

**Columbus Board of Health Meeting Minutes
February 26, 2020**

<p>Presiding: Rajinder Chhokar-MD Attending Board Members: James Lopez-DMD, Devica Alappan-MD, Yasmin Cathright, Sylvester McRae-MD Excused Absences: Others Present: Beverley Townsend-MD, Joanne Strickland, Asante' Hiltz, Steve Gunby (Atty), Pamela Kirkland, Valerie Scruggs-RN, Kristi Ludy, David Lewis Ed.D. (MCSD), Jeannie Polhamus-RN (MCSD), Ashley Basset, Brittany Holt, Brenda Forman, Brandi Nelson, Peggy Hallmark</p>			
Agenda Topic	Discussion	Decision	Responsibility
Call to order	Dr. Chhokar called the meeting to order at 1:06 pm. Seeing no quorum was present at that time, proceeded with call for the Director's report.	None	None
District Health Director's Report	<p>Dr. Townsend:</p> <ul style="list-style-type: none"> Attended Public Health Day at the capitol on February 5th. DHDs had an opportunity to meet and talk with representatives and legislative partners. We also were able to discuss some of the proposed budgetary cuts for public health and the CDC. Budget meetings are still ongoing. Announced GPHA Annual Conference to be held in Jekyll May 5th through 8th. Informational flyers are in member binders. Board members notify Peggy Hallmark if planning to attend. 	None	None
Financial Report	<p>Joanne Strickland:</p> <p>Presented FY20 financial overview through the end of January. Line 1 shows our original budget of \$6,037,982. The current budget is \$5,844,920 with three revisions. Total expenses are \$3,326,738 as of the end of January, 57%, which is just below the target of 58% at 7 months of operation. Total fee income is \$709,676. Following pages show the breakdowns of the summary and the grants, which are all on target.</p>	The Financial Reports are attached and made part of these minutes.	None

**Columbus Board of Health Meeting Minutes
February 26, 2020**

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<p>Old Business</p>	<p>Rabies Procedures</p> <p>Attorney for Columbus Dept. of Public Health, Steve Gunby: In answer to questions raised at the last board of health meeting, Mr. Gunby presented Georgia law and guidelines relating to rabies control and explained what controls the procedure we use here in Columbus.</p> <p>Rabies enforcement in Columbus is directed by laws and guidelines from 3 primary sources which attempt to cover all scenarios.</p> <ol style="list-style-type: none"> 1. Georgia law (code) 2. Columbus law (city ordinances) 3. Georgia Dept. of Public Health (GDPH) guidelines. <p>Two general directives from <u>Georgia law</u> for rabies control:</p> <ol style="list-style-type: none"> 1. Each county board of health have primary responsibility for the control of rabies within its jurisdiction. Such boards are required to adopt rules and regulations for the prevention and control of such disease. 2. Each county board of health shall appoint a county rabies control officer. <p>Columbus appointed the office of the Deputy Environmental Health Director as Rabies Control Officer. That is currently Kristi Ludy. <u>Columbus law</u> places the primary responsibility of enforcement of animal control on its Chief of Animal Control. There is some enforcement overlap between the two. Columbus animal control and law enforcement are required to investigate and issue summons for violations. The health department is authorized to cooperate with enforcement of those laws. Columbus law provides for instances when animals shall be impounded and handles the criminal aspect. Columbus law does not address a domestic animal in contact with a rabid animal without being bitten.</p>	<p>Georgia Department of Public Health Rabies Control Manual & Guidelines provided to all board members. GDPH Rabies Control Manual & Guidelines are attached and made a part of these minutes.</p>	<p>None</p>

**Columbus Board of Health Meeting Minutes
February 26, 2020**

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<p>Old Business Cont'd.</p>	<p>The two of them work very well together. In events of rabies, Environmental Health has authority. If the two are not agreed on a rabies incident, EH controls according to the GDPH guidelines.</p> <p><u>Georgia Department of Public Health Rabies Control Manual</u> is wholly dedicated to the prevention and control of rabies. It addresses vaccination, control methods for humans, text and impoundment in bite and non-bite cases. This is what is followed by our health department. The Rabies Control Officer determines the sufficiency of confinement in bite and exposure cases and next steps based on advice from veterinarians. Our Rabies Control Officer is following these guidelines.</p>		
	<p>To answer the question regarding local notice, State, City, nor the guidelines have a requirement for notices of a dog being observed for potential rabies exposure. When a threat is unlikely, why alarm the community? If Rabies Control Officer determines self-isolation/quarantine is not suitable, then the animal owner can pay for isolation.</p> <p>Mr. Gunby stated that the guidelines have been followed, but it cannot be found where they have been adopted by the board of health for Muscogee County. He recommended that the Georgia Department of Public Health Rabies Control guidelines be adopted, as amended, by this board of health, which will elevate them to Rules and Regulations as required by the Georgia law.</p> <p>QUESTION: Dr. Chhokar - Do you know if the dog is infectious when there are not symptoms? In other words, can rabies be transmitted when there are not observable symptoms?</p>		

**Columbus Board of Health Meeting Minutes
February 26, 2020**

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Old Business Cont'd.	<p>RESPONSE: Kristi Ludy – Referred that exact question to state epidemiology for answer and it is that rabies can only be transmitted when the animal is symptomatic, when it is showing symptoms. Symptoms are covered very extensively with the animal owner. If there is any abnormal behavior, a veterinarian is to be contacted immediately and also contact Environmental Health.</p> <p>RESPONSE: Mr. Gunby – Has reviewed the guidelines and Kristi Ludy has been working with these guidelines a long time and does not see any problems.</p> <p>RESPONSE: Dr. Chhokar – Instructed members to take home the Georgia Department of Public Health Rabies Control Manual for closer review. We can then ask questions and the board can adopt the guidelines into its rules and regulations at the next meeting.</p>		None
Approval of Minutes	<p>Dr. Chhokar: Acknowledged a quorum was present. Asked attending members to refer to minutes from the January meeting. With no questions or discussion from the members, Dr. Chhokar asked for a motion of approval.</p>	Motion to approve minutes by Dr. Lopez, seconded by Dr. McRae, and approved by all members present.	None
Excused Absences	None	None	None
New Business	<p>CCG Agency Request for Appropriation – FY21 Joanne Strickland, District Administrator</p> <ul style="list-style-type: none"> Presented the FY2021 proposed budget summary and its comparison to last year. The total proposed budget includes the amount to be funded by the city to the Columbus Health Department. The city is currently considering budgets for all the agencies for which it 	FY21 Budget Expense and Resource Summary presented is attached and made a part of these minutes.	None

**Columbus Board of Health Meeting Minutes
February 26, 2020**

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<p>New Business Cont'd.</p>	<p>provides funding and our health department is one of those agencies. The projected budget for the city portion of FY2021 is \$502,012. City, plus fees, plus interagency, also known as pass-through funds, make up the qualifying funds. Grant in aid funding are what we receive from the state. The total FY2021 projected budget is \$6,027,810 which is \$182,890 more than last year. Of that total, the city portion that will be submitted for their approval is \$502,012. At this point, we are uncertain of any added costs we may incur due to the upcoming move. This proposed city budget will need a vote from the board members. Are there any questions?</p> <p>QUESTION: Dr. Lopez – What if we have unexpected expense?</p> <p>RESPONSE: Joanne Strickland – One possibility discussed which was done during our last move is that the city could secure a loan that the health department will pay back to the city. We currently have a good fund balance but would rather pay for additional costs over a period time rather than to use our reserves. Some furnishings will be needed. The actual move will be the greatest cost.</p>	<p>Motion to approve proposed FY21 budget as presented made by Dr. Lopez, seconded by Dr. McRae and approved by all members present.</p>	
<p>Program Reports</p>	<p>Epidemiology – Coronavirus (COVID-19) Brandi Nelson, Epidemiologist</p> <ul style="list-style-type: none"> Presented epidemiological data on the Coronavirus and provided handouts to all members. Current total is 53 cases in the U.S. Fourteen (14) cases are confirmed, 39 are cases repatriated to the U.S. CDC quickly developed a flowchart to identify and assess for the virus. Persons under investigation (PUI) are those who have recently traveled to China or have 	<p>Epi handouts are attached and made a part of these minutes.</p>	

**Columbus Board of Health Meeting Minutes
February 26, 2020**

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<p>Program Reports Cont'd.</p>	<p>been in close contact with persons with China travel history and persons with fever or symptoms of respiratory illness. Go to DPH Travel Clinical Assistant site for current outbreak status.</p> <ul style="list-style-type: none"> • Immediately place face mask, isolate in negative pressure room if available, wear personal protective equipment (PPE) and asses for history of travel, close contact and symptoms including fever and respiratory symptoms like shortness of breath. Inform DPH medical epidemiologist and discharge under isolation procedures and precautions. • If there are symptoms, determine whether testing is warranted. Ideally notify their primary care and call 1-866-PUB-HLTH and ask for a medical epidemiologist. Call healthcare facility before arriving. We are using GDPH laboratories for testing and taking our directives from the state. • Preventative measures are to wash hands for at least 20 seconds, use hand sanitizer, do not touch eyes, nose, mouth with hands, cover cough or sneeze. <p>QUESTION/COMMENTS: Dr. Lewis – Since CDC has announced the virus and possible closings, we've been flooded with calls and emails with questions and some emotional alarm. What do we do at our schools, now that we are at risk, to prevent exposure and what do we say to parents? What can we do short of fogging rooms.? We need some direction. We need to get in front of this. We may do robo calls to parents with what we are going to do and avoid panic.</p>		

**Columbus Board of Health Meeting Minutes
February 26, 2020**

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<p>Program Reports Cont'd.</p>	<p>RESPONSE: Brandi Nelson – We have no directive from state yet. I will be in contact with our state epidemiologist and get back with you with the direction we receive.</p> <p>QUESTION: Dr. McRae - What are plans for the CHD, city, state to get information to public to prevent panic?</p> <p>RESPONSE: Dr. Townsend – We will possibly be meeting with the city to discuss community actions and a message that is consistent across the state. We won't be doing interview so there won't be mixed messages going out. Dr. Toomey is working on that now.</p> <p>RESPONSE: Dr. Lewis – Once we get the state's directive, I request that we have a press conference to get it out. And I want to make sure our PIO echoes the same message.</p> <p>RESPONSE: Ms. Cathright – That is the same issue with the military. We are trying to a get message from the top so that only one message goes out.</p> <p>RESPONSE: Dr. Townsend – We are seeing changes in reports daily as more information comes in, which adds to the difficulty of keeping a consistent message.</p> <p>RESPONSE: Dr. Lopez – It is reported we have a shortage of N95 heavy duty masks. Please comment on masks.</p> <p>RESPONSE: Dr. Townsend – Most important is general protective measures as for all infectious diseases. I will be talking with our commissioner about all these concerns. The commissioner does communicate with all Georgia licensed physicians and send down information to them via email and fax.</p>		

