

Council Members

R. Gary Allen
Charmaine Crabb

Jerry 'Pops' Barnes
Glenn Davis

John M. House
Bruce Huff

R. Walker Garrett
Valerie A. Thompson

Judy W. Thomas
Evelyn 'Mimi' Woodson

Clerk of Council
Sandra T. Davis



Council Chambers
Second Floor of City Services Center
3111 Citizens Way, Columbus, GA 31906

April 14, 2020
9:00 AM
Regular Meeting

MAYOR'S AGENDA

CALL TO ORDER: Mayor B.H. "Skip" Henderson, III, Presiding.

INVOCATION: Offered by Councilor Valerie A. Thompson.

PLEDGE OF ALLEGIANCE: Led by Mayor Henderson.

MINUTES

1. Approval of minutes for the March 24, 2020 Council Meeting and March 10, 2020 Executive Session.

UPDATE:

2. An update on COVID-19.

CITY ATTORNEY'S AGENDA

ORDINANCES

- 1. 1st Reading** - An ordinance extending the moratorium on the issuance of Certificates of Occupancy for any new Type I Personal Care Home or Foster Care Home which was adopted on January 28, 2020 for an additional ninety (90) days making its new expiration date July 26, 2020; and for other purposes. (Mayor Pro Tem Allen)

CITY MANAGER'S AGENDA

- 1. Condemnation Parcel TA-A of the Intersection Improvement along Buena Vista Road (Columbus Spider Web Network)**

Approval is requested for the acquisition of Parcel TA-A on behalf of SPIRIT CK PORTFOLIO III, LLC, a Delaware Limit Liability Company, f/k/a/ Cole CK Portfolio III, LLC. for the Intersection Improvement along Buena Vista Road (Columbus Spider Web Network) Project STP00-000-00(473), PI No. 0011436, Muscogee County, a Total Take of Property for County Road and/or Municipal Street purposes and authorizing the filing of a Declaration of Taking by the City Attorney or his representatives for the acquisition of said land under the authority of the official code of Georgia annotated, Section 32-3-1 et. Seq.

- 2. Petco Foundation Grant**

Approval is requested to submit and accept an animal welfare grant for \$20,000 from Petco Foundation. This grant will pay for the spaying and neutering of approximately 400 animals and provide other life saving veterinary services. There is no local match required for this grant.

- 3. Georgia Trauma Commission – Georgia Trauma Care Network Commission Grant**

Approval is requested to apply for and accept a grant in the amount of \$9,495.97, or as otherwise awarded, from the Georgia Trauma Commission – Georgia Trauma Care Network Commission, with no local match required and amend the Multi-Government Fund by the award amount. The grant is for equipment that will enhance the treatment of trauma patients.

- 4. Riverdragons Donation to PT Civic Center Event Staff During COVID 19**

Approval is requested to accept a donation of \$11,600 from the Riverdragons. This donation will contribute to the part time Civic Center Event staff who is unable to work events during COVID-19.

5. **PURCHASES**

- [A.](#) Replacement Playground Equipment – Sourcewell Cooperative Contract
- [B.](#) Facilities Maintenance, Repair & Operation (MRO), Industrial Supplies and Tools - Georgia Statewide Contract No. 99999-001-SPD0000114
- [C.](#) Forklift – Sourcewell Cooperative Contract
- [D.](#) Automated Victim Notification System for the Court Management System Upgrade

6. **UPDATES AND PRESENTATIONS**

- A. City Operations During COVID - 19 – City Manager, Isaiah Hugley
- B. Department Head Vacancies/Recruitment - City Manager, Isaiah Hugley
- C. COVID - 19 Stimulus Tracking Process – Deputy City Manager, Lisa Goodwin
- [D.](#) Virginia College Update – Deputy City Manager, Pam Hodge
- E. Infrastructure Projects during COVID – 19, Deputy City Manager, Pam Hodge
- [F.](#) Government Center/SPLOST Update – Deputy City Manager, Pam Hodge
- [G.](#) Budget Process Update - Finance Director, Angelica Alexander
- [H.](#) City Technology During COVID - 19 – Information Technology Director, Forrest Toelle
- I. DPH/CDC Guidelines on COVID – 19 – Human Resource Director, Reather Hollowell

BID ADVERTISEMENT

April 22, 2020

1. Reese Road Bridge at Cooper Creek – RFB No. 20-0061

Scope of Bid

This project includes complete demolition of the existing bridge, construction of new bridge structure, relocation of water and sewer lines, installation of curb and gutter, asphalt pavement, sidewalk, and guardrail.

April 24, 2020

1. Parking Lot Control Equipment for Bay Avenue Garage and 9th Street Lot

Scope of RFP

Columbus Consolidated Government (the City) invites qualified vendors to submit proposals to furnish and install a complete parking lot control system for the Bay Avenue Parking Garage and 9th Street Parking Lot.

April 29, 2020

1. Plumbing & Irrigation Supplies (Annual Contract) (Re-Bid) – RFB No. 20-0046

Scope of Bid

Provide plumbing & irrigation supplies on an “as needed basis” to be picked up and delivered to Columbus Consolidated Government. The contract term will be for two (2) years with the option to renew for three (3) additional twelve-month periods

2. Lot Clearing Services III (Annual Contract) – RFB No. 20-0055

Scope of Bid

Provide services for annual clearing of vacant or unoccupied lots, including cutting and removing grass, weeds, undergrowth and other vegetation, and removing any/all solid waste for the Department of Inspections and Code. Due to the number of upcoming projects, the City has identified the need to contract with additional vendors to provide the requested services.

This tertiary contract will run concurrently with Lot Clearing Services RFB No. 18-0029 (the Prime Contract), which initiated on March 12, 2018, for two (2) years with the option to renew for three (3) additional twelve-month periods.

INFORMATIONAL MATERIAL:

1. CVB Update - Peter Bowden, President/CEO

CLERK OF COUNCIL’S AGENDA

ENCLOSURES - ACTION REQUESTED

1. **RESOLUTION:** A Resolution approving an application submitted by the Georgia Alabama Senior Softball League requesting an Honorary Designation to name a field at the South Commons Softball Complex in honor of Mr. Nemrod Kendrick. *(The Board of Honor recommended approval at its March 11, 2020 Meeting.)*
2. **Minutes of the following boards:**
Board of Tax Assessors, #09-20, #10-20 and #11-20.
Columbus Board of Health, February 26, 2020.
Development Authority of Columbus, March 5, 2020.
Pension Fund, Employees' Board of Trustees, October 9 and November 13, 2019.

UPCOMING BOARD APPOINTMENTS:

- A. Board of Family & Children Services
- B. Columbus Aquatics Commission
- C. Columbus Golf Course Authority
- D. Keep Columbus Beautiful Commission
- E. New Horizon Behavioral Health- Mental Health, Addictive Diseases and Developmental Disabilities – Community Service Board
- F. Pension Fund, Employees’ Board of Trustees
- G. Region Six Regional Advisory Council for Department of Behavioral Health and Developmental Disabilities
- H. Retirees' Health Benefits Committee

The City of Columbus strives to provide accessibility to individuals with disabilities and who require certain accommodations in order to allow them to observe and/or participate in this meeting. If assistance is needed regarding the accessibility of the meeting or the facilities, individuals may contact the Mayor’s Commission for Persons with Disabilities at 706-653-4492 promptly to allow the City Government to make reasonable accommodations for those persons.

COUNCIL OF COLUMBUS, GEORGIA

CITY COUNCIL MEETING **MINUTES**

Council Chambers
Second Floor of City Services Center
3111 Citizens Way, Columbus, GA 31906

March 24, 2020
5:30 PM
Regular Meeting

M A Y O R ' S A G E N D A

PRESENT: Mayor B. H. “Skip” Henderson, III and Mayor Pro Tem R. Gary Allen (arrived at 5:35 p.m.) and Councilors Jerry ‘Pops’ Barnes, Charmaine Crabb, Glenn Davis, R. Walker Garrett, John M. House, Bruce Huff, Judy W. Thomas, Valerie A. Thompson and Evelyn ‘Mimi’ Woodson. City Manager Isaiah Hugley, City Attorney Clifton Fay, and Assistant City Attorney Lucy Sheftall were present via teleconference. Clerk of Council Sandra T. Davis and Deputy Clerk of Council Lindsey McLemore were present in the Council Chambers.

NOTE: *Due to the World Health Organization declaring Corona Virus Disease 2019 (COVID-19) a world health emergency and pandemic, this Council confirms the Declaration of Local Emergency ordered by the Mayor and may alternatively utilize teleconferenced meetings during the period of emergency in accordance with O.C.G.A. 50-14-1(g).*

CALL TO ORDER: Mayor B. H. “Skip” Henderson, III, Presiding.

INVOCATION: Offered by Councilor Valerie A. Thompson.

PLEDGE OF ALLEGIANCE: Led by Mayor Henderson.

MINUTES:

1. Approval of minutes for the March 10, 2020 Council Meeting. Councilor Garrett made a motion to approve the minutes, seconded by Councilor Woodson and carried unanimously by the nine members present, with Mayor Pro Tem Allen being absent for the vote.

UPDATE:

2. An update on COVID-19.

Mayor B. H. ‘Skip’ Henderson gave an update on COVID-19, stated there are currently four confirmed cases in Muscogee County and explained the precautions citizens should take in order to not spread the virus.

City Manager Isaiah Hugley responded to a question asked by Councilor Huff, explaining what is being done to protect the employees of the Columbus Consolidated Government, most Department Heads have provided him a plan of action, a Work From Home Test at the discretion of the Department Heads, and the Pandemic Outbreak or Similar Illness Policy put out by Human Resources.

CITY ATTORNEY'S AGENDA

ORDINANCES

1. **Ordinance (20-009) - 2nd Reading - REZN-01-20-1016:** An ordinance rezoning approximately 0.21 acres of land located at 401 35th Street. The current zoning is RO (Residential Office) zoning district. The proposed zoning is RMF1 (Residential Multifamily 1) zoning district. The proposed use is Residential. The Planning Advisory Commission and the Planning Department recommend **approval**. The Applicant is NeighborWorks Columbus. (Councilor Garrett) Councilor Garrett made a motion to adopt the ordinance, seconded by Councilor Crabb and carried unanimously by the ten members present.
2. **Ordinance (20-010) - 1st Reading - Declaration of Local Emergency (Request of Mayor Henderson)** Councilor Thomas made a motion to adopt the ordinance, seconded by Councilor Garrett and carried unanimously by the ten members present.

Mayor Henderson and City Attorney Fay responded to questions asked by the members of Council present to further explain various sections of the Declaration of Local Emergency.

3. **Ordinance (20-011) - 1st Reading -** An ordinance to amend the Columbus, Georgia Pension Plan for General Government Employees, and the Columbus, Georgia Pension Plan for Public Safety Employees, and for other purposes. (Request of Pension Board of Trustees) Councilor Woodson made a motion to adopt the ordinance, seconded by Councilor House and carried unanimously by the ten members present.

Assistant City Attorney Lucy Sheftall explained the plan amendment being proposed and answered questions by various members of Council.

CITY MANAGER'S AGENDA

1. **Substantial Amendment to the HUD Program Year 2017/City's FY 2018 Annual Action Plan & the HUD Program Year 2019/City's FY 2020 Annual Action Plan**

Resolution (074-20): A resolution authorizing the filing of substantial amendments to HUD's Program Year 2017/City's FY 2018 & Program Year 2019/ City's FY 2020 Annual Action Plans. Mayor Pro Tem Allen made a motion to approve the resolution, seconded by Councilor Garrett and carried unanimously by the ten members present.

Approval is requested for the filing of substantial amendments to the HUD Program Year 2017/City's FY 2018 Annual Action Plan & the HUD Program Year 2019/City's FY 2020 Annual Action Plan. The Annual Action Plan is part of the Consolidated Planning process, in which the City of Columbus assesses its affordable housing and community development needs and market conditions, and makes data-driven, place-based investment decisions.

2. **Dragonfly Connection – MLK Jr. Blvd and 10th Ave. to the Riverwalk**

Resolution (075-20): A resolution of the Council of Columbus, Georgia, approving the Dragonfly Trail Connection that will connect Martin Luther King, Jr. Blvd. at 10th Ave. to the Riverwalk. Mayor Pro Tem Allen made a motion to approve the resolution, seconded by Councilor Garrett and carried unanimously by the ten members present.

