATRINS 32-6°F

- 2-2D NO HANDWASHING SINK IN DISHWASHER AREA - 60 DAYS TO INSTALL SINK
 - 4-2B INSIDE ICE MACHINE @ TOP DIRTY - NEED TO WASH, RINSE & SANITIZE INSIDE OF ICE MACHINE.
 - 15A ICE MACHINE BROKEN, NOT WORKING - NEED TO REPAIR, REPLACE, OR REMOVE FROM FACILITY.
 - 15C DIRTY SPLASH UP AREA @ STEAM TABLE + PREP TABLE - NEED TO CLEAN.
 - 17B PUMPS/STERS NOT ON HARD SURFACE (ex. concrete, ASPHALT) - MUST BE ON HARD SURFACE.
- NOTES -> STORE ONIONS A LITTLE FURTHER AWAY FROM HANDSINK TO AVOID GETTING SPLASH UP ON ONIONS.
- INSTALL BULB COVER ON LIGHT OUTSIDE (PREF. PLASTIC)
 - STORE ALL CHEMICALS PROPERLY.
 - USE VEGG SINK FOR FRUITS/VEGGS ONLY
 - NO AIR GAP ON 3 COMP SINK OR VEGG SINK - NEED TO INSTALL BACKFLOW PREVENTION ON DRAINLINES OF SINKS.
 - PUT CHOKING POSTER UP IN DINING AREA
- ↓ inspection report

Person in Charge (Signature) [Signature]

Date 9-23-09

Inspector (Signature) [Signature] EHS II

Date 9-23-09