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Agenda Topic	Discussion	Decision	Responsibility
<p>Program Reports Cont'd.</p>	<p>QUESTIONS: Dr. McRae – How closely does this health department work with Martin Army? First military person stationed in Korea has been diagnosed.</p> <p>RESPONSE: Ms. Cathright – Very closely. Military are screened when they come through immigration and we are working on additional screening.</p> <p>RESPONSE: Brandi Nelson – We do get list of travelers in our district and advise them to home isolate.</p> <p>QUESTION: Dr. McRae – How far back in time does this virus show up? Does anyone know?</p> <p>RESPONSE: Dr. Townsend – No.</p> <p>QUESTION: Dr. Lopez – What can we say to calm the public in a letter?</p> <p>QUESTION: Asante’ Hilts – Can we use the CDC flyers?</p> <p>QUESTION: Dr. Chhokar – Can the school be allowed to make statement that the common coronavirus is not COVID-19.</p> <p>RESPONSE: Dr. Townsend – Yes. The school has their PIO and can do that.</p> <p>Public Information Pam Kirkland, Public Information Officer</p> <ul style="list-style-type: none"> • We got the call for the interview before the directive came down not to have interviews. The information I gave is the same as the information the CDC gave on yesterday’s call – everything prefaced by the CDC’s statement that it is when and not if we will see some type of community outbreak. Reiterated we are to follow the same precautions as we do to avoid the flu. 		

**Columbus Board of Health Meeting Minutes
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<p>Program Reports Cont'd.</p>	<p>The interview was very low-key, just reiterating what the CDC said. At this point we do have other requests for interview but will wait for the state's direction before having those. Also mentioned by the CDC is that because this is a respiratory type illness, the hope is that with the coming warmer weather we hope to see the virus subside. If anyone has exposure, they are to isolate themselves. Just because they are not feeling bad does not mean they are not sick, they may have mild reactions.</p> <p>Other Program Reports:</p> <p>Dr. Chhokar – Our time is now up, so in the interest of time, please read the reports from the other programs that are enclosed in your packets. If there are questions regarding those reports, we can have them answered at our next meeting.</p>	<p>Other program reports are attached and made a part of these minutes.</p>	
<p>Adjournment</p>	<p>With no other business, the meeting was adjourned by Dr. Chhokar at 1:57 pm.</p>		

**NEXT BOARD OF HEALTH MEETING TO BE HELD:
MARCH 26, 2020 1:00 PM
HEALTH & HUMAN SERVICES BUILDING,
2ND FLOOR, LDR CLASSROOM**

Columbus Board of Health Minutes Respectfully submitted by:
Peggy Hallmark, Secretary

COLUMBUS HEALTH DEPT. FINANCIAL OVERVIEW

(Refer to Public Health – 001 spreadsheets)

1	Original Budget for FY2020:	\$6,037,982
	Budget Revision 01:	0
	Budget Revision 02:	(154,252)
	Budget Revision 03:	(38,810)
2	Current Budget for FY2020:	\$5,844,920

3 Total Expenses as of 02/29/2020: \$3,789,142.56
 - % of Budget spent is 65% which is below target of 67% for 8 months of operation

4		2/29/2020	2/28/2019	Variance +/-
	Expenses	\$3,789,142.56	\$3,505,896.94	\$283,245.62

5 Total Fees/Income as of 2/29/2020: \$812,555.92

		2/29/2020	Comparison to 2/28/2019	Variance +/-
6	Out-Patient Medicare Fees	750.22	1,701.82	(951.60)
7	Out-Patient Medicaid Fees	63,253.78	53,291.47	9,962.31
8	Out-Patient Client Fees	132,756.28	138,929.87	(6,173.59)
9	Private Insurance	85,974.42	59,226.92	26,747.50
10	EPSDT Fees	20,262.56	17,889.31	2,373.25
11	Environmental Fees	98,530.75	107,971.66	(9,440.91)
12	Medicaid-RSO	19,534.48	18,440.79	1,093.69
13	Vital Records Fees	348,094.26	338,376.00	9,718.26
14	Qualifying Donations	40.39	379.20	(338.81)
15	Other Fees (Rabies)	0.00	94.00	(94.00)
16	Total:	\$769,197.14	\$736,301.04	\$32,896.10

17	Family Planning Fees - CHD (401)	43,358.78	70,341.08	(26,982.30)
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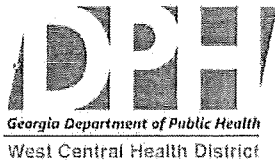
18	Grand Total:	\$812,555.92	\$806,642.12	\$5,913.80
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19	<i>Prior/Admin Claiming Income</i>	170,300.56	70,839.11	99,461.45
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3/25/2020

CHD FY 2020

PROGRAMS	PERIOD	AMOUNT OF		EXPENDED THRU February 2020	BALANCE	% of BUDGET SPENT
		GRANT	GRANT			
(007, 009, 301, 643)WIC	07/01/19 - 06/30/20	3,171,331.00		2,052,299.56	1,119,031.44	64.71%
(024)CHILDREN'S FIRST - 2	07/01/19 - 06/30/20	261,694.00		128,719.76	132,974.24	49.19%
(027)GENETICS	07/01/19 - 06/30/20	1,000.00		1,000.00	0.00	100.00%
(031)TB CASE MANAGEMENT	07/01/19 - 06/30/20	226,833.00		150,621.61	76,211.39	66.40%
(040) ENVIRONMENTAL HEALTH RISK ASSESS/COMM	10/01/19 - 06/30/20	25,000.00		25,000.00	0.00	100.00%
(044)HIV/AIDS SUBSTANCE ABUSE	07/01/19 - 06/30/20	180,630.00		154,236.75	26,393.25	85.39%
(056)BREAST TEST AND MORE	07/01/19 - 06/30/20	103,610.00		58,589.51	45,020.49	56.55%
(066) IMMUNIZATIONS	07/01/19 - 06/30/20	95,703.00		66,332.87	29,370.13	69.31%
(076)DENTAL HEALTH	07/01/19 - 06/30/20	171,135.00		146,862.18	24,272.82	85.82%
(094) RYAN WHITE AIDS PROJECT PT B	07/01/19 - 06/30/20	533,702.00		473,149.03	60,552.97	88.65%
(112) EARLY INTERVENTION	07/01/19 - 06/30/20	261,546.00		160,953.61	100,592.39	61.54%
(141) HIV/AIDS CORE SURVEILLANCE	07/01/19 - 06/30/20	4,800.00		3,600.00	1,200.00	75.00%
(195) DISTRICT OPERATIONS	07/01/19 - 06/30/20	985,659.00		703,699.25	281,959.75	71.39%
(208) EMPLOYEE WORKSITE WELLNESS PROGRAM	07/01/19 - 06/30/20	12,639.00		2,639.00	10,000.00	20.88%
(220) PROJECT LAUNCH GRANT INITIATIVE	07/01/19 - 06/30/20	155,536.00		155,536.00	0.00	100.00%
(245)EPI CAPACITY	07/01/19 - 06/30/20	57,051.00		57,051.00	0.00	100.00%
(265)CHILDHOOD LEAD POISONING	07/01/19 - 06/30/20	47,067.00		38,913.12	8,153.88	82.68%
(270) BP1-5 PH EMERGENCY PREPAREDNESS	07/01/19 - 06/30/20	418,513.00		261,936.63	156,576.37	62.59%
(271) RW PART B MINORITY AIDS INITIATIVE	07/01/19 - 06/30/20	55,120.00		45,674.39	9,445.61	82.86%
(280)EPI ADDITIONAL	07/01/19 - 06/30/20	15,000.00		15,000.00	0.00	100.00%
(283) STD PREVENTIVE CLINICAL SERVICES	07/01/19 - 06/30/20	16,553.00		16,553.00	0.00	100.00%
(291) FAMILY PLAN. DIST. CADRE REALIGNMENT	07/01/19 - 06/30/20	84,613.00		57,120.73	27,492.27	67.51%
(329) BREASTFEEDING PEER COUNSELING	07/01/19 - 06/30/20	109,564.00		72,946.22	36,617.78	66.58%
(348) STEP-UP STEP-IN	07/01/19 - 12/31/19	30,000.00		30,000.00	0.00	100.00%
(362) RYAN WHITE PART C	07/01/19 - 06/30/20	1,376,217.00		975,056.81	401,160.19	70.85%
(367) COMPREHENSIVE STD PROGRAM	07/01/19 - 06/30/20	106,918.00		72,495.01	34,422.99	67.80%
(401)FAMILY PLANNING - TANF	07/01/19 - 06/30/20	468,205.00		301,875.10	166,329.90	64.47%
(405)STATE CERVICAL CANCER SCREEN	07/01/19 - 06/30/20	34,000.00		10,052.58	23,947.42	29.57%
(409) CMS CLINICS	07/01/19 - 06/30/20	617,893.00		295,973.63	321,919.37	47.90%
(417) GEORGIA TOBACCO USE PREVENTION	07/01/19 - 06/30/20	7,500.00		6,800.00	700.00	90.67%
(443) WIC DIETETIC INTERNSHIP SUPPORT	07/01/19 - 06/30/20	27,103.00		19,222.07	7,880.93	70.92%
(460) OUTPT. UNHSI/AUDIOLOGY SUPPORT	07/01/19 - 06/30/20	21,118.00		4,764.18	16,353.82	22.56%
(461) OUTPT. UNHSI/AUDIOLOGY SUPPORT	07/01/19 - 06/30/20	48,710.00		23,704.82	25,005.18	48.67%
(464)STATE BREAST & CERVICAL CANCER SCR.	07/01/19 - 06/30/20	34,800.00		19,036.96	15,763.04	54.70%
(466)HEALTH PROMOTIONS	07/01/19 - 06/30/20	65,000.00		49,767.78	15,232.22	76.57%
(498)PH EMERGENCY PREPAREDNESS	07/01/19 - 06/30/20	7,000.00		6,999.00	1.00	99.99%
(543) INFANTS & TODDLERS W/ DISABILITIES	07/01/19 - 06/30/20	252,089.00		170,319.65	81,769.35	67.56%
(566)HOSP. COMMUN. EMERGENCY PLANNING	07/01/19 - 06/30/20	75,310.00		43,624.63	31,685.37	57.93%
(589)ADOLESCENT HEALTH & YOUTH DEVELOPMENT	07/01/19 - 06/30/20	101,000.00		63,255.25	37,744.75	62.63%
(595)SNAP Education Program	07/01/19 - 06/30/20	51,177.00		37,353.99	13,823.01	72.99%
(599) ENVIRONMENTAL HEALTH WORK FORCE PLAN	07/01/19 - 06/30/20	143,626.00		143,626.00	0.00	100.00%
(638) LENA SART	07/01/19 - 06/30/20	75,000.00		52,546.08	22,453.92	70.06%
(647) GEORGIA ASHRA CONTROL PROGRAM	07/01/19 - 06/30/20	5,000.00		5,000.00	0.00	100.00%
(652) OPIOD OVERDOSE CRISIS GRANT (DISTRICT PHA)	07/01/19 - 06/30/20	90,398.00		6,140.73	84,257.27	6.79%
(653) HEALTHY START (CAN) COMMUNITY ACTION NETWORK	07/01/19 - 06/30/20	399,100.00		235,133.38	163,966.62	58.92%
(656) HEALTHY START (CAN) COMMUNITY ACTION NETWORK	07/01/19 - 06/30/20	49,890.00		4,822.42	45,067.58	9.67%
Totals		11,031,463.00		7,421,181.87		