Approval is requested to authorize the next Columbus Dragonfly Trails connector that will connect Martin Luther King Jr. Blvd. at 10th Ave. to the Riverwalk.

3. FIRE & EMS – FY20 Other Local Option Sales Tax Reallocation

Resolution (076-20): A resolution reallocating \$45,050 of the FY20 Other Local Option Sales Tax Fund Budget of the Fire & EMS Department from Personal Protective Equipment (Turn Out Gear), wireless service for Emergency Apparatus and Staffing Software to purchase an Outdoor Emergency Warning Siren from Mobile Communications America, Inc.. Councilor Huff made a motion to approve the resolution, seconded by Councilor Woodson and carried unanimously by the ten members present.

Approval is requested to reallocate \$45,050 of the FY20 Other Local Option Sales Tax Fund budget of the Fire & EMS Department from Personal Protective Equipment (Turn out gear), Telephone (wireless service for emergency apparatus) and Software Lease (Staffing software) project to purchase an Emergency Outdoor Warning Siren destroyed from the tornado March 2019.

4. Central of Georgia Railroad Agreement – TIA Project No: 0011436 (Spiderweb)

Resolution (077-20): A resolution authorizing the City Manager to enter into an agreement with the Central of Georgia Railroad for purposes of constructing the necessary improvements needed for the Transportation Investment Act (TIA) Project No: 0011436. Councilor Huff made a motion to approve the resolution, seconded by Councilor Woodson and carried unanimously by the ten members present.

Approval is requested to enter into an agreement with the Central of Georgia Railroad to ensure the coordination of construction activities while protecting the railroad line from any potential damage. The City shall reimburse the Central of Georgia Railroad for costs associated with the maintenance, engineering, safety, and construction related to this agreement for a total of \$1,787,737. All work under this agreement shall be performed by the Central of Georgia Railroad.

5. Project Framework Agreement (PFA) for the Construction of Military Drive from Infantry Road to Hampton Inn

Resolution (078-20): A resolution authorizing the City Manager to enter into an agreement with the Georgia Department of Transportation (GDOT) for a Project Framework Agreement (PFA) for the Military Drive Project. Councilor Thomas made a motion to approve the resolution, seconded by Councilor Woodson and carried unanimously by the nine members present, with Councilor Barnes being absent for the vote.

Approval is requested to enter into a Project Framework Agreement with the Georgia Department of Transportation to begin preliminary engineering for the Military Road Project. Funding for the project will consist of \$1,120,000 in federal Z905 funds; \$1,160,000 in state HB170 funds; and \$280,000 in local match funds for a total cost of \$2,560,000.

6. 2020 Homeland Security Grant Program

Resolution (079-20): A resolution authorizing the City Manager to accept a grant of \$92,673.00 or as otherwise awarded, from the 2020 Homeland Security Grant Program and if needed, amend the Multi-Governmental Fund by like amount. These funds will be utilized for the maintenance of equipment received as part of the West Central Georgia Search and Rescue (GSAR) Team. This Team was formed to improve responses to heavy rescue emergencies to the citizens of Columbus and surrounding counties. Heavy Search-and-Rescue involves the location, rescue (extrication), and initial medical stabilization of victims trapped in confined spaces. Structural collapse is most often the cause of victims being trapped, but victims may also be trapped in transportation accidents, mines and collapsed trenches. Councilor Huff made a motion to approve the resolution, seconded by Councilor House and carried unanimously by the ten members present.

Approval is requested to accept a grant of \$92,673.00 or as otherwise awarded, from the 2020 Homeland Security Grant Program and amend the Multi-Governmental Fund by like amount. These funds will be utilized for the maintenance of equipment received as part of the West Central Georgia Search and Rescue (GSAR) Team.

7. PURCHASES

A. Security Cameras and Accessories for Metra Buses

Resolution (080-20): A resolution authorizing the purchase of security cameras and accessories for METRA, from Seon/Mobileview (Atlanta, GA Regional Location), in the amount of \$148,614.00; additionally, if funding is available, approval is required to allow METRA to purchase new security cameras, replacement cameras, or camera repairs, as needed, for the remainder of FY20. Councilor House made a motion to approve the resolution, seconded by Councilor Crabb and carried unanimously by the ten members present.

B. Annual Adobe Licensing Subscription Renewal and Purchase of Additional Adobe Programs

Resolution (081-20): A resolution authorizing the payment to CPAK Technology (LaGrange, GA) for the annual Adobe Licensing Subscription Renewal for Adobe Acrobat Pro DC in the amount of \$10,425.60, per Federal GSA Contract #GS-35F-0119Y, awarded to Carahsoft who has partnered with CPAK. Additionally, authorization is granted to purchase the Creative Cloud, Photoshop and Illustrator Programs of the Adobe Software Suite from CPAK Technology, in the amount of \$15, 509.88, as an only known source, as CPAK already holds the City's Basic Adobe License. The grand total of the payment/purchase is \$25,935.48 and covers the period from 4/10/20-4/9/21. Approval is also requested to make future payments for the annual licensing subscription renewal. Councilor House made a motion to approve the resolution, seconded by Councilor Crabb and carried unanimously by the ten members present.

C. Public Employee Retirement System Pension and Benefit Trust ("The Pension Fund") Investment Consultant Services (Annual Contract)

Resolution (082-20): A resolution approving the recommendation for the Pension Board to procure Investment Consultant Services, from Raymond James and Associates, Inc. (Columbus, GA), to include: consulting, custodial and fiduciary services, for the retirement system, while optimizing the return on investments for the benefit of the Pension Fund. Councilor House made a motion to approve the resolution, seconded by Councilor Crabb and carried unanimously by the ten members present.

D. Pavement Marking Services

Resolution (083-20): A resolution authorizing the annual contract for pavement marking services, on an "as needed basis", from Peek Pavement Marking, Inc., (Columbus, GA) for the total estimated contract value of \$4,547,672.00. Traffic Engineering has budgeted \$250,000.00, annually, for pavement marking services. Councilor House made a motion to approve the resolution, seconded by Councilor Crabb and carried unanimously by the ten members present.

E. Aerial and Ground Ladder Inspection & Testing Services (Annual Contract) RFB NO. 20-0050

Resolution (084-20): A resolution authorizing the annual contract with Consolidated Fleet Services, Inc. d/b/a CFS Inspections (Searcy, AR) to provide aerial and ground ladder inspection & testing services, to the Columbus Fire & EMS Department, for the estimated annual contract

value of \$6,685.00. Councilor House made a motion to approve the resolution, seconded by Councilor Crabb and carried unanimously by the ten members present.

8. UPDATES AND PRESENTATIONS

A. Elections & Registration Update - Nancy Boren, Elections & Registration Director.

Elections & Registration Director Nancy Boren gave a presentation update on the procedures for voting during the current COVID-19 Pandemic.

BID ADVERTISEMENT

March 25, 2020

1. Tree Removal & Stump Grinding/Removal Services (Re-Bid) (Annual Contract) – RFB No. 20-0051

Scope of Bid

Provide Columbus Consolidated Government with professional services on an “as needed basis” for the following options: Option 1) Remove trees (and all related debris) throughout the City on an “as needed” basis. Option 2) Provide stump grinding/removal services throughout the City on an “as needed” basis.

Vendors may bid on either or both options.

The contract term will be for two (2) years with the option to renew for three (3) additional twelve-month periods.

2. Dumpster/Roll Off Container Rental and Servicing (Annual Contract) – RFB No. 20-0053

Scope of Bid

Provide dumpsters/roll off containers on a rental basis, to include servicing the equipment as needed. The contract term will be for two (2) years with the option to renew for three (3) additional twelve-month periods.

April 1, 2020

1. Transit Enhancements (Annual Contract) – RFB No. 20-0049

Scope of Bid

Provide transit enhancement items to METRA Transit System on an “as needed” basis. The items include mesh trash receptacles; benches with and without backs; jumbo horizontal message centers; and single-face info centers.

The contract term will be three (3) years.

2. Lot Clearing Services III (Annual Contract) – RFB No. 20-0055

Scope of Bid

Provide services for annual clearing of vacant or unoccupied lots, including cutting and removing grass, weeds, undergrowth and other vegetation, and removing any/all solid waste for the Department of Inspections and Code. Due to the number of upcoming projects, the City has identified the need to contract with additional vendors to provide the requested services.

This tertiary contract will run concurrently with Lot Clearing Services RFB No. 18-0029 (the Prime Contract), which initiated on March 12, 2018, for two (2) years with the option to renew for three (3) additional twelve-month periods.

3. Veterinary Services (Annual Contract) – RFB No. 20-0056

Scope of RFB

Provide veterinarian services for the Columbus Animal Care and Control Center (ACCC) under the Public Works Department. The contract term will be for two (2) years with the option to renew for three (3) additional twelve-month periods.

April 3, 2020

1. Parking Lot Control Equipment for Bay Avenue Garage and 9th Street Lot

Scope of RFP

Columbus Consolidated Government (the City) invites qualified vendors to submit proposals to furnish and install a complete parking lot control system for the Bay Avenue Parking Garage and 9th Street Parking Lot.

April 8, 2020

1. Heavy-Duty Mobile Bus Lift Systems (Annual Contract) – RFB No. 20-0057

Scope of Bid

Provide heavy duty mobile bus lift systems to the METRA Transit System of Columbus Consolidated Government (the City). Each set shall consist of a set of four (4) columns, including one (1) master and three (3) secondaries. The proposed system shall be able to raise cars, trucks, or buses for the purpose of inspection, service, or maintenance. They systems will be procured on an “as needed” basis.

The contract term will be three (3) years.

2. Maintenance Services for Security Locking System/Door Hinges (Annual Contract) – RFB No. 20-0058

Provide preventive maintenance and repair service for security locking systems/door hinges at the Muscogee County Jail. The services shall be performed at both towers, the Jail Annex and the Jail Administration areas; *the old 1939 Jail will not be included in this contract*. Maintenance shall include semi-annual service trips and repair services shall be on an “as needed” basis, including emergencies.

The contract term will be for two (2) years with the option to renew for three (3) additional twelve-month periods.

CLERK OF COUNCIL’S AGENDA

ENCLOSURES - ACTION REQUESTED

1. **RESOLUTION (085-20):** A Resolution to cancel the March 31, 2020 Consent Agenda/ Work Session and the April 7, 2020 monthly Proclamation Session of the Council of Columbus, Georgia. Councilor Woodson made a motion to approve the resolution, seconded by Councilor Thomas and carried unanimously by the ten members present.
2. **FINANCE REPORT RESOLUTION (086-20):** A resolution receiving the report of the Director of Finance concerning certain alcoholic beverage licenses for the month of February 2020 and approving the same. Councilor Woodson made a motion to approve the resolution, second by Mayor Pro Tem Allen and carried unanimously by the ten members present.

3. **Minutes of the following boards:**

Board of Election and Registration, January 16, 2020.

Board of Tax Assessors, #07-20 & #08-20.

Housing Authority, January 15, 2020.

Mayor Pro Tem Allen made a motion to receive the minutes, seconded by Councilor Garrett and carried unanimously by the nine members present, with Councilor Davis being absent for the vote.

BOARD APPOINTMENTS - ACTION REQUESTED

4. **COUNCIL APPOINTMENTS- READY FOR CONFIRMATION:**

A. **BOARD OF HISTORIC & ARCHITECTURAL REVIEW:**

Ms. Emily Flournoy was nominated to succeed Mr. Tyler Allen as the Uptown Business Association Representative. *(Councilor Thomas' nominee)* New Term expires: January 31, 2023. Mayor Pro Tem Allen made a motion to confirm the appointment, seconded by Councilor Woodson and carried unanimously by the nine members present, with Councilor Davis being absent for the vote.

5. **COUNCIL DISTRICT SEAT APPOINTMENTS- ANY NOMINATIONS MAY BE CONFIRMED FOR THIS MEETING:**

A. **COMMUNITY DEVELOPMENT ADVISORY COUNCIL:**

A nominee for the seat of Angela Wagenti *(Not eligible to succeed)* on the Community Development Advisory Council for a term that expires on March 27, 2020 *(Council District 2- Davis)*. There were none.

A nominee for the seat of Valerie Thompson *(Not eligible to succeed)* on the Community Development Advisory Council for a term that expires on March 27, 2020 *(Council District 4- Thompson)*. There were none.

A nominee for the seat of L.K. Pendleton *(Eligible to succeed)* on the Community Development Advisory Council for a term that expires on March 27, 2020 *(Council District 7- Woodson)*. There were none.