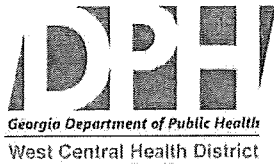
Columbus Department of Public Health Environmental Health

Columbus Board of Health Meeting - Environmental Health - Activity Report

Meeting Date: March 25, 2020

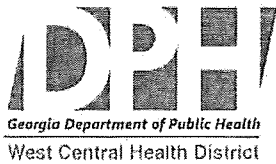
Activity Date Range: Feb. 1, 2020 - Feb. 29, 2020

FOOD SERVICE Program	
Permitted Establishments:	648
Permitted Schools:	65
Temporary Food Service Establishments:	0
Temporary Food Service Inspections:	0
Plans Reviewed:	1
Routine Inspections:	74
Follow-up Inspections:	2
Initial Inspections:	7
Informal Inspections:	10
Provisional Permit:	0
Complaints:	7
Complaints Investigated:	11
PUBLIC SWIMMING POOLS, SPAS, & RECREATIONAL WATER PARKS Program	
Public Pools, Spas, RWP Total:	56
Permitting/Opening Inspections:	2
Re-Inspection for Permitting:	0
Routine Inspections:	0
Re-Inspections:	0
Informal Inspections:	0
New Pools/Spas/RWP:	0
Plans Reviewed:	0
Complaints:	0
Complaints Investigated:	0
TOURIST ACCOMMODATIONS Program (Hotels, Motels, Campgrounds, Bed & Breakfasts)	
Permitted Establishments:	53
New Establishments:	0
Plans Reviewed:	0
Routine Inspections:	8
Re-Inspections:	0
Permitting/Preoperational Inspections:	0
Informal Inspections:	0
Complaints:	2
Complaints Investigated:	2
BODY ART Program (Tattoo Studios, Tattoo Artists, Body Piercers)	
Permitted Tattoo Studios:	15
Permitted Tattoo Artists:	51
Tattoo Studio Inspections:	0



Columbus Department of Public Health Environmental Health

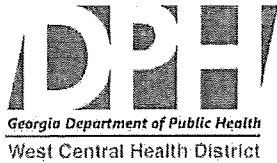
Complaints:	0
Complaints Investigated:	0
ON-SITE SEWAGE MANAGEMENT Program	
New System Permits:	7
Residential Installation Inspections:	3
Non-Residential Installation Inspections (<=2000 gal):	0
Non-Residential Installation Inspections (>2000 gal):	0
Repair Permits:	2
Repair Inspections:	0
Subdivisions Reviewed:	0
Subdivision Lots:	0
Follow-up Revisions	0
Sites Evaluated:	6
Sites Approved:	1
Sites Disapproved:	0
Existing Systems Evaluated:	0
Sewage Removal Permits (Permitted Septic Tank/Portable Sanitation Pumpers):	0
Septic Pumper Vehicle Inspections:	0
Complaints:	0
Complaints Investigated:	0
WELL WATER Program	
Systems Evaluated:	0
Bacterial Samples:	0
Positive Bacterial Samples:	0
Sites Evaluated:	0
Private Well Water Permit Issued:	0
RABIES CONTROL Program	
Animal/ Human Investigations:	37
Animal/ Animal Investigations:	0
Animals Confined:	23
Animals Tested for Rabies:	1
Positive Animal Rabies Cases:	0
Lost Animals (Letter Mailed to Victim):	0
Rabies Clinics:	0
# Animals Vaccinated @ Rabies Clinic:	0
VECTOR CONTROL Program (Rodents, Mosquitoes, Roaches, etc.)	
Complaints:	22
Complaints Investigated:	22



Columbus Department of Public Health Environmental Health

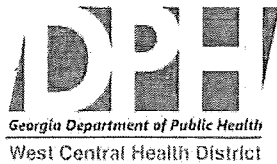
Food Service Inspections (81 total)

Facility Name	Address	Purpose	Score	Grade	Inspection Date
A & D BUFFALO	3131 MANCHESTER EXPY #F-4 COLUMBUS, GA 31909	Routine	91	A	02/27/2020
Arby's #1055	2627 MANCHESTER EXPY COLUMBUS, GA 31904	Routine	100	A	02/27/2020
Azalea Trace Nursing Center	910 TALBOTTON RD COLUMBUS, GA 31904	Routine	100	A	02/12/2020
Bobby's Bar	1720 MORRIS RD UNIT A COLUMBUS, GA 31907	Routine	100	A	02/26/2020
Bodega 1205	1205 FIRST AVE STE 102 COLUMBUS, GA 31901	Routine	97	A	02/04/2020
Bojangles	3264 VICTORY DR COLUMBUS, GA 31903	Routine	93	A	02/13/2020
Bojangles	7660 SCHOMBURG RD COLUMBUS, GA 31909	Routine	86	B	02/26/2020
Bon Buffalo	1805 VICTORY DR COLUMBUS, GA 31901	Initial	100	A	02/21/2020
Bonefish Grill	6783 VETERANS PKWY COLUMBUS, GA 31909	Routine	91	A	02/18/2020
BURGER KING #7328	4134 BUENA VISTA RD COLUMBUS, GA 31907	Routine	92	A	02/19/2020
BURGER KING 12465	3101 GENTIAN BLVD COLUMBUS, GA 31907	Routine	96	A	02/06/2020
Camilleaux's Low Country Boil and Wings	1660 WHITTLESEY RD STE 100 COLUMBUS, GA 31904	Routine	95	A	02/07/2020
CAPTAIN D'S #3325	4120 BUENA VISTA RD COLUMBUS, GA 31907	Routine	99	A	02/19/2020
Charley's Philly Steaks -Peach Tree Mall	3131 MANCHESTER EXPY SPC 8 COLUMBUS, GA 31909	Routine	96	A	02/12/2020
Checkers	3474 VICTORY DR COLUMBUS, GA 31903	Routine	100	A	02/26/2020
Chick Fil-A at Peachtree Mall	3131 MANCHESTER EXPY STE 7F COLUMBUS, GA 31909	Routine	100	A	02/27/2020
Chili's Grill & Bar	5555 WHITTLESEY BLVD COLUMBUS, GA 31909	Routine	73	C	02/26/2020
CHINA 1	3759 VICTORY DR #5 COLUMBUS, GA 31903	Routine	97	A	02/10/2020
CiCi's Pizza #408	1931 AUBURN AVE COLUMBUS, GA 31901	Routine	91	A	02/17/2020



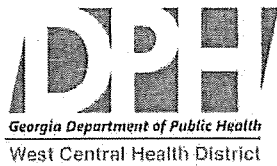
Columbus Department of Public Health Environmental Health

COBIS PERSONAL CARE HOME	7200 MANOR RD COLUMBUS, GA 31907	Routine	100	A	02/04/2020
Columbus Civic Center - Grab & Go	400 4TH ST COLUMBUS, GA 31901	Routine	100	A	02/12/2020
Columbus Civic Center -Grill	400 4TH ST COLUMBUS, GA 31901	Routine	100	A	02/28/2020
Columbus Civic Center- Commissary	400 4TH ST COLUMBUS, GA 31901	Routine	97	A	02/12/2020
Columbus Civic Center-East-Nathan's/Bruster's	400 4TH ST COLUMBUS, GA 31901	Routine	91	A	02/12/2020
Columbus Civic Center-Pizza	400 4TH ST COLUMBUS, GA 31901	Routine	100	A	02/12/2020
COLUMBUS COMMUNITY CENTER	3952 STEAM MILL RD COLUMBUS, GA 31906	Routine	96	A	02/04/2020
Cougar Food Court	4225 UNIVERSITY AVE COLUMBUS, GA 31907	Routine	90	A	02/12/2020
Country Wings II	1241 DOUBLE CHURCHES ROAD STE D COLUMBUS, GA 31904	Initial	100	A	02/10/2020
Cyber Cafe - AFLAC	901 BROWN AVE COLUMBUS, GA 31906	Routine	100	A	02/17/2020
DAVIDSON MARKET PLACE	4225 UNIVERSITY AVE COLUMBUS, GA 31907	Routine	99	A	02/11/2020
E.J. KNIGHT GARDEN NUT. CENTER	1121 FT. BENNING RD COLUMBUS, GA 31903	Routine	100	A	02/04/2020
Firehouse Subs	6563 GATEWAY RD STE 100 COLUMBUS, GA 31909	Routine	99	A	02/10/2020
Friend's Wing Town	1627 S LUMPKIN RD STE 112 COLUMBUS, GA 31903	Routine	100	A	02/18/2020
Grays Bar	1778 S LUMPKIN RD COLUMBUS, GA 31903	Routine	100	A	02/26/2020
Happy China	4403 17TH AVE #6 COLUMBUS, GA 31904	Routine	96	A	02/10/2020
Harvest Coffee Company /Take the City Inc.	2910 2ND AVE COLUMBUS, GA 31904	Routine	100	A	02/04/2020
Hibachi Express	6563 GATEWAY RD STE A-500 COLUMBUS, GA 31909	Routine	94	A	02/17/2020
Hilton Garden Inn	1500 BRADLEY LAKE BLVD COLUMBUS, GA 31904	Routine	76	C	02/04/2020



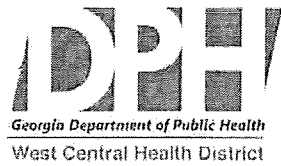
Columbus Department of Public Health Environmental Health