A nominee for the seat of Michael Porter *(Not eligible to succeed)* on the Community Development Advisory Council for a term that expires on March 27, 2020 *(Council District 9- Thomas)*. There were none.

6. **COUNCIL'S APPOINTMENTS- ANY NOMINATIONS WOULD BE LISTED FOR THE NEXT MEETING:**

A. **ANIMAL CONTROL ADVISORY BOARD:**

A nominee for the seat of Carol Bassett *(Resigned)* on the Animal Control Advisory Board for a term that expires on October 15, 2020. There were none.

With there being no further business to discuss, Mayor Henderson entertained a motion for adjournment. Motion by Councilor Garrett to adjourn the March 24, 2020 Regular Meeting,

seconded by Councilor Crabb and carried unanimously by the ten members present, with the time being 7:09 p.m.

Sandra T. Davis, CMC
Clerk of Council
Council of Columbus, Georgia

AN ORDINANCE

No. _____

An Ordinance extending the moratorium on the issuance of Certificates of Occupancy for any new Type I Personal Care Home or Foster Care Home which was adopted on January 28, 2020 for an additional ninety (90) days making its new expiration date July 26, 2020; and for other purposes.

THE COUNCIL OF COLUMBUS, GEORGIA HEREBY ORDAINS:

SECTION 1.

The 90-day moratorium on the issuance of Certificates of Occupancy for any new Type I Personal Care Home or Foster Care Home as defined in Chapter 13 of the Unified Development Ordinance which was imposed by Ordinance No. 20-003 in order to permit the inventory of existing facilities in those use categories and to study the necessity of additional regulatory requirements to protect the health, safety and welfare of the clients of these facilities is hereby extended by an additional ninety (90) days due to the national and local health emergency. This 90-day moratorium extension will expire at midnight on July 26, 2020 unless lifted earlier by resolution of the Columbus Council.

SECTION 2.

All other provisions of Ordinance 20-003 which consistent with this extension shall remain in full force and effect.

SECTION 3.

All ordinances or parts of ordinances in conflict with this ordinance are hereby repealed.

Introduced at a regular meeting of the Council of Columbus, Georgia, held on the 14th day of April, 2020; and adopted at said meeting after one reading in accordance with Section 3-201(3) of the Columbus Charter by the affirmative vote of ____ members of Council.

Councilor Allen voting_____.
Councilor Barnes voting_____.
Councilor Crabb voting_____.
Councilor Davis voting_____.
Councilor Garrett voting_____.
Councilor House voting_____.
Councilor Huff voting_____.
Councilor Thomas voting_____.
Councilor Thompson voting_____.
Councilor Woodson voting_____.

SANDRA T. DAVIS
CLERK OF COUNCIL

B.H. "SKIP" HENDERSON, III
MAYOR

**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	Condemnation Parcel TA-A of the Intersection Improvement along Buena Vista Road (Columbus Spider Web Network)
AGENDA SUMMARY:	Approval is requested for the acquisition of Parcel TA-A on behalf of SPIRIT CK PORTFOLIO III, LLC, a Delaware Limit Liability Company, f/k/a/ Cole CK Portfolio III, LLC. for the Intersection Improvement along Buena Vista Road (Columbus Spider Web Network) Project STP00-000-00(473), PI No. 0011436, Muscogee County, a Total Take of Property for County Road and/or Municipal Street purposes and authorizing the filing of a Declaration of Taking by the City Attorney or his representatives for the acquisition of said land under the authority of the official code of Georgia annotated, Section 32-3-1 et. Seq.
INITIATED BY:	Transportation Planning Department

Recommendation: Approval is requested for the acquisition of Parcel TA-A on behalf of SPIRIT CK PORTFOLIO III, LLC, a Delaware Limit Liability Company, f/k/a/ Cole CK Portfolio III, LLC. for the Intersection Improvement along Buena Vista Road (Columbus Spider Web Network) Project STP00-000-00(473), PI No. 0011436, Muscogee County, a Total Take of Property for County Road and/or Municipal Street purposes and authorizing the filing of a Declaration of Taking by the City Attorney or his representatives for the acquisition of said land under the authority of the official code of Georgia annotated, Section 32-3-1 et. Seq.

Background: The parcel listed above is requested for Condemnation in agreement of all parties for acquisition and for Title.

Analysis: To keep this project on schedule it is necessary to condemn and to pay the offered money into the Clerk of Superior Court, thereby taking possession of said property allowing the City to proceed with project.

Financial Considerations: This project is funded by the TIA funding.

Legal Considerations: Council must approve the action by Resolution.

Recommendation/Action: Authorizing the City Manager to order the Acquisition of said property for County Road and/or Municipal Street purposes and authorizing the filing of a Declaration of Taking by the City Attorney or his representatives for the acquisition of said property. Muscogee County, under authority of the official code of Georgia annotated, Section 32-3-1 et. Seq.

A RESOLUTION

NO. _____

A RESOLUTION DECLARING THAT THERE IS A NEED AND NECESSITY TO IMMEDIATELY ACQUIRE FEE SIMPLE TITLE TO LANDS UNDER THE PROVISION OF THE OFFICIAL CODE OF GEORGIA ANNOTATED, AUTHORIZING THE MAYOR TO ORDER THE ACQUISITION OF SAID LANDS FOR COUNTY ROAD AND/OR MUNICIPAL STREET PURPOSES, AND AUTHORIZING THE FILING OF A DECLARATION OF TAKING BY THE CITY ATTORNEY OR HIS REPRESENTATIVES FOR THE ACQUISITION OF SAID LANDS UNDER THE AUTHORITY OF THE OFFICIAL CODE OF GEORGIA ANNOTATED, SECTION 32-3-1, ET. SEQ.

WHEREAS, it is hereby determined that the circumstances in connection with acquiring property for the Buena Vista Road Spider Web Network Project, (STP00-000-00(473)) are such that it is necessary to immediately acquire fee simple title in the following described property, to-wit:

PROJECT NO.: STP00-000-00(473)

P. I. NO.: 0011436

PARCEL NUMBER: TA-A

DATE OF R/W PLANS: 08/03/2017

LAST REVISION DATE:05/31/2019

TAX MAP NUMBER: 049-011-001A

SEE EXHIBIT A

ATTACHED HERETO AND MADE A PART HEREOF.

NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY RESOLVES AS FOLLOWS:

1.

That there is a necessity for the immediate acquisition of said property interests under the provisions of the Official Code of Georgia Annotated '32-3-1, et. seq.

2.

That the Mayor of Columbus, Georgia be, and he hereby is, authorized to issue such orders and file such papers in the courts and enter into such agreements as he deems necessary for the immediate acquisition of said real property by condemnation under the provisions of said Act.

3.

That the immediate acquisition of such real property is for county roads, municipal streets or public highway purposes.

4.

That, in accordance with an investigation and report made to Columbus, Georgia by a competent land appraiser, the estimated value of \$2,000,000.00 is just and adequate compensation to be paid for such acquisition, and is hereby determined and approved, with such sum being authorized to be paid into Court for the use of the persons or entities entitled thereto.

5.

That the Mayor, City Manager and City Attorney, or their representatives, are hereby authorized to take any and all lawful actions that they may deem needful, necessary, advisable, or proper for the immediate acquisition of said property interests pursuant to and in accordance with the provisions of the Official Code of Georgia Annotated '32-3-1, et. seq.

Introduced at a regular meeting of the Council of Columbus, Georgia, held on the _____ day of _____, 2020, and adopted at said meeting by the affirmative vote of _____ members of said Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

Sandra T. Davis, Clerk of Council

B.H. "Skip" Henderson, Mayor

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**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	Petco Foundation Grant
AGENDA SUMMARY:	Approval is requested to submit and accept an animal welfare grant for \$20,000 from Petco Foundation. This grant will pay for the spaying and neutering of approximately 400 animals and provide other life saving veterinary services. There is no local match required for this grant.
INITIATED BY:	Public Works Department

Recommendation: Approval is requested to submit and accept an animal welfare grant for \$20,000, or as otherwise awarded, from Petco Foundation and amend the Multi-governmental Fund by the amount of the award. This grant will pay for the spaying and neutering of approximately 400 animals and provide other life saving veterinary services. There is no local match required for this grant.

Background: This is a Petco Foundation Grant presented to Animal Control Agencies & Non Profit Organizations responsible for animal control sheltering per local ordinance. The Petco Foundation seeks to provide funding to support these agencies and their life saving efforts.

Analysis: The Animal Care and Control Center has been diligently working to implement components of the Save-A-Pet Program with an overall focus on animal welfare. The previous Petco Foundation grant helped spay and neuter 116 dogs and 384 cats impounded at the Animal Care & Control Center. Accepting this grant will allow the Animal Care and Control Center to continue and assist in maintaining a consistent reduction of our euthanasia rate.

Financial Considerations: The City of Columbus is not required to provide matching funds to participate in this grant; however, the shelter staff will be required to oversee this program.

Legal Considerations: The City Attorney has reviewed this grant request and approved as to form.

Recommendations/Actions: Approval is requested to submit and accept an animal welfare grant for \$20,000, or as otherwise awarded, from Petco Foundation and amend the Multi-governmental Fund by the amount of the award. This grant will pay for the spaying and neutering of 400 animals. There is no local match required for this grant.

A RESOLUTION

No._____

A RESOLUTION AUTHORIZING THE CITY MANAGER OR HIS DESIGNEE TO SUBMIT AN APPLICATION AND ACCEPT, IF AWARDED, A GRANT FROM THE PETCO FOUNDATION IN THE AMOUNT OF APPROXIMATELY \$20,000, OR AS OTHERWISE AWARDED, FOR COLUMBUS ANIMAL CARE AND CONTROL CENTER, WITH NO LOCAL MATCH REQUIRED, AND TO AMEND THE MULTI-GOVERNMENTAL FUND BY THE AMOUNT OF THE AWARD.

WHEREAS, the Petco Foundation makes grants to public and private animal shelters organizations to achieve the mutual objective of saving the lives of animals by significantly reducing the shelter’s euthanasia rate and; increasing the shelter’s live release rate; and,

WHEREAS, this grant will award approximately \$20,000 to Columbus Animal Care & Control Center, which will assist in their life saving efforts, including: spay/neuter surgeries; and,

WHEREAS, a cash match is not required.

NOW, THEREFORE, THE COUNCIL FOR COLUMBUS, GEORGIA, HEREBY RESOLVES AS FOLLOWS:

1. The City Manager or his designee is authorized to apply for and accept, if awarded, a grant from the Petco Foundation for the Animal Care and Control Center Save-A-Pet program with no local match requirement; and,
2. The Multi-Governmental Fund is amended by the grant amount.

Introduced at a regular meeting for the Council of Columbus, Georgia, held the _____ day of _____, 2020 and adopted at said meeting by the affirmative votes of _____ members of said Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	Georgia Trauma Commission – Georgia Trauma Care Network Commission Grant
AGENDA SUMMARY:	Approval is requested to apply for and accept a grant in the amount of \$9,495.97, or as otherwise awarded, from the Georgia Trauma Commission – Georgia Trauma Care Network Commission, with no local match required and amend the Multi-Government Fund by the award amount. The grant is for equipment that will enhance the treatment of trauma patients.
INITIATED BY:	Fire/EMS

Recommendation: Approval is requested to apply for and accept a grant in the amount of \$9,495.97, or as otherwise awarded, from the Georgia Trauma Commission – Georgia Trauma Care Network Commission, with no local match required and amend the Multi-Government Fund by the award amount.

Background: Funds have been allocated to the Georgia Trauma Commission for the purchase of trauma equipment. In 2007, the Georgia Legislature through senate Bill 60 established the Georgia Trauma Care Network Commission. In 2012, the Georgia Legislature through SB 489 amended SB 60 and thus O.C.G.A 31-11-100 to require annual reporting of the Commission’s activities to both House and Senate Committees on Health and Human services. Trauma continues to be the leading cause of death between the ages of 1 -44. Overall, injury is the 4th leading cause of death in the United states, but life – years lost are greater from injury than from 3 other leading causes of death combined, which are heart disease, cancer and stroke. The grant funds will be used to purchase equipment that will be used to better equip Columbus Fire and EMS in the treatment of trauma patients.

Analysis: The Department of Fire and Emergency Medical Services will purchase equipment with funds being reimbursed by the state.

Financial Considerations: The grant is for equipment that will enhance the treatment of the trauma patient amounting to \$9,495.97, with no matching funds required.

Legal Considerations: The Consolidated Government of Columbus is eligible to receive the funds.

Recommendation/Action: Approval is requested to apply for and accept a grant of \$9495.97 from the Georgia Trauma Commission – Georgia Trauma Care Network Commission and amend the Multi-Governmental Fund by the amount of the award.

A RESOLUTION
NO. _____

A RESOLUTION AUTHORIZING THE CITY MANAGER TO ACCEPT A GRANT OF \$9,495.97, OR AS OTHERWISE AWARDED, FROM THE GEORGIA TRAUMA COMMISSION – GEORGIA TRAUMA CARE NETWORK COMMISSION, WITH NO LOCAL MATCH REQUIREMENT AND TO AMEND THE MULTI-GOVERNMENTAL FUND BY THE AMOUNT AWARDED. FUNDS WILL BE UTILIZED FOR THE PURCHASE OF TRAUMA EQUIPMENT TO AID THE CITIZENS OF COLUMBUS AND SURROUNDING COUNTIES.

WHEREAS, trauma is the leading cause of death between the ages of 1 – 44. Overall, injury is the 4th leading cause of death in the United States, but life years lost are greater from injury than three other causes of death: heart disease, cancer and stroke; and,

WHEREAS, the Columbus Fire and Emergency Medical Services has been approved by the Georgia Trauma Commission – Georgia Trauma Care Network Commission to receive \$9,495.97 of grant monies; and,

WHEREAS, the purchase of trauma equipment will enhance the delivery of trauma service by Columbus Fire and Emergency Medical Services; and,

WHEREAS, the funds have been allocated through the 2020 Georgia Trauma Commission - Georgia Trauma Care Network Commission Grant; and,

WHEREAS, the equipment will be utilized to respond to trauma emergencies in Columbus and the surrounding counties; and,

WHEREAS, this grant proposal requires purchase of equipment with state reimbursement of funds with no matching funds required.

NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA HERBY RESOLVES:

- 1) That the City Manager is hereby authorized to apply for and accept a Georgia Trauma Commission – Georgia Trauma Care Network Commission Grant of \$9,495.97, or as otherwise awarded.
- 2) Amend the Multi-Governmental Fund by \$9,495.97 or the actual amount funded.

Introduced at a regular meeting of the Council of Columbus, Georgia held the _____ day of _____, 2020 and adopted at said meeting by the affirmative vote of _____ members of said Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

Sandra T. Davis, Clerk of Council

B.H. "Skip" Henderson, Mayor

**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	Riverdragons Donation to PT Civic Center Event Staff During COVID 19
AGENDA SUMMARY:	Approval is requested to accept a donation of \$11,600 from the Riverdragons. This donation will contribute to the part time Civic Center Event staff who is unable to work events during COVID 19.
INITIATED BY:	Civic Center

Recommendation: Approval is requested to accept a donation of \$11,600 from the Riverdragons.

Background: The Riverdragons have requested to donate \$11,600 to the PT Civic Center Event Staff unable to work events during COVID 19.

Analysis: The Civic Center is requesting to accept this donation to be distributed to the PT Civic Center Event Staff.

Financial Considerations: This will be at no cost to the City as it is a private donation from the Riverdragons.

Projected Annual Fiscal Impact Statement: None is expected.

Legal Considerations: Council must approve the acceptance of this donation.

Recommendation: Approval is requested to accept a donation of \$11,600 from the Riverdragons for the PT Civic Center Event Staff.

A RESOLUTION

NO.

**A RESOLUTION AUTHORIZING THE CITY TO APPROVE AND ACCEPT
THE DONATION OF \$11,600 FROM THE RIVERDRAGONS FOR THE PT CIVIC
CENTER EVENT STAFF**

WHEREAS, the Riverdragons have requested to donate \$11,600 to the PT Civic Center Event Staff; and,

WHEREAS, The Riverdragons held a Jersey auction to raise these funds. .

**NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY
RESOLVES AS FOLLOWS:**

That the City Manager or his designee is hereby authorized to accept the donation of \$11,600 from the Riverdragons.

Introduced at a regular meeting of the Council of Columbus, Georgia held on the _____ day
of _____ 2020 and adopted at said meeting by the affirmative vote of ten members of said
Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

Sandra T. Davis, Clerk of Council

B.H. "Skip" Henderson, Mayor

**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	REPLACEMENT PLAYGROUND EQUIPMENT – SOURCEWELL COOPERATIVE CONTRACT
INITIATED BY:	Finance Department

It is requested that Council approve the purchase of replacement playground equipment from Miracle Recreation Company d/b/a Hasley Recreation, Inc., (Flowery Branch, GA), in the amount of \$555,128.65. The purchase will be accomplished by Cooperative Purchase, via Sourcewell (formerly NJPA) Contract #030117-LTS.

The replacement playground equipment will be installed at the following playground locations: Anderson Village, Cooper Creek Park, Ewart Park, Fluellen Park, Rosehill Heights, and Tillis Gym. The vendor has designed equipment concepts for each location to include: various climbers, slides, activity decks and skill stations. The four playgrounds were selected because the current equipment is out of date and Parks and Recreation can no longer purchase replacement parts from the manufacturer. These playgrounds are on the City's priority list for replacement due to the aged equipment located in the low to-moderate income areas in Columbus, GA.

The purchase will be accomplished by cooperative purchase via Request for Proposal (RFP) Contract #030117, initiated by the National Joint Powers Alliance (NJPA) (now known as Sourcewell), whereby PlayPower, Inc., was one of the successful vendors contracted to provide Playground and Recreation Related Equipment, Supplies Accessories and Supplies. The contract, which commenced April 14, 2017 is good through April 14, 2021. The National Joint Powers Alliance (Sourcewell) is a Service Cooperative created by Minnesota Statute 123A.21. This statute was created in 1978 and revised in 1995 to allow participating governmental and municipal agencies to reduce the cost of purchased goods by leveraging their combined purchasing power. The RFP process utilized by National Joint Powers Alliance (Sourcewell) meets the requirements of the City's Procurement Ordinance; additionally, cooperative purchasing is authorized per Article 9-101 of the Procurement Ordinance. The purchase will be made through Miracle Recreation Company/Hasley Recreation, which is a division of PlayPower.

This purchase is funded by Community Development Block Grant (CDBG) as a result of Resolution 074-20. Funds are budgeted in the FY20 Budget: Community Development Block Grant Fund – Community Reinvestment – Neighborhood Parks – Site Improvements; 0210 – 245 – 3140 - NPRK - 7623.

A RESOLUTION

NO. _____

A RESOLUTION AUTHORIZING THE PURCHASE OF REPLACEMENT PLAYGROUND EQUIPMENT FROM MIRACLE RECREATION COMPANY D/B/A HASLEY RECREATION, INC., (FLOWERY BRANCH, GA), IN THE AMOUNT OF \$555,128.65. THE PURCHASE WILL BE ACCOMPLISHED BY COOPERATIVE PURCHASE, VIA SOURCEWELL (FORMERLY NJPA) CONTRACT #030117-LTS.

WHEREAS, the replacement playground equipment will be installed at the following playground locations: Anderson Village, Cooper Creek Park, Ewart Park, Fluellen Park, Rosehill Heights, and Tillis Gym. The vendor has designed equipment concepts for each location to include: various climbers, slides, activity decks and skill stations. The four playgrounds were selected because the current equipment is out of date and Parks and Recreation can no longer purchase replacement parts from the manufacturer. These playgrounds are on the City's priority list for replacement due to the aged equipment located in the low to-moderate income areas in Columbus, GA; and,

WHEREAS, the purchase will be accomplished by cooperative purchase via Request for Proposal (RFP) Contract #030117, initiated by the National Joint Powers Alliance (NJPA) (now known as Sourcewell), whereby PlayPower, Inc., was one of the successful vendors contracted to provide Playground and Recreation Related Equipment, Supplies Accessories and Supplies. The contract, which commenced April 14, 2017 is good through April 14, 2021. The National Joint Powers Alliance (Sourcewell) is a Service Cooperative created by Minnesota Statute 123A.21. This statute was created in 1978 and revised in 1995 to allow participating governmental and municipal agencies to reduce the cost of purchased goods by leveraging their combined purchasing power. The RFP process utilized by National Joint Powers Alliance (Sourcewell) meets the requirements of the City's Procurement Ordinance; additionally, cooperative purchasing is authorized per Article 9-101 of the Procurement Ordinance. The purchase will be made through Miracle Recreation Company/Hasley Recreation, which is a division of PlayPower.

NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY RESOLVES AS FOLLOWS:

That the City Manager is hereby authorized to purchase replacement playground equipment from Miracle Recreation Company d/b/a Hasley Recreation, Inc., (Flowery Branch, GA), in the amount of \$555,128.65. This purchase is funded by Community Development Block Grant (CDBG) as a result of Resolution 074-20. Funds are budgeted in the FY20 Budget: Community Development Block Grant Fund – Community Reinvestment – Neighborhood Parks – Site Improvements; 0210 – 245 – 3140 - NPRK - 7623.

Introduced at a regular meeting of the Council of Columbus, Georgia, held the _____ day of _____, 2020 and adopted at said meeting by the affirmative vote of _____ members of said Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

Sandra T. Davis, Clerk of Council

B.H. "Skip" Henderson III, Mayor
Agenda Item - Page 2 of 2

**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	FACILITIES MAINTENANCE, REPAIR & OPERATION (MRO), INDUSTRIAL SUPPLIES AND TOOLS - GEORGIA STATEWIDE CONTRACT No. 99999-001-SPD0000114
INITIATED BY:	Finance Department

It is requested that Council approve the purchase of security cameras and accessories for METRA buses, from Seon/MobileView (Atlanta, GA regional location), in the amount of \$148,614.00; additionally, if funding is available, approval is requested to allow METRA to purchase new security cameras, replacement cameras, or camera repairs, as needed, for the remainder of FY20.

Seon/MobileView will provide and install the security cameras and accessories, for newly acquired buses. The equipment includes: cameras, recorders, and accessories. The security cameras allow for continuous surveillance of the buses and provides the following benefits: Improved passenger safety, Driver protection, Proper enforcement of passenger rules and regulations, Evidence in crime investigation, Violence prevention and Remote monitoring. Additionally, the vendor will provide replacement cameras or repair cameras in existing buses.

Seon/MobileView (formerly UTC Fire & Security Americas Corporation) was awarded the contract to provide a security camera system for METRA buses, per RFB No. 13-0020 and authorizing Resolution #10-13. Since the award of the initial contract, METRA has purchased security cameras and accessories from the vendor. The new equipment must be compatible with the current system and equipment installed in the METRA fleet. Therefore, the vendor is considered an only known source for this purchase, per the Procurement Ordinance 3-114.

Funds are budgeted in the FY20 Budget as follow: Transportation Fund – METRA FTA - Capital Expenditures Over \$5,000; 0751-610-2400-MFTA-7761 (City 20% and Federal 80%).

A RESOLUTION

NO. _____

A RESOLUTION AUTHORIZING THE PURCHASE OF FACILITIES MAINTENANCE, REPAIR & OPERATIONS (MRO), INDUSTRIAL SUPPLIES AND TOOLS FROM FASTENAL COMPANY, MSC INDUSTRIAL SUPPLY COMPANY, AND ACUITY SPECIALTY PRODUCTS, INC. DBA ZEP MANUFACTURING, VIA THE GEORGIA STATEWIDE CONTRACT SWC 99999-001-SPD0000114. THE CITY EXPENDED APPROXIMATELY \$358,437.72, DURING THE LAST FIVE YEARS, UTILIZING THE GEORGIA STATEWIDE CONTRACT FOR MRO SUPPLIES.

WHEREAS, various City Departments will purchase the MRO products on an “as needed” basis; and,

WHEREAS, the effective date of the State contract commenced on April 5, 2015 and continued through April 4, 2017 with three (3) one-year options to renew, and any additional contract renewals or extensions awarded by the State. This current contract has been extended by the State to April 4, 2021.

NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY RESOLVES AS FOLLOWS:

That the City Manager is hereby authorized to purchase facilities maintenance, repair & operations (MRO), industrial supplies and tools from Fastenal Company, MSC Industrial Supply Company, and Acuity Specialty Products, Inc., dba Zep Manufacturing via Georgia State Contract, SWC 99999-001-SPD-0000114. The City expended approximately \$358,437.72, during the last five years, utilizing the Georgia Statewide Contract for MRO supplies. Funds are budgeted each fiscal year for this on-going expense: Various Departments – Operating Materials; 6728.