KRYSTAL #6	4823 BUENA VISTA RD COLUMBUS, GA 31907	Routine	99	A	02/27/2020
Los Amigos Car Wash & Food	3369 VICTORY DR COLUMBUS, GA 31903	Routine	100	A	02/19/2020
MAGNOLIA MANOR OF COLUMBUS - WEST	2000 WARM SPRINGS RD COLUMBUS, GA 31904	Routine	97	A	02/25/2020
MCDONALDS	4121 BUENA VISTA RD COLUMBUS, GA 31906	Routine	97	A	02/04/2020
McDonald's	3450 VICTORY DR COLUMBUS, GA 31903	Routine	96	A	02/03/2020
Muscogee County Jail -Kitchen	700 10TH ST COLUMBUS, GA 31902	Routine	100	A	02/05/2020
Neicy's BBQ Columbus GA Base of Operation	359 23RD AVE COLUMBUS, GA 31903	Initial	100	A	02/21/2020
Neicy's BBQ Columbus GA Mobile	359 23RD AVE COLUMBUS, GA 31903	Initial	100	A	02/21/2020
NEW GARDEN	1403 B WARM SPRINGS RD COLUMBUS, GA 31904	Routine	91	A	02/11/2020
Oaks at Grove Park	1479 GROVE PARK DR COLUMBUS, GA 31904	Routine	95	A	02/28/2020
Orchard View - Employee Cafe Bldg 5	8414 WHITESVILLE RD COLUMBUS, GA 31904	Routine	91	A	02/12/2020
Orchard View - Main	8414 WHITESVILLE RD COLUMBUS, GA 31904	Routine	100	A	02/12/2020
Orchard View-Rehab Kitchen Bldg 1	8414 WHITESVILLE RD COLUMBUS, GA 31904	Routine	100	A	02/12/2020
Orchard View-Serv. Pantry & Ctry Kitchen-Bldg 4 Level 1	8414 WHITESVILLE RD COLUMBUS, GA 31904	Routine	100	A	02/12/2020
Orchard View-Serv. Pantry- Bldg 4 Level 2	8414 WHITESVILLE RD COLUMBUS, GA 31904	Routine	100	A	02/12/2020
Orchard View-Serv. Pantry Kitchen-Bldg 3 Level 1	8414 WHITESVILLE RD COLUMBUS, GA 31904	Routine	100	A	02/12/2020



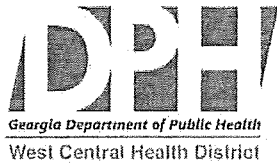
Columbus Department of Public Health Environmental Health

Orchard View-Serv. Pantry-Bldg 3 Level 2	8414 WHITESVILLE RD COLUMBUS, GA 31904	Routine	97	A	02/12/2020
Ovation Food Service LP Base of Operation	400 4TH AVE COLUMBUS, GA 31909	Routine	100	A	02/12/2020
PANERA BREAD CAFE # 6077	1173 MACON RD COLUMBUS, GA 31906	Routine	100	A	02/03/2020
PIZZA PRONTO	4400 2ND AVE COLUMBUS, GA 31904	Routine	97	A	02/11/2020
POPEYES CHICKEN	2340 WYNNNTON RD COLUMBUS, GA 31906	Routine	81	B	02/07/2020
Pure Taqueria	8186 VETERANS PKWY COLUMBUS, GA 31909	Initial	99	A	02/13/2020
Q Korean Steak House	2643 MANCHESTER EXPY COLUMBUS, GA 31904	Routine	86	B	02/25/2020
Red Lobster #6235	5555 WHITTLESEY BLVD COLUMBUS, GA 31909	Routine	100	A	02/20/2020
ROSE HILL SEAFOOD RESTAURANT & OYSTER BAR	2621 HAMILTON RD COLUMBUS, GA 31904	Routine	100	A	02/07/2020
Sally Ann's Kitchen LLC	1820 MIDTOWN DR COLUMBUS, GA 31906	Initial	100	A	2/7/2020
Salt Cellar	1039 1ST AVE COLUMBUS, GA 31901	Routine	100	A	02/20/2020
SALVATION ARMY	1718 2ND AVE COLUMBUS, GA 31901	Routine	100	A	02/17/2020
Shogun Japanese Steakhouse & Lounge	1808 MANCHESTER EXPY COLUMBUS, GA 31904	Routine	82	B	02/26/2020
SKIPPERS SEAFOOD FRESH MARKET AND DELI	3505 BUENA VISTA RD COLUMBUS, GA 31907	Followup	96	A	02/10/2020
Smoke Bourbon and BBQ	1047 BROADWAY COLUMBUS, GA 31901	Routine	70	C	02/19/2020
St. Francis Hospital Coffee Shop	2122 MANCHESTER EXPY STE Z COLUMBUS, GA 31904	Initial	100	A	02/10/2020
Sugga's on 18th	1112 18TH AVE COLUMBUS, GA 31906	Routine	91	A	02/10/2020
TACO BELL #29096	1408 VETERANS PKWY COLUMBUS, GA 31901	Routine	100	A	02/20/2020
Tacos Ya!	3517 VICTORY DR UNIT A-7 COLUMBUS, GA 31903	Routine	100	A	2/18/2020



Columbus Department of Public Health Environmental Health

The Chicken Lady's Coop	6597 WHITTLESEY STE B COLUMBUS, GA 31909	Routine	91	A	02/03/2020
The Flame Club	4505 ARMOUR RD UNIT 14 & 15 COLUMBUS, GA 31904	Routine	100	A	02/20/2020
The Hooch	1039 BROADWAY COLUMBUS, GA 31901	Routine	100	A	02/04/2020
The Juicy Seafood	6780 VETERANS PKWY COLUMBUS, GA 31909	Routine	86	B	02/20/2020
Valley Rescue Mission Women & Children Center	1200 11TH AVE BLDG A COLUMBUS, GA 31906	Routine	85	B	02/05/2020
Wicked Hen	1350 13TH ST COLUMBUS, GA 31901	Followup	98	A	02/21/2020
Wicked Hen	1350 13TH ST COLUMBUS, GA 31901	Routine	71	C	02/11/2020
ZAXBY'S	7626 SCHOMBURG RD COLUMBUS, GA 31909	Routine	96	A	02/12/2020



Columbus Department of Public Health Environmental Health

Public Swimming Pools, Spas & Recreational Water Parks Inspections (2 total)

Facility Name	Address	Purpose	Score	Grade	Inspection Date
Doubletree Hotel Columbus Pool	5351 SIDNEY SIMONS BLVD COLUMBUS, GA 31904	Permit/Opening	100	N/A	02/03/2020
TOWNE PLACE SUITES POOL	4534 ARMOUR RD COLUMBUS, GA 31904	Permit/Opening	100	N/A	02/14/2020

Tourist Accommodation Inspections (8 total)

Facility Name	Address	Purpose	Score	Grade	Inspection Date
COLUMBUS MARRIOTT	800 FRONT AVE COLUMBUS, GA 31901	Routine	100	A	02/27/2020
Econo Lodge Inn and Suites	4483 VICTORY DR COLUMBUS, GA 31903	Routine	87	B	02/26/2020
Lake Pines Campground	6404 GARRETT RD MIDLAND, GA 31820	Routine	98	A	02/25/2020
Courtyard by Marriott Columbus	3501 COURTYARD WAY COLUMBUS, GA 31909	Routine	100	A	02/20/2020
Georgian Motel	3461 VICTORY DR COLUMBUS, GA 31903	Routine	100	A	02/18/2020
Doubletree Hotel/Houlihan's	5351 SIDNEY SIMONS BLVD COLUMBUS, GA 31909	Routine	98	A	02/14/2020
Rothschild Pound House B&B	201 7TH ST COLUMBUS, GA 31901	Routine	90	A	02/12/2020
Hilton Garden Inn	1500 BRADLEY LAKE BLVD COLUMBUS, GA 31904	Routine	93	A	02/04/2020



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Hilton Garden Inn

Address: 1500 Bradley Lake BLVD

City: COLUMBUS Time In: 09 : 45 AM Time Out: 11 : 30 AM

Inspection Date: 02/04/2020 CFSM: Cindy Webb (exp:03/03/2020)

Purpose of Inspection: Routine Followup Initial

Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-106-000831

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.

Table with 3 columns: Score (91), Grade (A), and Date (07/11/19, 01/22/19)

76 C

A=90-100 B=80-89 C=70-79 U=69

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Main compliance table with columns for Compliance Status, COS, and R. Rows include items 1-2A through 4-2B and 5-1A through 9-2.

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) Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Good Retail Practices table with columns for Compliance Status, COS, and R. Rows include items 10 through 18 covering Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pests and Animal Control.

Person in Charge (Signature) Amy Leader (Print) Amy Leader Date: 02/04/2020
Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 03/03/2020

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Hilton Garden Inn	Permit # FSP-108-000831	Date 02/04/2020
Address 1500 BRADLEY LAKE BLVD	City/State COLUMBUS GA	Zipcode 31904

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Reach In Cooler, Fruit, Cut Cantelope	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Eggs, Boiled	39.0 ° F	Hot Holding, Main Kitchen, Steam Table, Pork, Sausage Gravy	140.0 ° F
Hot Holding, Main Kitchen, Steam Table, Beef, Cornbeef Hash	170.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Raw Pork*	45.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Chicken, Raw Chicken*	42.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Beef, Raw Steak*	42.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Fish/Seafood, Raw Salmon*	45.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Provolone	39.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Parmesan	38.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Shredded Cheese	40.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Ham	41.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Beef, Hamburger*	45.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Bacon*	45.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Vegetables, Lettuce*	42.0 ° F
Cold Holding, Main Kitchen, Walk In Cooler, Dairy, Milk	37.0 ° F	Cold Holding, Main Kitchen, Walk In Cooler, Chicken, Cooked Chicken	38.0 ° F	Cold Holding, Main Kitchen, Walk In Cooler, Salad,	39.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Beef, Raw Beef	39.0 ° F				

- 3-1C Violation of Code: [511-6-1.04(1)] Observed hamburger patties in the reach-in cooler unsafe for consumption (spoiled). Food shall be safe, unadulterated, and honestly presented. COS: PIC voluntarily discarded the hamburger patties. Corrected On-Site. New Violation.
- 4-2B Violation of Code: [511-6-1.05(7)(b)] Observed an accumulation of a brown residue in the nozzles of the soda dispensing machine. In equipment such as beverage dispensing nozzles and enclosed components of equipment such as ice makers, beverage and syrup dispensing lines or tubes, shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. COS: PIC removed the nozzles and properly washed, rinsed and sanitized. Corrected On-Site. New Violation.
- 6-1A Violation of Code: [511-6-1.04(6)(f)] Observed several TCS items ("annotated on temperature log) in the reach in cooler and prep top coolers cold holding temperatures great than 41°F. Except during preparation, cooking, cooling, or when time is used as the public health control, time/temperature control for safety (cold holding) should be maintained at 41°F or below. COS: PIC discarded the food items. Corrected On-Site. Repeat Violation.

Remarks

Person in Charge (Signature) *Amy Lead*

Date: 02/04/2020

Inspector (Signature) Danielle Saunders *Danielle Saunders*

Date: 02/04/2020



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Hilton Garden Inn

Address: 1500 Bradley Lake BLVD

City: COLUMBUS Time In: 09 : 00 AM Time Out: 10 : 15 AM

Inspection Date: 03/09/2020 CFM#: Amy Leader (06/19/2024)

Purpose of Inspection: Routine [] Followup [x] Initial []
Issued Provisional Permit [] Temporary []

Risk Type: 1 [] 2 [x] 3 [] Permit#: FSP-106-000831

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 into foods.

76 C 02/04/20
91 A 07/11/19

88 B

A=90-100 B=80-89 C=70-79 U=69

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Table with 2 main columns: Compliance Status and Compliance Status. Rows include items like 1-2A. PIC present, 2-1A. Proper use of restriction & exclusion, 3-1A. Food obtained from approved source, etc.

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)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods

Table with 2 main columns: Compliance Status and Compliance Status. Rows include items like 10. Safe Food and Water, Food Identification, 11. Food Temperature Control, 12. Prevention of Food Contamination, etc.

Person in Charge (Signature)

(Print) Amy Leader

Date: 03/09/2020

Inspector (Signature) [Signature]

Follow-up: YES [] NO [x]

Follow-up Date:

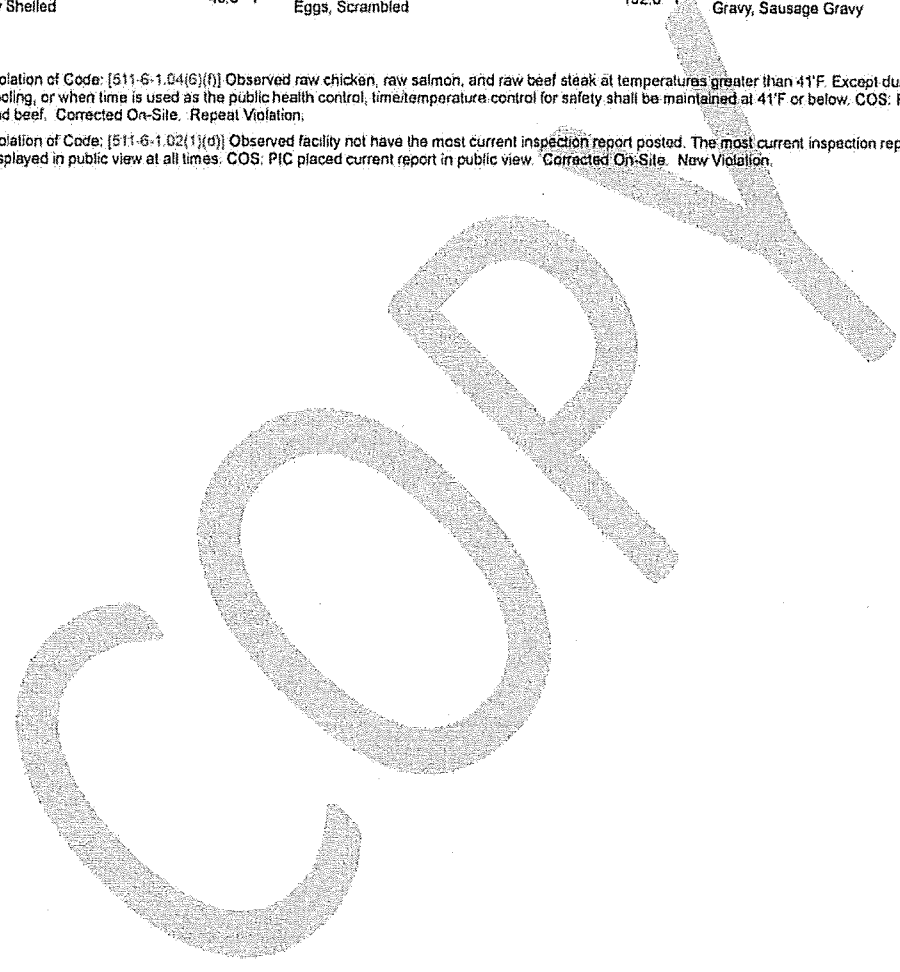
Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Hilton Garden Inn	Permit # FSP-106-000831	Date 03/09/2020
Address 1500 BRADLEY LAKE BLVD	City/State COLUMBUS GA	Zipcode 31904

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Reach In Cooler, Fruit, Cut Honeydew	35.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Fruit, Cut Canteloupe	37.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Shredded Parmesan	41.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Shredded Cheese	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Fish/Seafood, Raw Salmon*	43.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Beef, Strip Steak*	45.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Chicken, Raw Chicken Breast*	45.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Beef, Ground Beef	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Sliced Cheese	40.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Eggs, Raw Shelled	40.0 ° F	Hot Holding, Main Kitchen, Steam Table, Eggs, Scrambled	192.0 ° F	Hot Holding, Main Kitchen, Steam Table, Gravy, Sausage Gravy	180.0 ° F

- 6-1A Violation of Code: [511-6-1.04(6)(f)] Observed raw chicken, raw salmon, and raw beef steak at temperatures greater than 41°F. Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety shall be maintained at 41°F or below. COS: PIC discarded the raw chicken and beef. Corrected On-Site. Repeat Violation.
- 13A Violation of Code: [511-6-1.02(1)(d)] Observed facility not have the most current inspection report posted. The most current inspection report shall be prominently displayed in public view at all times. COS: PIC placed current report in public view. Corrected On-Site. New Violation.

Remarks



Person In Charge (Signature)

Date: 03/09/2020

Inspector (Signature) Danielle Saunders *Danielle Saunders, FHS*

Date: 03/09/2020



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Wicked Hen

Address: 1350 13th ST

City: Columbus Time In: 11 : 20 AM Time Out: 02 : 15 PM

Inspection Date: 02/11/2020 CFM: Bryant Walker (exp. 06/07/2023)

Purpose of Inspection: Routine Followup Initial

Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-106-000573

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 into foods.

97	A	08/13/19
100	A	06/20/18

71 C

A=90-100 B=80-89 C=70-79 User

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status	COS	R	Compliance Status	COS	R
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> 1-2A. PIC present, demonstrates knowledge, performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 5-1A. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 1-2B. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 5-1B. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-1A. Proper use of restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 5-2. Consumer advisory provided for raw and undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-1B. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 6-1A. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 6-1B. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-2A. Management knowledge, responsibilities, reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 6-1C. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 6-1D. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-2C. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 6-2. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-2D. Adequate handwashing facilities supplied & accessible	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 7-1. Pasteurized foods used: Prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-2E. Response procedures for vomiting & diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 8-2A. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 3-1A. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 8-2B. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 3-1B. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 9-2. Compliance with variance, specialized process and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 3-1C. Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>			
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 3-1D. Required records: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 4-1A. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 4-2A. Food stored covered	<input type="checkbox"/>	<input type="checkbox"/>			
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> 4-2B. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>			

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)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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="checkbox"/> 10A. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 14A. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 10B. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 14B. Utensils, equipment and linens: properly stored, dried, handled	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 10C. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 14C. Single-use/single-service articles: properly stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> 10D. Food properly labeled; original container	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/> 14D. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
11 OUT Food Temperature Control 3 points			15 OUT Utensils, Equipment and Vending 1 point		
<input type="checkbox"/> 11A. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 11B. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 15B. Warewashing facilities: installed, maintained, used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 11C. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> 15C. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 11D. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	16 OUT Water, Plumbing and Waste 2 points		
12 OUT Prevention of Food Contamination 3 points			<input type="checkbox"/> 16A. Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 12A. Contamination prevented during food preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 16B. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 12B. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 16C. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 12C. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	17 OUT Physical Facilities 1 point		
<input type="checkbox"/> 12D. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 17A. Toilet facilities: properly constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>
13 OUT Postings and Compliance with Clean Air Act 1 point			<input type="checkbox"/> 17B. Garbage/refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 17C. Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 13B. Compliance with Georgia Smoke Free Air Act	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 17D. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>
			18 OUT Pest and Animal Control 3 points		
			<input checked="" type="checkbox"/> 18. Insects, rodents, and animals not present	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Person in Charge (Signature) [Signature] (Print) Bryant Walker Date: 02/11/2020
Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 03/12/2020

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Wicked Hen	Permit # FSP-106-000573	Date 02/11/2020
Address 1350 13TH ST	City/State COLUMBUS GA	Zipcode 31901

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Prep Top Cooler, Pork, Salsa with Andouille sausage*	61.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Chickpeas*	51.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Pasta, Noodles*	57.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Chicken, Raw marinated chicken*	47.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Eggs, Devilled egg mix	37.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Sliced zucchini	41.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Beef, Raw ground beef	39.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Pork shank	39.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Blue cheese dressing	35.0 ° F
Hot Holding, Main Kitchen, Crock, Soup, Tomato basil soup	159.0 ° F	Hot Holding, Main Kitchen, Crock, Soup, Gumbo soup	162.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Salad dressing, Ranch Dressing*	47.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Shredded cheese*	50.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Salad Dressing, Balsamic dressing*	49.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Pumpkin mix*	50.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Vegetables, Artichoke	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Beef tenderloin	40.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Chicken, Chicken	40.0 ° F