Introduced at a regular meeting of the Council of Columbus, Georgia, held the _____ day of _____, 2020 and adopted at said meeting by the affirmative vote of _____ members of said Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

Sandra T. Davis, Clerk of Council

B.H. “Skip” Henderson III, Mayor

**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	FORKLIFT – SOURCEWELL COOPERATIVE CONTRACT
INITIATED BY:	Finance Department

It is requested that Council approve the purchase of one (1) forklift (Hyundai 40D-9) from Ring's Forklift & Battery Co., Inc. (LaGrange, GA), in the amount of \$43,744.00. The purchase will be accomplished by Cooperative Purchase, via through Sourcewell (formerly NJPA) Contract #101816-HCE.

The equipment was approved in the FY20 Budget and will be used by staff of the Fleet Management Division of Public Works to load and unload pallets from vehicles, as well as, to haul other heavy equipment throughout the Fleet Shop area, which includes the Truck Shop, Body Shop, Small Engine Shop, Car Shop, and the Expendable Supply Warehouse. This is replacement equipment.

The purchase will be accomplished by Cooperative Purchase via Request for Proposal (RFP) Contract #101816, initiated by the National Joint Powers Alliance (NJPA) (now known as Sourcewell), whereby Hyundai Construction Equipment Americas, Inc. was one of the successful vendors contracted to provide Forklifts, Lift Trucks, and Related Handling Equipment, Attachments, Accessories, and Services. The contract, which commenced December 15, 2016, is good through December 15, 2020, with an option to renew for a fifth year at the discretion of National Joint Powers Alliance (Sourcewell). The National Joint Powers Alliance (Sourcewell) is a Service Cooperative created by Minnesota Statute 123A.21. This statute was created in 1978 and revised in 1995 to allow participating governmental and municipal agencies to reduce the cost of purchased goods by leveraging their combined purchasing power. The RFP process utilized by National Joint Powers Alliance (Sourcewell) meets the requirements of the City's Procurement Ordinance; additionally, cooperative purchasing is authorized per Article 9-101 of the Procurement Ordinance. The purchase will be made through Ring's Forklift & Battery Co., Inc., which is an authorized dealer of Hyundai.

Funds are budgeted in the FY20 Budget: General Fund – Public Works – Fleet Management – Capital Expend-Over \$5,000; 0101-260-2300-VHCL-7761.

A RESOLUTION

NO. _____

A RESOLUTION AUTHORIZING THE PURCHASE OF ONE (1) FORKLIFT (HYUNDAI 40D-9) FROM RING'S FORKLIFT & BATTERY CO., INC. (LAGRANGE, GA), IN THE AMOUNT OF \$43,744.00. THE PURCHASE WILL BE ACCOMPLISHED BY COOPERATIVE PURCHASE, VIA SOURCEWELL (FORMERLY NJPA) CONTRACT #101816-HCE.

WHEREAS, the equipment was approved in the FY20 Budget and will be used by staff of the Fleet Management Division of Public Works to load and unload pallets from vehicles, as well as, to haul other heavy equipment throughout the Fleet Shop area, which includes the Truck Shop, Body Shop, Small Engine Shop, Car Shop, and the Expendable Supply Warehouse. This is replacement equipment; and,

NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY RESOLVES AS FOLLOWS:

WHEREAS, Contract #101816-HCE, adopted by Sourcewell, is a cooperative contract available for use by any governmental entity. The City's Procurement Ordinance, Article 9-101, authorizes the use of cooperative purchasing.

NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY RESOLVES AS FOLLOWS:

That the City Manager is hereby authorized to purchase one (1) forklift (Hyundai 40D-9) from Ring's Forklift & Battery Co., Inc. (LaGrange, GA), in the amount of \$43,744.00, by cooperative purchasing via Sourcewell Contract #101816-HCE. Funds are budgeted in the FY20 Budget: General Fund – Public Works – Fleet Management – Capital Expend-Over \$5,000; 0101-260-2300-VHCL-7761.

Introduced at a regular meeting of the Council of Columbus, Georgia, held the _____ day of _____, 2020 and adopted at said meeting by the affirmative vote of _____ members of said Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

Sandra T. Davis, Clerk of Council

B.H. "Skip" Henderson III, Mayor

**Columbus Consolidated Government
Council Meeting Agenda Item**

TO:	Mayor and Councilors
AGENDA SUBJECT:	AUTOMATED VICTIM NOTIFICATION SYSTEM FOR THE COURT MANAGEMENT SYSTEM UPGRADE
INITIATED BY:	Finance Department

It is requested that Council approve the purchase of an automated victim notification system, from Appriss, Inc., (Louisville, KY) in the amount of \$15,000.00 for the non-recurring startup fee, due upon contract signature; and \$50,000.00, per year, for the recurring services fee. Upon mutual agreement, the City and Appriss may renew the contract for up to four (4) subsequent, 12-month periods. Each renewal period is subject to a 3% annual increase. Additionally, any services not covered by the agreement, shall be the subject of a mutual written agreement between the City and Appriss at the standard rate of \$160.00 per hour.

Per Georgia Code O.C.G.A. 17-17-1, Crime Victims' Bill of Rights, crime victims have the right to receive automated notifications regarding court proceedings and timely notice of the arrest, release or escape of the offender. Appriss has developed the automated victim notification system known as VINE. The system provides automated notifications for those notifications required for crime victims. VINE is a solution that lets crime victims and other concerned citizens access timely and reliable information regarding offenders. The system will enable victims to receive automated notifications via their choice of format: phone, email, or text.

The non-recurring startup fees of \$15,000, shall include the following:

- a) Establishing the system connection;
- b) Startup;
- c) Training; and
- d) Appriss Interface development.

The annual recurring services fee of \$50,000, shall include the following:

- a) The annual cost of operating and supporting the VINE Service;
- b) Hardware and proprietary software (the "VINE Software") used to power VINE;
- c) All incoming and outgoing calls;
- d) 24 hour monitoring of the service; and
- e) The cost of transmitting all data.

The system must integrate with the City's upgraded Court Management System, Odyssey, provided by Tyler Technologies. Information Technology has vetted the system, and confirms it is the only known system that integrates with the City's Court Management System. Additionally, Tyler Technologies has documented, in writing, that Vine is the only out of the box solution for automated victim notification that integrates with their system, Odyssey. Consequently, Appriss is considered the only known source for the system, per the Procurement Ordinance.

Funds are budgeted in the FY20 Budget for the non-recurring startup fees and first year's Services Fee: Special Projects/Capital Project Fund – Capital Projects – General Fund Supported Capital Project- Software Lease – Court Management System Upgrade OLOST; 0508 – 660 – 1000 – CPGF – 6541 – 22945 – 20200. Funds will be budgeted in the appropriate funding source, in subsequent fiscal years, for the payment of the annual recurring costs.

A RESOLUTION

NO. _____

A RESOLUTION AUTHORIZING THE PURCHASE OF AN AUTOMATED VICTIM NOTIFICATION SYSTEM, FROM APPRISS, INC., (LOUISVILLE, KY) IN THE AMOUNT OF \$15,000.00 FOR THE NON-RECURRING STARTUP FEE, DUE UPON CONTRACT SIGNATURE; AND \$50,000.00, PER YEAR, FOR THE RECURRING SERVICES FEE. UPON MUTUAL AGREEMENT, THE CITY AND APPRISS MAY RENEW THE CONTRACT FOR UP TO FOUR (4) SUBSEQUENT, 12-MONTH PERIODS. EACH RENEWAL PERIOD IS SUBJECT TO A 3% ANNUAL INCREASE. ADDITIONALLY, ANY SERVICES NOT COVERED BY THE AGREEMENT, SHALL BE THE SUBJECT OF A MUTUAL WRITTEN AGREEMENT BETWEEN THE CITY AND APPRISS AT THE STANDARD RATE OF \$160.00 PER HOUR.

WHEREAS, per Georgia Code O.C.G.A. 17-17-1, Crime Victims’ Bill of Rights, crime victims have the right to receive automated notifications regarding court proceedings and timely notice of the arrest, release or escape of the offender. Appriss has developed the automated victim notification system known as VINE. The system provides automated notifications for those notifications required for crime victims. VINE is a solution that lets crime victims and other concerned citizens access timely and reliable information regarding offenders. The system will enable victims to receive automated notifications via their choice of format: phone, email, or text.

WHEREAS, the non-recurring startup fees of \$15,000, shall include the following: a) Establishing the system connection; b) Startup; c) Training; and d) Appriss Interface development. The annual recurring services fee of \$50,000, shall include the following: a) The annual cost of operating and supporting the VINE Service; b) Hardware and proprietary software (the “VINE Software”) used to power VINE; c) All incoming and outgoing calls; d) 24 hour monitoring of the service; and e) The cost of transmitting all data; and,

WHEREAS, the system must integrate with the City’s upgraded Court Management System, Odyssey, provided by Tyler Technologies. Information Technology has vetted the system, and confirms it is the only known system that integrates with the City’s Court Management System. Additionally, Tyler Technologies has documented, in writing, that Vine is the only out of the box solution for automated victim notification that integrates with their system, Odyssey. Consequently, Appriss is considered the only known source for the system, per the Procurement Ordinance.

NOW, THEREFORE, THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY RESOLVES AS FOLLOWS:

That the City Manager is hereby authorized to purchase an automated victim notification system, from Appriss, Inc., (Louisville, KY) in the amount of \$15,000.00 for the non-recurring startup fee, due upon contract signature; and \$50,000.00, per year, for the recurring services fee. Upon mutual agreement, the City and Appriss may renew the contract for up to four (4) subsequent, 12-month periods. Each renewal period is subject to a 3% annual increase. Additionally, any services not covered by the agreement, shall be the subject of a mutual written agreement between the City and Appriss at the standard rate of \$160.00 per hour. Funds are budgeted in the FY20 Budget for the non-recurring startup fees and first year’s Services Fee: Special Projects/Capital Project Fund – Capital Projects – General Fund Supported Capital Project- Software Lease – Court Management System Upgrade OLOST; 0508 – 660 – 1000 – CPGF – 6541 – 22945 – 20200. Funds will be budgeted in the appropriate funding source, in subsequent fiscal years, for the payment of the annual recurring costs.

Introduced at a regular meeting of the Council of Columbus, Georgia, held the _____ day of _____, 2020 and adopted at said meeting by the affirmative vote of _____ members of said Council.

Councilor Allen voting	_____.
Councilor Barnes voting	_____.
Councilor Crabb voting	_____.
Councilor Davis voting	_____.
Councilor Garrett voting	_____.
Councilor House voting	_____.
Councilor Huff voting	_____.
Councilor Thomas voting	_____.
Councilor Thompson voting	_____.
Councilor Woodson voting	_____.

Sandra T. Davis, Clerk of Council

B.H. "Skip" Henderson III, Mayor

VIRGINIA COLLEGE BUILDING UPDATE 5601 VETERANS PARKWAY

City Council Meeting

April 14, 2020









COMPLETION DATE

- **May 2020**

Government Center/SPLOST Update

April 14, 2020

TIMELINE FOR 2020 SPLOST (General Election)

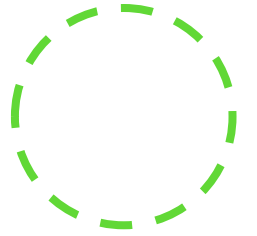
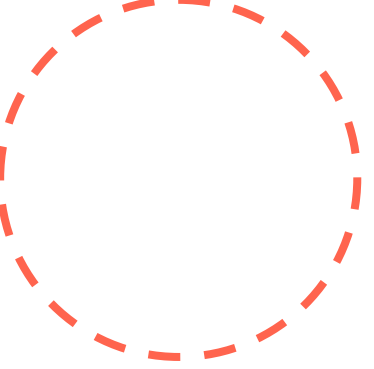
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NEXT STEPS...

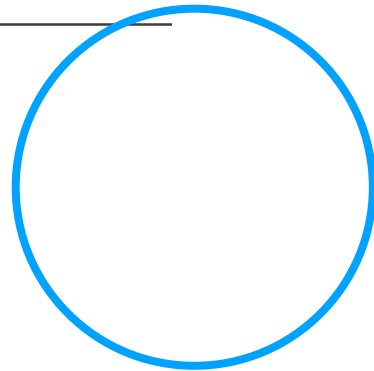
- ▶ May 2020 – Presentation to Council
 - ▶ Government Center Options
 - ▶ Draft Project List
- ▶ June 2020 – Public Meetings

Questions?



FY21 Budget Process Update

APRIL 14, 2020





POINTS OF DISCUSSION

- The budget review sessions will be delivered and facilitated in a manner similar to our current regular council meetings.
 - All budget materials that we typically provide via jump drive, which includes all departmental budget requests and the recommended budget document, will be provided to the budget review committee via a SharePoint website.
 - Department presentations/materials will be provided via email to the budget review committee prior to the meetings.
 - Department presentations will be made using Microsoft Teams and will be limited to 15 minutes.
 - We are still working out the details with our Information Technology Department regarding how to facilitate any public comments during the public hearings. We are looking at several options to include addressing public comments from emails or by telephone.
- 
- 



QUESTIONS?

APRIL 14, 2020 INFORMATION TECHNOLOGY UPDATE

DR. JAMES FORREST TOELLE
INFORMATION TECHNOLOGY
DIRECTOR



PRESENTATION OVERVIEW

FIVE-YEAR PLAN RECOMMENDATION 8

STATE OF TECHNOLOGY SINCE
MARCH 12, 2020

REMOTE WORKFORCE

ONGOING PLAN

TECHNOLOGY RECOMMENDATION 8

Develop and implement recommended technology configurations and equitable distribution strategies standards for all Columbus Consolidated Government and associated workspaces to ensure the integration of technology in support of the business function of that space.

- This recommendation not only addresses the on-site workforce's ability to work, but also a remote workforce.
- Information Technology has been planning this since 2015, and has practiced working remote several times a year.
- Currently all of Information Technology who can work remotely have worked remotely successfully since March 12, 2020, when we were asked to implement and test our plan by the City Manager.
- Information Technology Mainframe Operators are the only personnel in I.T. that must go to the Government Center to do their jobs.

MICROSOFT SKYPE

- Skype is a teleconferencing app that allows communication through chat, video and audio conferencing, and screen sharing.
- Nearly every city employee has access to Skype.
- Microsoft is in the process of phasing out Skype in Favor of Microsoft Teams.

MICROSOFT TEAMS

- Microsoft Teams is a teleconferencing app that allows communication through chat, video and audio conferencing, and screen sharing.
- Microsoft Teams is available to all employees who need it.
- Unlike Skype, Teams includes enhanced cloud-based features like a better mobility experience, improved video and audio quality, better scheduling, group communications, file and screen sharing collaborations, and an improved virtual group workspace for easy collaboration.

REMOTE WORKFORCE

- The Mayor's Office and the City Manager's Office have the ability to work remotely.
- 311 is working remotely.
- Council meetings are being held remotely and are being livestreamed.
- Budget hearings are being held remotely if requested.
- Currently Information Technology is currently livestreaming Jail Pleas from one courtroom and is working to expand the same technology to 8 other courtrooms.
- Other departments are also working remotely.
- Information Technology is working to meet the needs of departments within the city.
- Currently all departments are operational.
- Other general uses of cloud technology.
- The biggest challenge for non-IT staff is the learning curve of using new technology.
- Information Technology's biggest challenge is the ineffective staffing model due to the Mainframe.

ONGOING PLAN

- Information Technology is maintaining business continuity by following the I.T. plan on file that the City Manager requested to be implemented March 12, 2020.
- Moving forward on all currently active projects including:
 - Court System
 - Finance - Energov
 - Public Safety - Premier One (CAD)
 - HR - Forms Implementation
- Information Technology is maintaining business continuity on all production applications to include:
 - Tax Commissioner & Tax Assessor - IAS World
 - Columbus Police Department - RMS
 - HR - NeoGov
 - Finance/HR/Payroll - Advantage360
 - Planning/Engineering/Inspections – Energov
 - Current Court System on the Mainframe

QUESTIONS?

FIVE-YEAR PLAN RECOMMENDATION 8

STATE OF TECHNOLOGY SINCE
MARCH 12, 2020

REMOTE WORKFORCE

ONGOING PLAN

**Columbus Consolidated Government
Bid Advertisement - Agenda Item**

April 22, 2020

1. Reese Road Bridge at Cooper Creek – RFB No. 20-0061

Scope of Bid

This project includes complete demolition of the existing bridge, construction of new bridge structure, relocation of water and sewer lines, installation of curb and gutter, asphalt pavement, sidewalk, and guardrail.

April 24, 2020

1. Parking Lot Control Equipment for Bay Avenue Garage and 9th Street Lot

Scope of RFP

Columbus Consolidated Government (the City) invites qualified vendors to submit proposals to furnish

and install a complete parking lot control system for the Bay Avenue Parking Garage and 9th Street Parking Lot.

April 29, 2020

1. Plumbing & Irrigation Supplies (Annual Contract) (Re-Bid) – RFB No. 20-0046

Scope of Bid

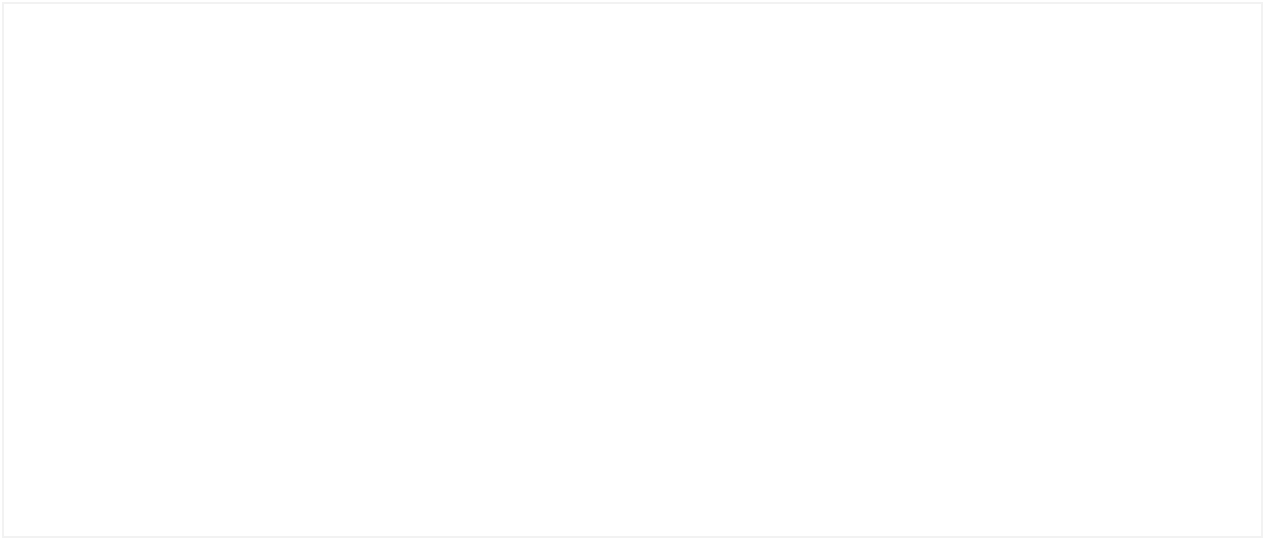
Provide plumbing & irrigation supplies on an “as needed basis” to be picked up and delivered to Columbus Consolidated Government. The contract term will be for two (2) years with the option to renew for three (3) additional twelve-month periods

2. Lot Clearing Services III (Annual Contract) – RFB No. 20-0055

Scope of Bid

Provide services for annual clearing of vacant or unoccupied lots, including cutting and removing grass, weeds, undergrowth and other vegetation, and removing any/all solid waste for the Department of Inspections and Code. Due to the number of upcoming projects, the City has identified the need to contract with additional vendors to provide the requested services.

This tertiary contract will run concurrently with Lot Clearing Services RFB No. 18-0029 (the Prime Contract), which initiated on March 12, 2018, for two (2) years with the option to renew for three (3) additional twelve-month periods.



NATIONAL TRENDS



NATIONAL TRENDS

TOTAL TRAVEL INDUSTRY IMPACT

Projected downturn of the U.S. travel industry in 2020 as a result of the coronavirus:

↓ **\$910 BILLION**

Total economic loss
(Loss of \$400 billion in direct travel
spending)

↓ **5.9 MILLION**

Total employment loss
(Loss of 4.7 million direct travel jobs)

&

↓ **\$62 BILLION**
in federal, state and
local taxes

Travel industry
losses alone will be
great enough to
push the U.S.
economy into a
RECESSION

**7.1%
unemployment
rate** will result from
travel-related job
losses alone

Job losses will spike
in April and May,
shedding **52% of
all travel
employment**

More Than **7X** the Impact of 9/11

Updated March 24, 2020

Source: Tourism Economics



LOCAL FY 2019 Impact

Tourism is Economic Development for Columbus

- 2.3 Million Visitors
- \$364 Million Economic Impact
- \$4,602 Jobs Supported
- \$123 Million Estimated Payroll
- \$22.8 Million Sales & Lodging Tax Revenue
- \$577 Tax Savings per Household

NATIONAL TRENDS

- Expectation as of Mar 17, 2020 US experts predicting a 3-month downturn
- Market segments hit hardest now
 - Meetings
 - Sports
 - Leisure
- Columbus market segments breakdown:
 - 25% = Leisure
 - 24% = Meetings
 - 21% = Business/Corporate
 - 20%=Military
 - 10%=Sports

Of the three market segments impacted nationally, Columbus is also feeling these losses

LOCAL VisitColumbusGA

Impact (as of Mar 2020)

- 54 groups - lost or postponed
- 17,355 = Attendees
- 11,966 = Room Nights
- \$4.4 + million Economic Loss for the City
- Sales Team working:
 - With clients to rebook and reschedule
 - Assisting hotels with group business
 - Researching dates to best accommodate
 - Provide assurances and confidence
- Marketing
 - Created local awareness campaign and resource hub
 - Updating website (on as needed basis)
 - Coordinating recovery & rebuilding strategy
- Visitors Center
 - Fielding inquiries – telephone & Internet
 - Fulfillment via – email & website

LOCAL VisitColumbusGA Strategy

- Awareness
 - Paused all advertising to preserve resources
 - Refocused as a positive resource for locals
 - Curating & distributing research-based data & information for partners – hotels, attractions, etc.
 - Conducting partner meetings (hotels & venues)
- Recovery
 - Restructuring advertising (traditional & social media)
 - Leverage pent-up travel demand
 - Multi-generational – families traveling together
 - Arts & Culture
 - Food
 - Adventure
 - Entertainment
- Rebuilding – drive demand
 - Hotels
 - Attractions
 - Restaurants
 - Events
 - Etc.

LOCAL HOTEL IMPACT

Occupany	March 1-7, 2020	March 8-14, 2020	March 15-21, 2020	March AVG
This Year	60.1	58.3	36.7	51.7
Last year	82.5	76.6	78	79.0
Percent Change	-22.4	-23.8	-52.9	-33.0
ADR	March 1-7, 2020	March 8-14, 2020	March 15-21, 2020	March AVG
This Year	75.4	74.4	62.49	70.8
Last year	78.4	75.5	82.28	78.7
Percent Change	-3	-1.5	-24	-9.5
RevPAR	March 1-7, 2020	March 8-14, 2020	March 15-21, 2020	March AVG
This Year	45.5	43.39	22.95	37.3
Last year	65	57.83	64.19	62.3
Percent Change	-19.5	-25	-64.2	-36.2
Revenue	March 1-7, 2020	March 8-14, 2020	March 15-21, 2020	March AVG
This Year	\$ 1,432,632	\$ 1,363,962	\$ 721,552	\$ 1,172,715
Last year	\$ 2,046,120	\$ 1,820,570	\$ 2,020,513	\$ 1,962,401
Percent Change	-30.1	-25.1	-64.3	-39.8

***STR National (March 15-21, 2019 vs 2020):**

Occupancy: 53.0% (-24.4%) ADR: \$120.30 (-10.7%) RevPAR: \$63.74 (-32.5%)

VisitColumbusGA

RESOLUTION

NO. _____

A Resolution approving an application submitted by the Georgia Alabama Senior Softball League requesting an Honorary Designation to name a field at the South Commons Softball Complex in honor of Mr. Nemrod Kendrick.