- 1-2A Violation of Code: [511-6-1.02(2)] Observed no person in charge present at the facility at the start of the inspection. There must be a person in charge on the premises of the food service establishment at all times. COS: PIC was called to the facility by food service employee. Corrected On-Site. New Violation.
- 2-2D Violation of Code: [511-6-1.07(3)(a)] Observed hand washing sinks in bar area and kitchen area lacking hand cleanser. Each handwashing sink or group of two adjacent hand-washing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. COS: Food employee replaced soap in containers. Corrected On-Site. New Violation.
- 2-2D Violation of Code: [511-6-1.07(3)(b)] Observed handwashing sinks in bar areas lacking paper towels or other hand drying provisions. Each handwashing sink or adjacent group of handwashing sinks shall be provided with individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand-drying device; or a hand drying device that delivers high velocity, pressurized air at ambient temperatures. Corrective action: Correct within 10 days. New Violation. Correct By: 02/21/2020
- 4-2B Violation of Code: [511-6-1.05(7)(b)] Observed residue build up on ice chute of ice machine in kitchen. Surfaces of equipment and utensils contacting food that is not time/temperature control for safety food in equipment such as ice bins and enclosed components of ice makers shall be cleaned at a frequency necessary to preclude accumulation of soil or mold. Corrective Action: Must correct within 72 hours. New Violation.
- 6-1A Violation of Code: [511-6-1.04(6)(f)] Observed several time temperature control for safety food items being held at temperatures over 41 degrees F (see temperature log). Except during preparation, cooking, or cooling, or when time is used as the public health control, time/temperature control for safety food shall be maintained at 41 degrees Fahrenheit or below. COS: Person in charge voluntarily discarded items with temperatures over 41 degrees F. Corrected On-Site. New Violation.
- 10D Violation of Code: [511-6-1.04(4)(d)] Observed unlabeled containers storing sugar and flour. Food or food ingredients removed from their original packaging and are not easily recognized such as sugar, flour, spices, herbs, etc. shall be labeled with the common name of the food. Corrected on site. Person in charge labelled food storage containers. Corrected On-Site. Repeat Violation.
- 10D Violation of Code: [511-6-1.04(8)(b)] Observed several containers of buttermilk and one container of half and half being stored in coolers past their expiration date. Milk and time/temperature control for safety foods that are labelled as "keep refrigerated" and that are for sale or service to the consumer or used as an ingredient in other foods shall be immediately discarded and shall not be sold, served, or used after the manufacturer's expiration date or the sell-by date. COS: Person in charge voluntarily discarded items. Corrected On-Site. New Violation.
- 15C Violation of Code: [511-6-1.05(7)(a)2.3] Observed residue on ventilation hood over fryers and range. Observed food residue on areas between fryers and range. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Corrective Action: Must correct within 72 hours. New Violation.

Person in Charge (Signature) 	Date: 02/11/2020
Inspector (Signature) Lisa Lee 	Date: 02/11/2020

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Wicked Hen	Permit # FSP-106-000573	Date 02/11/2020
Address 1350 13TH ST	City/State COLUMBUS GA	Zipcode 31901

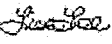
18 Violation of Code: [511-6-1.07(5)(k)] Observed dead roach in sanitizer compartment of three compartment sink. Observed live gnats in plants stored in kitchen. The presence of insects, rodents, and other pests shall be controlled to minimized their presence on the premises by routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; using methods, if pests are found, such as trapping and other means of pest control; eliminating harborage conditions. Corrective action: Person in charge must maintain areas to prevent harborage conditions. Must be corrected within 10 days. Person in charge voluntarily disposed of plants harboring gnats. Corrected On-Site. New Violation.

Remarks

COPY

Person In Charge (Signature) 

Date: 02/11/2020

Inspector (Signature) Lisa Lee 

Date: 02/11/2020



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Wicked Hen

Address: 1350 13th ST

City: Columbus Time In: 08 : 15 AM Time Out: 09 : 40 AM

Inspection Date: 02/21/2020 CFSM: Bryant Walker (exp. 06/2023)

Purpose of Inspection: Routine Followup Initial Issued Provisional Permit Temporary

71 C 02/11/20

Risk Type: 1 2 3 Permit#: FSP-106-000573

97 A 08/13/19

98 A

A=90-100 B=80-89 C=70-79 U=59

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 into foods.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Table with 2 columns: Compliance Status and COS R. Rows include items like 1-2A. PIC present, 2-1A. Proper use of restriction & exclusion, 3-1A. Food obtained from approved source, etc.

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) Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 2 columns: Compliance Status and COS R. Rows include sections like 10. Safe Food and Water, Food Identification; 11. Food Temperature Control; 12. Prevention of Food Contamination; 13. Postings and Compliance with Clean Air Act; 14. Proper Use of Utensils; 15. Utensils, Equipment and Vending; 16. Water, Plumbing and Waste; 17. Physical Facilities; 18. Pest and Animal Control.

Person In Charge (Signature) [Signature] (Print) Bryant Walker Date: 02/21/2020
Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date:

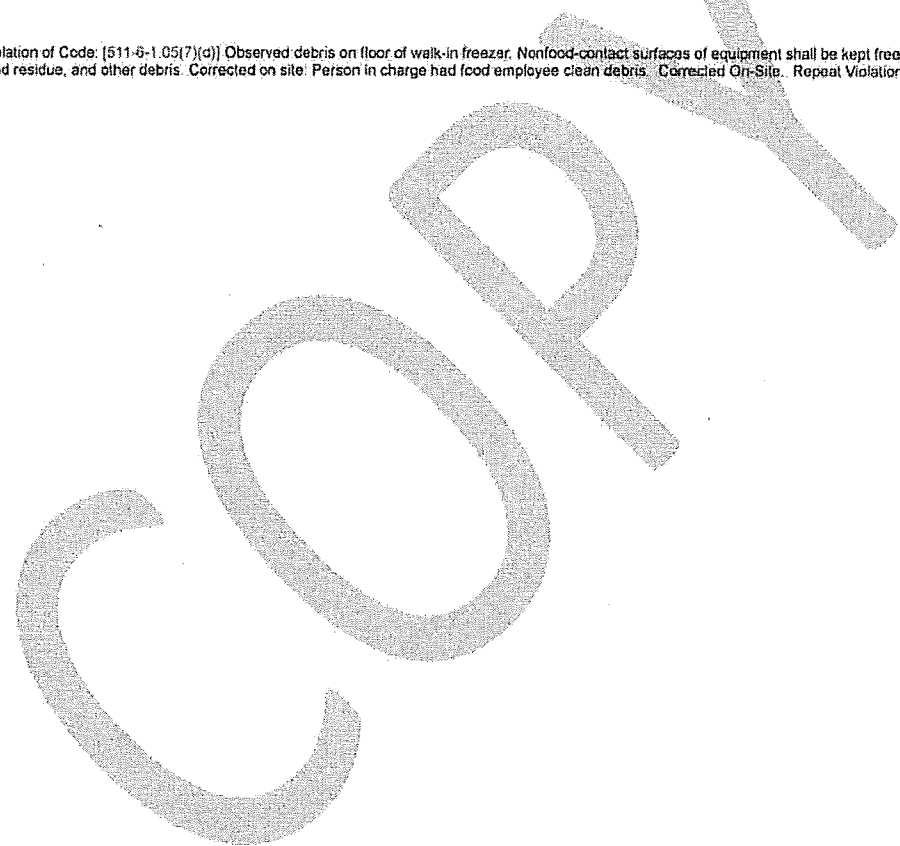
Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Wicked Hen	Permit # FSP-106-000573	Date 02/21/2020
Address 1350 13TH ST	City/State COLUMBUS GA	Zipcode 31901

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Sliced red peppers	35.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Sliced onion	36.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Rice, White rice	39.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Green beans	41.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Sliced zucchini	38.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes, Sliced tomatoes	34.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Sliced zucchini	37.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Ethnic, Hummus	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Vegetables, Corn	41.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Vegetables, Cabbage slaw	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Ethnic, Guacamole	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Dairy, Sour cream	35.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Beef, Beef steak	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Rice, White rice	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Pork, Pancetta	41.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Dairy, Half and half	36.0 ° F				

15C Violation of Code: [511-6-1.05(7)(d)] Observed debris on floor of walk-in freezer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Corrected on site: Person in charge had food employee clean debris. Corrected On-Site. Repeat Violation.

Remarks



Person in Charge (Signature) *[Signature]*

Date: 02/21/2020

Inspector (Signature) Lisa Lee *[Signature]*

Date: 02/21/2020



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Chili's Grill & Bar

Address: 5555 WHITTLESEY BLVD

City: Columbus Time In: 11 : 00 AM Time Out: 02 : 10 PM

Inspection Date: 02/26/2020 CFM: Ronald Bayett (exp. 9/5/2023)

Purpose of Inspection: Routine Followup Initial

Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: 106-926

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.

91 A 08/21/19

100 A 02/04/19

73 C

A=90-100 B=80-89 C=70-79 Us99

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status	COS	R	Compliance Status	COS	R
<input checked="" type="checkbox"/> <input type="checkbox"/> 1-2A. PIC present, demonstrates knowledge, performs duties	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 5-1A. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> 1-2B. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 5-1B. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> 2-1A. Proper use of restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 5-2. Consumer advisory provided for raw and undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> 2-1B. Hands clean and properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> 6-1A. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 6-1B. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> 2-2A. Management knowledge, responsibilities, reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 6-1C. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 6-1D. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 2-2C. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 6-2. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> 2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 7-1. Pasteurized foods used: Prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> 2-2E. Response procedures for vomiting & diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 8-2A. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> 3-1A. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> <input type="checkbox"/> 8-2B. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 3-1B. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> 9-2. Compliance with variance, specialized process and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 3-1C. Food in good condition, safe, and undallered	<input type="checkbox"/>	<input type="checkbox"/>			
<input type="checkbox"/> <input checked="" type="checkbox"/> <input type="checkbox"/> 3-1D. Required records: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 4-1A. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> <input type="checkbox"/> 4-1B. Proper disposition of returned, previously served, reconditioned; and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 4-2A. Food stored covered	<input type="checkbox"/>	<input type="checkbox"/>			
<input checked="" type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> 4-2B. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>			

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)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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="checkbox"/> 10A. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 14A. In-use utensils: property stored	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 10B. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 14B. Utensils, equipment and linens: property stored, dried, handled	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 10C. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 14C. Single-use/single-service articles: property stored, used	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 10D. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 14D. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
11 OUT Food Temperature Control 3 points			15 OUT Utensils, Equipment and Vending 1 point		
<input checked="" type="checkbox"/> 11A. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 11B. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 15B. Warewashing facilities; installed, maintained, used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 11C. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 15C. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 11D. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	16 OUT Water, Plumbing and Waste 2 points		
12 OUT Prevention of Food Contamination 3 points			<input type="checkbox"/> 16A. Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 12A. Contamination prevented during food preparation, storage, display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 16B. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 12B. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 16C. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 12C. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	17 OUT Physical Facilities 1 point		
<input type="checkbox"/> 12D. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 17A. Toilet facilities: property constructed, supplied, cleaned	<input type="checkbox"/>	<input type="checkbox"/>
13 OUT Postings and Compliance with Clean Air Act 1 point			<input type="checkbox"/> 17B. Garbage/refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 17C. Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> 13B. Compliance with Georgia Smoke Free Air Act	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> 17D. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>
			18 OUT Pest and Animal Control 3 points		
			<input type="checkbox"/> 18. Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>

Person in Charge (Signature) Ronald Bayett

(Print) Ronald Bayett

Date: 02/26/2020

Inspector (Signature) Miriam Davis

Follow-up: YES NO

Follow-up Date:

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Chili's Grill & Bar	Permit # 106-926	Date 02/26/2020
Address 5555 WHITTLESEY BLVD	City/State COLUMBUS GA	Zipcode 31909

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Fish/Seafood, Raw Shrimp	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Pork, Pork Ribs	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Chicken, Chicken Picante	36.0 ° F
Cold Holding, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Breast	38.0 ° F	Cold Holding, Main Kitchen, Grill Prep Top, Cheese, Swiss Cheese	39.0 ° F	Cold Holding, Main Kitchen, Grill Prep Top, Dairy, Sour Cream Sauce	33.0 ° F
Cold Holding, Main Kitchen, Grill Prep Top, Pork, Pulled Pork	34.0 ° F	Cold Holding, Main Kitchen, Grill (Cooler Drawer), Chicken, Raw Chicken	40.0 ° F	Cold Holding, Main Kitchen, Grill (Cooler Drawer), Beef, Beef Steak	40.0 ° F
Cold Holding, Main Kitchen, Salad Prep Top, Tomatoes, Pico de gallo	40.0 ° F	Cold Holding, Main Kitchen, Salad Prep Top, Cheese, Shredded Cheese	39.0 ° F	Cold Holding, Main Kitchen, Salad Prep Top, Cheese, Blue Cheese	39.0 ° F
Cold Holding, Main Kitchen, Prep Top (Bottom), Chicken, Chicken Picante	43.0 ° F	Cold Holding, Main Kitchen, Prep Top (Bottom), Beef, Sliced Beef (Raw)	42.0 ° F	Cold Holding, Main Kitchen, Prep Top (Bottom), Tomatoes, Salsa	43.0 ° F
Cold Holding, Main Kitchen, Prep Top (Bottom), Pork, Pork Ribs	66.0 ° F	Cold Holding, Main Kitchen, Prep Top (Bottom), Vegetables, Cut Broccoli	68.0 ° F	Cold Holding, Main Kitchen, Prep Top (Bottom), Pasta, Pasta (Penne)	69.0 ° F
Cold Holding, Main Kitchen, Ice Bath, Chicken, Raw Chicken Breast	38.0 ° F	Cold Holding, Main Kitchen, Chicken Prep Top, Chicken, Precooked Chicken Wings	51.0 ° F	Just Cooked, Main Kitchen, Fryer, Chicken, Chicken Tender	209.0 ° F
Cooling, Main Kitchen, Walk in Cooler, Rice, Mexican Rice Temp 1 at 45min	100.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Rice, Mexican Rice Temp 2 at 1hr 25min	78.0 ° F		

- 2-1B Violation of Code: [511-6-1.03(5)(c)] Observed food employee proceed to change gloves when switching from preparing raw animal food product to ready to eat food items without washing hands before placing on clean gloves. Food employees shall clean their hands or exposed parts of arms when switching from preparing raw foods to preparing ready to eat foods. Food employee washed hands then placed clean gloves on before handling ready to eat foods. Corrected On-Site. New Violation.
- 2-2D Violation of Code: [511-6-1.06(2)(o)] Observed handwashing sink in food preparation area to be non accessible by food employees in the transition of raw food preparation to ready to eat food. All handwashing sinks shall be easily accessible for all food employees at all times. Person in charge removed blockage of handsink. Corrected On-Site. New Violation.
- 6-1A Violation of Code: [511-6-1.04(6)(f)] Observed time/temperature control for safety foods (Precooked Pork Ribs, Cut Broccoli, Cooked Pasta, Chicken Picante, Sliced Beef, and Salsa) holding inside of bottom of prep top units at temperatures higher than 41°F. Except during preparation, cooling, or cooking, or when time is used as a public health control, TCS food items shall be kept at proper temperature of 41°F or below inside of cold holding units. PIC discarded food items. Corrected On-Site. Repeat Violation.
- 11A Violation of Code: [511-6-1.05(3)(a)] Observed cold holding units (chicken prep top unit, unit in front of fryer and both units in front of pass through oven) not working properly to hold cold foods at 41°F or below. All holding units shall be sufficient in capacity to hold foods to provide proper cold holding temperatures. Facility shall have all units repaired before continued use of equipment. All time/temperature control for safety food items have been removed. Must correct within 10 calendar days. New Violation.

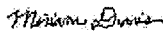
Remarks

Person in Charge (Signature)



Date: 02/26/2020

Inspector (Signature) Miriam Davison



Date: 02/26/2020



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Chili's Grill & Bar

Georgia Department of Public Health

Address: 5555 WHITTLESEY BLVD

City: Columbus Time In: 03 : 10 PM Time Out: 04 : 55 PM

Inspection Date: 03/06/2020 CFM: Ronald Bayett (exp. 9/5/2023)

Purpose of Inspection: Routine Followup Initial
Issued Provisional Permit Temporary

73 C 02/26/20

Risk Type: 1 2 3 Permit#: 106-926

91 A 08/21/19

95 A

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 of injury.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

A=90-100 B=80-89 C=70-79 US69

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status	COS	R	Compliance Status	COS	R
<input checked="" type="radio"/> <input type="radio"/> 1-2A. PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 1-2B. Certified Food Protection Manager	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 5-1B. Proper reheating procedures for hot holding	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-1A. Proper use of restriction & exclusion	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <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"/> <input type="radio"/> 2-1B. Hands clean and properly washed	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 6-1A. Proper cold holding temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input 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"/>	<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 6-1B. Proper hot holding temperatures	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-2A. Management knowledge, responsibilities, reporting	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <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"/> <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 checked="" 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"/> <input type="radio"/> 2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/> <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"/> <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"/> 7-1. Pasteurized foods used; Prohibited foods not offered	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 2-2E. Response procedures for vomiting & diarrheal events	<input type="radio"/>	<input type="radio"/>	<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> 8-2A. Food additives: approved and properly used	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 3-1A. Food obtained from approved source	<input type="radio"/>	<input type="radio"/>	<input checked="" 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 checked="" type="radio"/> 3-1B. Food received at proper temperature	<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	<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> <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"/> 3-1D. Required records: shellstock tags, parasite destruction	<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> <input 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"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> 4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>			
<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> 4-2B. Food-contact surfaces: cleaned & sanitized	<input checked="" 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)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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 checked="" type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled	<input checked="" 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	<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 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"/>
			18 OUT Post and Animal Control 3 points		
			<input type="radio"/> 18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>

Person in Charge (Signature) *Ronald Bayett*

(Print) Ronald Bayett

Date: 03/06/2020

Inspector (Signature) *Marianne Davis*

Follow-up: YES NO

Follow-up Date:

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment		Permit #	Date	
Chill's Grill & Bar		106-926	03/06/2020	
Address		City/State	Zipcode	
5555 WHITTLESEY BLVD		COLUMBUS GA	31909	

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Main Kitchen, Walk in Cooler, Beef, Sirloin Steak (Raw)	39.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Beef, Beef Patty (Raw)	41.0 ° F	Cold Holding, Main Kitchen, Walk in Cooler, Cheese, Pepperjack Slice	41.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Shredded Cheese	40.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Shredded Lettuce	39.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Tomatoes, Pico de gallo	31.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Shredded Cheese	32.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Dairy, Sour Cream	38.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Vegetables, Guncarnole	39.0 ° F
Cold Holding, Main Kitchen, Grill Prep Top, Cheese, Swiss Slice	32.0 ° F	Cold Holding, Main Kitchen, Grill Prep Top, Cheese, Yellow American Slice	31.0 ° F	Cold Holding, Main Kitchen, Salad Prep Top, Tomatoes, Diced Tomatoes	38.0 ° F
Cold Holding, Main Kitchen, Salad Prep Top, Vegetables, Corn Salad	39.0 ° F	Cold Holding, Grill Prep, Cooler Drawer, Beef, Whole Steak (Raw)	40.0 ° F	Cold Holding, Grill Prep, Cooler Drawer, Fish/Seafood, Salmon (Raw)	39.0 ° F
Cold Holding, Grill Prep, Cooler Drawer, Chicken, Chicken Breast (Raw)	39.0 ° F	Cold Holding, Main Kitchen, Prep Top (Bottom), Casseroles, Mac and Cheese	32.0 ° F	Cold Holding, Main Kitchen, Prep Top (Bottom), Pork, Ribs (Cooked)	41.0 ° F
Just Cooked, Main Kitchen, Fryer, Chicken, Chicken Tender	208.0 ° F	Just Cooked, Main Kitchen, Grill, Beef, Beef Patty	170.0 ° F	Hot Holding, Main Kitchen, Steam Well, Cheese, Chili Queso	187.0 ° F
Hot Holding, Main Kitchen, Steam Well, Potato, Mashed Potatoes	200.0 ° F	Hot Holding, Main Kitchen, Steam Well, Vegetables, Black Beans	182.0 ° F	Hot Holding, Main Kitchen, Steam Well, Soup, Enchilada	182.0 ° F
Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 1 @ 0min	47.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 1 @ 0min	44.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 1 @ 0min	46.0 ° F
Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 1 @ 0min	42.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 2 @ 45min	44.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 2 @ 45min	42.0 ° F
Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 2 @ 45min	43.0 ° F	Cooling, Main Kitchen, Walk in Cooler, Chicken, Raw Chicken Temp 2 @ 45min	39.0 ° F		

- 4-2B Violation of Code: [511-6-1 05(7)(b)] Observed food storage containers on clean dish rack to have debris. All equipment food-contact surfaces shall be clean to sight and touch. Person in charge had food employee place storage containers in mechanical warewashing machine. Corrected On-Site. New Violation.
- 14B Violation of Code: [511-6-1 05(10)(a)] Observed wet stacking of food containers in warewashing area. After cleaning and sanitizing, equipment and utensils shall be air-dried. Person in charge had food employee rewash all containers and stacked to properly air dry. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)  Date: 03/06/2020

Inspector (Signature) Miriam Davison  Date: 03/06/2020



GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: Smoke Bourbon and BBQ

Georgia Department of Public Health

Address: 1047 Broadway

City: Columbus Time In: 10 : 50 AM Time Out: 04 : 00 PM

Inspection Date: 02/19/2020 CFSM: Jeffrey Bowman (exp:04/2020)

Purpose of Inspection: Routine Followup Initial

Issued Provisional Permit Temporary

Risk Type: 1 2 3 Permit#: FSP-106-000452

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 into foods.