Whereas, the Board of Honor held a meeting on March 11, 2020 to consider the application and to make a recommendation to Council. In accordance with Ordinance No. 20-010, the results of that meeting are declared to be official due to the current State of Emergency with one member of the quorum participating by telephone. The Board of Honor voted to approve the application of an Honorary Designation to name a field in the South Commons Softball Complex in honor of Mr. Nemrod Kendrick.

THE COUNCIL OF COLUMBUS, GEORGIA, HEREBY RESOLVES:

That signage be erected to reflect the naming of a field in the South Commons Softball Complex in honor of Mr. Nemrod Kendrick.

Introduced at a regular meeting of the Council of Columbus, Georgia, held the 14th day of April, 2020 and adopted at said meeting by the affirmative vote of ____ members of said Council.

Councilor Allen	voting _____
Councilor Barnes	voting _____
Councilor Crabb	voting _____
Councilor Davis	voting _____
Councilor Garrett	voting _____
Councilor House	voting _____
Councilor Huff	voting _____
Councilor Thomas	voting _____
Councilor Thompson	voting _____
Councilor Woodson	voting _____

Sandra T. Davis
Clerk of Council

B. H. "Skip" Henderson, III
Mayor



Columbus, Georgia, Board of Assessors

GEORGIA'S FIRST CONSOLIDATED GOVERNMENT

City Services Center
3111 Citizens Way
Columbus, GA 31906

Mailing Address:
PO Box 1340
Columbus, GA 31902

Telephone (706) 653-4398, 4402
Fax (706) 225-3800

Board Members

Chester Randolph
Chairman

Pat Bettis Hunter
Assessor

Trey Carmack
Assessor

Todd A. Hammonds
Assessor

Jayne Govar
Vice Chairman

Chief Appraiser
Suzanne Widenhouse

MINUTES #09-20

CALL TO ORDER: Chairman Chester Randolph calls the Columbus, Georgia Board of Assessors' meeting to order on Monday March 16, 2020, at 9:00 AM.

PRESENT ARE:

Chairman Chester Randolph
Vice Chairman Jayne Govar
Assessor Patricia Hunter
Assessor Todd Hammonds
Assessor Trey Carmack
Chief Appraiser/Secretary Suzanne Widenhouse
Deputy Chief Appraiser Glen Thomason
Recording Secretary Michele Reynolds

APPROVAL OF AGENDA & MINUTES: Vice Chairman Govar motions to accept Agenda with 1 change. Assessor Hunter seconds and the motion carries.

APPROVAL OF MINUTES: Assessor Hunter motions to accept the Minutes #~~08~~-20. Assessor Hammonds seconds and the motion carries.

Assessor Hunter motions to excuse Assessor Hammonds from the March 23, 2020 meeting. Assessor Carmack seconds and the motion carries.

At 9:10, Personal Property Manager Stacy Pollard enters the meeting and presents the following:

- 2 Business Adjustments: signed
- 2 Motor Vehicle Appeals; signed
- 1 Boat Adjustment; signed

At 9:20, Commercial Manager Tanya Rios enters the meeting and present the following:

- Revalmerger parcel correction for 189 001 005C. Approved for 2019.
- Hearing Officer Results for 064 029 011. Assessor Carmack motions to accept the Hearing Officer value. Assessor Hunter seconds and the motions carries.

At 9:45, Residential Manager Jeff Milam and Appraiser Carol Toole enter the meeting and present the following:

- Map Splits on 181 006 009 01 through 014. Approved and signed.

At 10:27, Chief Appraiser Widenhouse gives an update on City Council appearance, Tuesday 3/10.

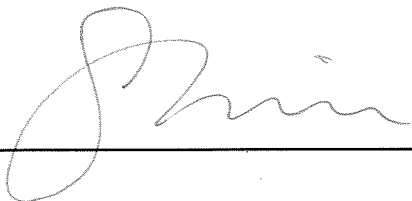
"An Equal Opportunity / Affirmative Action Organization"

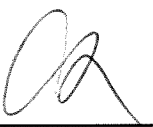
MEMBERS: Georgia Association of Assessing Officials, International Association of Assessing Officials


Vice Chairman Govar asks about the Appraiser and Assessors Office procedures considering the CORDIV-19 situation Chief Appraiser Widenhouse assures the BOA the city is assessing the situation day by day.


At 10:56, Chairman Randolph adjourns the meeting without any objections.

Suzanne Widenhouse
Chief Appraiser/Secretary

APPROVED:  WIN#10 -20 MAR 23 2020


C. RANDOLPH
CHAIRMAN


P.B. HUNTER
ASSESSOR


T. CARMACK
ASSESSOR

T.A. HAMMONDS
ASSESSOR


J. GOVAR
VICE CHAIRMAN



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Assessor

Todd A. Hammonds
Assessor

Jayne Govar
Vice Chairman

Chief Appraiser
Suzanne Widenhouse

MINUTES #10-20

CALL TO ORDER: Chairman Chester Randolph calls the Columbus, Georgia Board of Assessors' meeting to order on Monday March 23, 2020, at 9:00 AM.

PRESENT ARE: Chairman Chester Randolph, Vice Chairman Jayne Govar, Assessor Patricia Hunter, Assessor Trey Carmack, Chief Appraiser/Secretary Suzanne Widenhouse, Deputy Chief Appraiser Glen Thomason, Recording Secretary Michele Reynolds. Assessor Hammond absent with prior approval.

APPROVAL OF AGENDA & MINUTES: Vice Chairman Govar motions to accept Agenda. Assessor Carmack seconds and the motion carries. Assessor Hunter motions to accept the Minutes #09-20. Vice Chairman Govar seconds and the motion carries.

At 9:14, Commercial Manager Tanya Rios and Appraiser Kelly Nalls enter the meeting and present the following:

- Discussed "We Do Amazing" project for Muscogee County elderly.
- Map splits approved for the following parcels: 189 017 025, 066 036 031, 180 003 010, 069 014 025, 073 006 004, 071 061 004.

At 10:10, Residential Manager Jeff Milam enters the meeting and presents the following:

- 2019 value changes for 047 007 020, 062 063 22, 063 013 009. Assessor Hunter motions to accept the value changes. Assessor Carmack seconds and the motion carries. Waiver and Releases signed.
- Non-exempt requests denied for 089 003 025 and 050 036 019.

At 10:23, Chief Appraiser Widenhouse gives an update on COVID-19 as it pertains to the Board of Assessors office. Measures have been taken to distance the public when they come into the office, appraisers are asked to limit face to face time with taxpayers when on property and not to enter homes.

At 10:26, Chairman Randolph adjourns the meeting without any objections.

Suzanne Widenhouse, Chief Appraiser/Secretary

MIN 11-20 MAR 30 2020

MIN 11-20 MAR 30 2020

APPROVED:

C. RANDOLPH
CHAIRMAN

P.B. HUNTER
ASSESSOR

T. CARMACK
ASSESSOR

T.A. HAMMONDS
ASSESSOR

J. GOVAR
VICE CHAIRMAN

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MEMBERS: Georgia Association of Assessing Officials, International Association of Assessing Officials



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Assessor

Todd A. Hammonds
Assessor

Jayne Govar
Vice Chairman

Chief Appraiser
Suzanne Widenhouse

MINUTES #11-20

CALL TO ORDER: Chief Appraiser Suzanne Widenhouse calls the Columbus, Georgia Board of Assessors' emergency session to order on Tuesday March 24, 2020, at 3:09 PM.

PRESENT ARE:

Chairman Chester Randolph (via phone)
Vice Chairman Jayne Govar (via phone)
Assessor Patricia Hunter (via phone)
Chief Appraiser/Secretary Suzanne Widenhouse
Deputy Chief Appraiser Glen Thomason
Recording Secretary Michele Reynolds

Chief Appraiser Widenhouse is submitting to the BOA the COVID-19 Emergency Procedures Tax Year 2020 policy for review and approval. This policy, if approved, will be part of the Board of Assessors office emergency operation plan in the event of closure to the public or enforcement of shelter in place. This policy would be for the 2020 tax year only, in response to the current COVID-19 pandemic. It will go into effect when and only if the CCG makes the decision to close the Board of Assessors office to the public prior to April 1, 2020.


Chief Appraiser Widenhouse brings the policy to a vote; 3 yays and 0 nays, the COVID-19 Emergency Procedures for Tax Year 2020 carries.


At 3:17 PM, Chief Appraiser Widenhouse adjourns the meeting without any objections.


Suzanne Widenhouse
Chief Appraiser/Secretary


APPROVED: _____

MIN 11-20 MAR 30 2020


C. RANDOLPH
CHAIRMAN


P.B. HUNTER
ASSESSOR


T. CARMACK
ASSESSOR


T.A. HAMMONDS
ASSESSOR


J. GOVAR
VICE CHAIRMAN

"An Equal Opportunity / Affirmative Action Organization"

MEMBERS: Georgia Association of Assessing Officials, International Association of Assessing Officials

Columbus Board of Health Meeting Minutes
February 26, 2020

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			
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	Dr. Townsend: <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	Joanne Strickland: 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.	The Financial Reports are attached and made part of these minutes.	None

Columbus Board of Health Meeting Minutes
February 26, 2020

Agenda Topic	Discussion	Decision	Responsibility
<p>Old Business</p>	<p>Rabies Procedures</p> <p>Attorney for Columbus Dept. of Public Health, Steve Gunby:</p> <p>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

Agenda Topic	Discussion	Decision	Responsibility
<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

Agenda Topic	Discussion	Decision	Responsibility
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:</p> <p>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>	<p>Motion to approve minutes by Dr. Lopez, seconded by Dr. McRae, and approved by all members present.</p>	None
Excused Absences	None	None	None
New Business	<p>CCG Agency Request for Appropriation – FY21</p> <p>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 	<p>FY21 Budget Expense and Resource Summary presented is attached and made a part of these minutes.</p>	None

Columbus Board of Health Meeting Minutes
February 26, 2020

Agenda Topic	Discussion	Decision	Responsibility
<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

Agenda Topic	Discussion	Decision	Responsibility
<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
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Agenda Topic	Discussion	Decision	Responsibility
<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>		

Columbus Board of Health Meeting Minutes
February 26, 2020

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' Hiltz – 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. 		

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Agenda Topic	Discussion	Decision	Responsibility
Program Reports Cont'd.	<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>	
Adjournment	<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	Expenses	2/29/2020	2/28/2019	Variance +/-
		\$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