100 A 07/31/19

100 A 01/28/19

70 C

A=90-100 B=80-89 C=70-79 U=59

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points		Compliance Status	COS	R	Compliance Status	COS	R
<input type="checkbox"/>	<input checked="" type="checkbox"/>	1-2A. PIC present, demonstrates knowledge, performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	1-2B. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-1A. Proper use of restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-1B. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-2A. Management knowledge, responsibilities, reporting	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	2-2D. Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	2-2E. Response procedures for vomiting & diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	3-1A. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	3-1B. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	3-1C. Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	3-1D. Required records: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-1A. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-2A. Food stored covered	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	5-1A. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	5-1B. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	5-2. Consumer advisory provided for raw and undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	6-1A. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	6-1B. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	6-1C. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	6-1D. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	6-2. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	7-1. Pasteurized foods used: Prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	8-2A. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	8-2B. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input checked="" type="checkbox"/>	9-2. Compliance with variance, specialized process and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

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)
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Compliance Status	COS	R	Compliance Status	COS	R
10 OUT			14 OUT		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
11 OUT			15 OUT		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12 OUT			16 OUT		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13 OUT			17 OUT		
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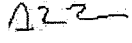
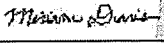
Person In Charge (Signature) [Signature] (Print) Jeffrey Bowman Date: 02/19/2020
Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 03/19/2020

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment Smoke Bourbon and BBQ		Permit # FSP-106-000452		Date 02/19/2020	
Address 1047 BROADWAY		City/State COLUMBUS GA		Zipcode 31901	

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cold Holding, Basement, Walk in Cooler, Chicken, Raw Chicken	37.0 ° F	Cold Holding, Basement, Walk in Cooler, Dairy, Whole Milk	38.0 ° F	Cold Holding, Basement, Walk in Cooler, Cheese, Shredded Cheddar Cheese	39.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, White Cheddar Shredded	56.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Eggs, Hard Boiled Eggs	54.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Blue Cheese	47.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Pimento Cheese	39.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Cheese, Shredded Cheddar	40.0 ° F	Cold Holding, Main Kitchen, Prep Top Cooler, Pork, Bacon	40.0 ° F
Cold Holding, Main Kitchen, Prep Top Cooler, Chicken, Raw Chicken	40.0 ° F	Hot Holding, Main Kitchen, Steam Well, Casseroles, Mac and Cheese	181.0 ° F	Hot Holding, Main Kitchen, Steam Well, Beef, Beef Brisket	101.0 ° F
Hot Holding, Main Kitchen, Steam Well, Vegetables, Collard Greens	182.0 ° F	Hot Holding, Main Kitchen, Steam Well, Pork, Pulled Pork	122.0 ° F	Just Cooked, Main Kitchen, Grill, Chicken, Diced Chicken	182.0 ° F
Just Cooked, Main Kitchen, Grill, Pork, Pork Chop	193.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Vegetables, Collard Greens	37.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Chopped Pork	43.0 ° F
Cold Holding, Main Kitchen, Reach In Cooler, Beef, Beef Brisket	42.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Pork, Chopped Pork	39.0 ° F	Reheat, Main Kitchen, Grill, Beef, Beef Brisket	168.0 ° F
Reheat, Main Kitchen, Grill, Pork, Pulled Pork	172.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Cheese, Queso Mix	41.0 ° F	Cold Holding, Main Kitchen, Reach In Cooler, Vegetables, Coleslaw	39.0 ° F

1-2A	Violation of Code: [511-6-1.03(2)(a)-(i)](n)(o) Observed food employees not properly sanitizing food contact surfaces with sanitizer of proper chemical concentration. Person in charge shall ensure employees are properly sanitizing multi use equipment and utensils before they are reused by monitoring chemical concentration. Person in charge had food employee re-make chemical sanitizers to properly clean food contact surfaces and utensils. Corrected On-Site. New Violation.
1-2A	Violation of Code: [511-6-1.03(2)(a)-(i)](n)(o) Food employees had no means of measuring food temperatures after cooking, hot/cold holding, or cooling. Person in charge shall ensure food employees are able to routinely monitor cooking, holding, and reheating for hot holding using proper temperature measuring device. PIC shall provide food employees with proper temperature measuring devices. New Violation.
2-2D	Violation of Code: [511-6-1.07(3)(a)] Observed hand soap dispenser at hand sink in downstairs basement to not properly work. Handsinks shall be provided with a supply of hand cleansing soap. Food employee placed liquid hand soap at sink. Corrected On-Site. New Violation.
2-2D	Violation of Code: [511-6-1.06(2)(c)] Observed handwashing sinks in facility to not provide hot water. Handwashing sinks shall be equipped to provide hot water tempered at least 100°F. Person in charge shall have facility able to provide handwashing sinks with hot water. Must correct within 10 calendar days. New Violation.
6-1A	Violation of Code: [511-6-1.04(5)(f)] Observed time/temperature control for safety foods holding in prep top cooler near oven to not properly hold foods. Except for cooking, cooling, or preparing food items that are cold holding shall be tempered at 41°F or below. Food employee discarded food items and replaced prep top with food items in proper temperature. Corrected On-Site. New Violation.
6-1B	Violation of Code: [511-6-1.04(6)(f)] Observed food items inside of steam table not properly hot hold in unit. Except for cooling, preparing, or cooking food items shall be held at 135°F or above. Food employee reheated food items to properly hot hold in unit. Corrected On-Site. New Violation.
6-1C	Violation of Code: [511-6-1.04(6)(d)] Observed time/temperature control for safety food items (beef brisket/chopped pork) not properly cooled inside of reach in cooler. Cooked time/temperature control for safety foods shall be cooled within 2 hours from 135°F to 70°F and a total of 6 hours from 135°F to 41°F or less. Food employee discarded food items. Corrected On-Site. New Violation.
8-2B	Violation of Code: [511-6-1.07(5)(g)] Observed chemical sanitizers inside of sanitizer bucket to not have proper concentration. Chemical sanitizers shall meet requirements specified in 40 CFR 180.940 tolerance exemptions for active and inert ingredients for antimicrobial formulations for food contact surfaces. Food employee properly mixed chemical sanitizer buckets to properly clean food contact surfaces. Corrected On-Site. New Violation.
11A	Violation of Code: [511-6-1.05(3)(a)] Observed hot holding unit unable to hold food items at proper temperature. Door on holding unit will not properly close. Equipment for holding hot food shall be working properly to hold food at proper temperatures. Food employee removed all foods from the unit and placed in oven to properly hold. Unit shall be repaired before continued use. Must correct within 10 calendar days. New Violation.

Person in Charge (Signature) 	Date: 02/19/2020
Inspector (Signature) Miriam Davison 	Date: 02/19/2020

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Establishment Smoke Bourbon and BBQ	Permit # FSP-106-000452	Date 02/19/2020
Address 1047 BROADWAY	City/State COLUMBUS GA	Zipcode 31901

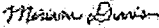
- 11D Violation of Code: [511-6-1.05(3)(g)] Observed facility lacking proper temperature measuring device for food items after cooking. Food temperature measuring devices shall be provided and readily accessible for the use in ensuring proper food temperature. Facility shall provide food temperature thermometers. Must correct within 10 calendar days. New Violation.
- 11D Violation of Code: [511-6-1.05(2)(x)] Observed cold holding prep top cooler not having temperature measuring device. A temperature measuring device shall be placed in the warmest part of the cold holding unit to properly measure the internal temperature of the cold holding unit. Facility must place thermometer inside of cold holding unit. Must correct in 10 calendar days. New Violation.
- 12B Violation of Code: [511-6-1.03(5)(i)] Observed food employees not wearing proper hair restraints for facial hair. Facial hair that is longer than one half inch shall be properly restrained with a beard guard. Food employees places beard guard on. Corrected On-Site. New Violation.
- 15B Violation of Code: [511-6-1.05(3)(h),(i)] Observed warewashing facility lacking testing device for mechanical dishwasher and manual warewashing machines. A testing device shall be provided to test the concentration for sanitizer solutions. Must correct within 10 calendar days. New Violation.
- 16A Violation of Code: [511-6-1.08(1)(g),(h)] Observed all hand sinks to not properly provide hot water. All hand washing sinks shall provide tempered water of at least 100°F. Facility must correct within 10 calendar days. New Violation.

Remarks

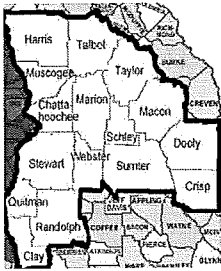
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Person in Charge (Signature) 

Date: 02/19/2020

Inspector (Signature) Miriam Davison 

Date: 02/19/2020



**COLUMBUS BOARD OF HEALTH
FISCAL YEAR 2020
JULY 1, 2019 – JUNE 30, 2020**

The BOH Nursing Report is a summary of the cumulative program numbers from the beginning of the Fiscal Year through the last day of the month prior to the Board of Health Meeting:

This report represents patients who received services from

<i>July 1, 2019 - February 28, 2020</i>	<i>July 1, 2018 - February 28, 2019</i>
<i>Initial Visits – 6,242</i>	<i>Initial Visits – 7,286</i>
<i>Return Visits – 1,485</i>	<i>Return Visits – 1,703</i>
<i>Total Visits = 7,727</i>	<i>Total Visits = 8,989</i>

Community Awareness Activities:

- Monthly Muscogee County Attendance Panel (MCAP)
- Monthly Children in Need of Services Panel (CHINS)
- Monthly Child Fatality Review (CFR)

Community Collaborations:

- CSU Senior BSN Students clinical rotation in Public Health at CHD
- Foster Care Initiative & Amerigroup Well Child Physicals performed for Children in Foster Care (every 4th Tuesday)
- EHDI Clinic (CHD provides site for Newborn hearing test provided by Children's 1st Program)
- Pediatric Rehab Equipment Clinic (every third Friday)
- Pediatric Genetic Telemedicine Clinic

Activities during this same time frame:

- PPD placement for all clinical and support staff
- PrEP Meeting
- Coronavirus Update/Meeting
- Statewide Hepatitis Conference Call
- Diabetes Prevention/Lifestyle Changes

Upcoming Activities:

- Hepatitis Outreach Campaign continues
- District 7 Worksite Wellness
- District 7 Mental Health First Aid Training
- Influenza Webinar
- COVID 19 Updates
- Child Fatality Review Annual Training
- Outreach, Happy Valley Day Facility, placement of PPD's