A	B	C	D	G	H	I	J	K	L	Q	R	S
1												
2	BR # 03											
3												
4	EXPENSES											
5		% of Total										
6	Direct Salaries											
7	511.001 Salaries	43%	2,490,582.00	212,651.53	206,144.01	179,067.16	211,671.91	204,875.91	197,722.08	1,609,498.84	881,083.16	64.62%
8	513.001 Hourly Labor	1%	79,578.00	3,980.54	7,801.47	7,827.05	7,030.27	8,182.27	6,415.40	51,438.38	28,139.62	64.64%
9	514.001 FICA	3%	191,017.00	16,113.69	14,813.80	12,555.70	15,159.66	14,686.36	14,137.23	116,026.76	64,900.24	64.10%
10	515.001 Retirement	10%	603,818.00	50,740.32	58,794.89	41,805.22	50,004.57	48,879.55	46,619.62	390,251.96	213,566.04	64.63%
11	516.001 Health Insurance	12%	725,684.00	64,831.55	59,931.72	49,622.29	61,336.50	59,319.01	57,030.49	467,516.89	258,167.11	64.42%
14		70%	4,080,679.00	348,317.63	347,485.89	290,877.42	345,202.91	335,943.10	321,924.82	2,634,732.83	1,445,946.17	64.57%
15												
16	Other Operating											
17	612.001 Motor Vehicle Expense	0%	20,609.00	345.22	3,358.55	885.04	2,173.65	1,167.01	2,384.74	13,827.51	6,781.49	67.09%
18	614.001 Supplies & Materials	5%	298,000.00	8,803.68	44,601.82	20,822.26	19,154.29	61,098.10	7,992.18	234,496.60	63,503.40	78.69%
19	615.001 Repairs & Maintenance	5%	297,000.00	25,139.65	21,592.79	25,811.77	26,484.69	24,037.06	20,202.31	187,152.14	109,847.86	63.01%
20	617.001 Utilities	2%	95,000.00	7,662.98	7,904.82	7,885.64	8,055.46	8,429.08	8,199.01	63,863.16	31,136.84	67.22%
21	618.001 Printing	0%	11,700.00	251.55	3,149.91	494.94	2,938.10	569.27	[0.30]	7,338.22	4,361.78	62.72%
22	619.001 Rents - Not Real Estate	0%	1,665.00	0.00	0.00	0.00	1,666.00	0.00	0.00	1,666.00	0.00	100.00%
23	620.001 Insurance & Bonding	0%	28,573.00	0.00	25,388.00	0.00	0.00	882.28	0.00	26,270.28	2,302.72	91.94%
24	622.001 Direct Benefits to Clients	1%	51,212.00	7,418.53	2,372.30	2,187.00	1,623.84	7,382.53	2,637.70	34,545.40	16,666.60	67.46%
25	627.001 Other Operating	3%	146,873.00	10,150.77	14,184.83	9,930.41	9,257.63	16,378.65	18,849.30	102,855.13	44,017.87	70.03%
26	640.001 Travel	1%	57,000.00	5,170.75	2,122.29	5,198.83	2,593.71	[2,593.58]	[1,945.89]	23,261.90	33,738.10	40.81%
27	643.001 Equipment (\$5000 or more)	1%	45,000.00	0.00	9,725.29	0.00	0.00	0.00	0.00	9,725.29	35,274.71	21.61%
28	645.001 Rental of Equipment	0%	23,000.00	1,884.10	2,519.76	1,802.10	1,802.10	2,519.76	1,639.10	15,935.12	7,064.88	69.28%
29	646.001 Equipment (less than \$1000)	0%	22,000.00	5,104.72	4,072.01	6,098.96	1,350.01	1,733.93	1,165.74	19,525.37	2,474.63	88.75%
30	648.001 Building Rent	0%	4,375.00	343.91	343.91	343.91	343.91	343.91	343.91	2,999.80	1,375.20	68.57%
31	651.001 Per Diem & Fees	1%	52,000.00	1,755.72	14,454.46	5,012.10	3,460.00	6,033.25	8,181.26	45,947.65	6,052.35	88.36%
32	653.001 Contracts	3%	151,000.00	5,887.73	[1,295.61]	5,480.57	5,388.27	5,452.03	11,850.13	89,018.45	61,981.55	58.95%
33	653.040 Intra/Inter Agency	2%	121,733.00	0.00	0.00	0.00	3,429.24	37,480.00	0.00	40,909.24	80,823.76	33.61%
34	673.001 Telecommunications	1%	66,500.00	3,881.67	7,778.26	6,064.54	3,580.38	8,798.20	5,365.96	47,480.64	19,019.36	71.40%
35	681.001 Postage	0%	4,000.00	3,805.55	0.00	[2,515.04]	[910.14]	3,379.56	[1,345.65]	[146.59]	4,146.59	-3.66%
36	761.001 Indirect Cost	5%	267,000.00	62,921.64	0.00	69,857.49	0.00	0.00	54,959.29	187,738.42	79,261.58	70.31%
37		30%	1,764,241.00	150,528.17	162,273.39	165,360.52	92,391.14	183,091.04	140,478.79	1,154,409.73	609,831.27	65.43%
38												
39	TOTALS	100%	5,844,920.00	498,845.80	509,759.28	456,237.94	497,594.05	519,034.14	462,403.61	3,789,142.56	2,055,777.44	64.83%

	A	B	C	D	G	H	I	J	K	L	O	R	S
40													
41													
42			% of Total										
43		FUND SOURCES APPLIED	Budget	Budget Amt	September	October	November	December	January	February	YTD	Remaining Budget	Spent
44	6001	County Participating	8%	486,311.00	40,526.00	40,526.00	40,526.00	40,526.00	40,526.00	40,526.00	324,208.00	162,103.00	66.67%
44	6004	County Non-Participating	0%	15,701.00	1,308.33	1,308.33	1,308.33	1,308.33	1,308.33	1,308.33	10,466.64	5,234.36	66.66%
45	6024	PYPI (2019) \$721,254.11	12%	721,254.00	60,104.50	65,646.00	57,441.00	57,441.00	60,397.17	56,848.92	493,858.32	227,395.68	68.47%
48	6040	Intra/Inter Agency	14%	838,183.00	108,697.06	62,449.95	59,612.61	40,968.72	119,240.75	66,370.31	566,538.93	271,644.07	67.59%
48	6051	Qualifying Local Funds	3%	200,000.00	0.00	0.00	0.00	0.00	0.00	0.00	0.00	200,000.00	0.00%
48	6053	Qualifying Donations	0%	212.00	0.00	0.00	0.00	0.00	211.89	0.00	211.89	0.11	99.95%
50	8001	Grant In Aid	61%	3,583,259.00	288,209.91	339,829.00	297,350.00	297,350.00	297,350.00	297,350.05	2,393,858.78	1,189,400.22	66.81%
51		TOTALS	100%	5,844,920.00	498,845.80	509,759.28	456,237.94	437,594.05	519,034.14	462,403.61	3,789,142.56	2,055,777.44	64.83%
52													
53		FUNDS RECEIVED											
54													
55	56001	County Participating			September	October	November	December	January	February	YTD		Fees *
56	56004	County Non-Participating			121,578.00	40,526.00	0.00	81,052.00	40,526.00	40,526.00	324,208.00		421,102.88
57	56008	Outpatient Medicare Fees			3,924.99	1,308.33	0.00	2,616.66	1,308.33	1,308.33	10,466.64		Vital Rec. Income ^
58	56009	Outpatient Medicaid Fees			0.00	0.00	0.00	266.33	0.00	483.89	750.22	*	348,094.26
58	56009	Outpatient Medicaid Fees			10,032.25	11,744.26	1,950.06	12,388.06	837.42	10,721.28	63,253.78	*	
59	56010	Outpatient Client Fees			15,998.62	18,492.14	14,194.92	10,527.38	13,634.87	14,498.28	132,756.28	*	
60	56016	Private Insurance			8,469.41	15,262.09	7,656.45	8,201.45	7,229.18	8,530.50	85,974.42	*	Total Fee/Income
61	56022	EPSDT Fees			4,850.86	1,872.74	0.00	6,228.76	0.00	4,573.57	20,262.56	*	769,197.14
62	56026	Family Planning Fees			0.00	0.00	0.00	0.00	0.00	150.00	150.00		
63	56031	Environmental Fees			8,883.99	9,607.62	4,823.20	3,405.00	4,862.50	6,893.19	98,530.75	*	
64	56034	Medicaid-DSPS/RSO			2,655.61	2,033.74	0.00	4,850.23	0.00	5,049.46	19,534.48	*	
65	56040	Intra/Inter Agency			57,280.74	58,709.26	94,137.74	53,338.38	35,462.86	98,730.77	598,899.39		
66	56041	Vital Records Fees			44,590.00	39,640.25	38,435.51	37,935.00	49,860.25	45,010.00	347,519.26	^	
67	56042	Cannabis			25.00	75.00	150.00	0.00	75.00	75.00	575.00	^	
68	56045	Other Fees			0.00	0.00	0.00	0.00	0.00	0.00	0.00	*	
69	56049	Current Yr Admin Claim.			0.00	0.00	0.00	0.00	0.00	0.00	0.00	*	
70	56050	Prior Yr Admin Claiming			40,700.50	0.00	0.00	0.00	0.00	0.00	0.00		Prior/Admin Claiming
71	56051	Qualifying Local Funds			5,000.00	20.00	1,020.00	0.00	0.00	52,388.30	170,300.56		170,300.56
72	56052	Non Qualifying Local Funds			2,406.29	[577.77]	0.00	2,672.57	6.50	22,823.01	6,040.35	* Interest only	
73	56053	Qualifying Donations			0.23	0.00	0.00	0.00	0.00	-	28,841.35	*	
74	56060	Non Qualifying Contracts			0.00	0.00	0.00	0.00	0.00	0.00	40.39	*	
75	58001	Grant In Aid			576,419.82	0.00	288209.91	339,829.00	0.00	297,350.00	1,501,808.73		
76		TOTALS			902,816.31	198,713.66	450,577.72	563,310.82	153,802.91	609,111.58	3,409,211.81		
77													
78													
79													

CHD FY 2020

PROGRAMS	PERIOD	AMOUNT OF GRANT	EXPENDED THRU February 2020	BALANCE	% of BUDGET SPENT	
(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 ASHMA 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			



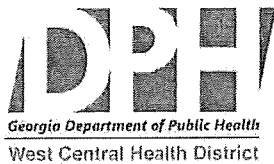
Columbus Department of Public Health Environmental Health

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



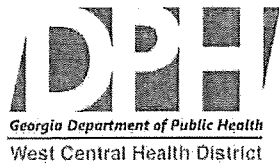
Columbus Department of Public Health Environmental Health

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 Pumps):	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

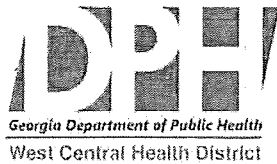
Food Service Inspections (81 total)

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



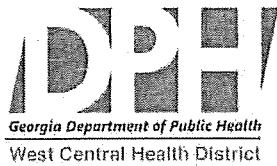
Columbus Department of Public Health Environmental Health

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				76 C	
Establishment Name: <u>Hilton Garden Inn</u>					
Address: <u>1500 Bradley Lake BLVD</u>					
City: <u>COLUMBUS</u> Time In: <u>09</u> : <u>45</u> AM Time Out: <u>11</u> : <u>30</u> AM					
Inspection Date: <u>02/04/2020</u> CFSM: <u>Cindy Webb (exp:03/03/2020)</u>					
Purpose of Inspection: Routine <input checked="" type="checkbox"/> Followup <input type="checkbox"/> Initial <input type="checkbox"/> Issued Provisional Permit <input type="checkbox"/> Temporary <input type="checkbox"/>			91	A	07/11/19
Risk Type: 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> Permit#: <u>FSP-106-000831</u>			91	A	01/22/19
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.					
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					
Compliance Status			COS	R	
<input type="checkbox"/> 1-2A. PIC present, demonstrates knowledge, performs duties			0	0	
<input type="checkbox"/> 1-2B. Certified Food Protection Manager			0	0	
<input type="checkbox"/> 2-1A. Proper use of restriction & exclusion			0	0	
<input type="checkbox"/> 2-1B. Hands clean and properly washed			0	0	
<input type="checkbox"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed			0	0	
<input type="checkbox"/> 2-2A. Management knowledge, responsibilities, reporting			0	0	
<input type="checkbox"/> 2-2B. Proper eating, tasting, drinking, or tobacco use			0	0	
<input type="checkbox"/> 2-2C. No discharge from eyes, nose, and mouth			0	0	
<input type="checkbox"/> 2-2D. Adequate handwashing facilities supplied & accessible			0	0	
<input type="checkbox"/> 2-2E. Response procedures for vomiting & diarrheal events			0	0	
<input type="checkbox"/> 3-1A. Food obtained from approved source			0	0	
<input type="checkbox"/> 3-1B. Food received at proper temperature			0	0	
<input type="checkbox"/> 3-1C. Food in good condition, safe, and unadulterated			0	0	
<input type="checkbox"/> 3-1D. Required records: shellstock tags, parasite destruction			0	0	
<input type="checkbox"/> 4-1A. Food separated and protected			0	0	
<input type="checkbox"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food			0	0	
<input type="checkbox"/> 4-2A. Food stored covered			0	0	
<input type="checkbox"/> 4-2B. Food-contact surfaces: cleaned & sanitized			0	0	
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	
10	OUT	Safe Food and Water, Food Identification	3 points		
		<input type="checkbox"/> 10A. Pasteurized eggs used where required	0	0	
		<input type="checkbox"/> 10B. Water and ice from approved source	0	0	
		<input type="checkbox"/> 10C. Variance obtained for specialized processing methods	0	0	
		<input type="checkbox"/> 10D. Food properly labeled; original container	0	0	
11	OUT	Food Temperature Control	3 points		
		<input type="checkbox"/> 11A. Proper cooling methods used: adequate equipment for temperature control	0	0	
		<input type="checkbox"/> 11B. Plant food properly cooked for hot holding	0	0	
		<input type="checkbox"/> 11C. Approved thawing methods used	0	0	
		<input type="checkbox"/> 11D. Thermometers provided and accurate	0	0	
12	OUT	Prevention of Food Contamination	3 points		
		<input type="checkbox"/> 12A. Contamination prevented during food preparation, storage, display	0	0	
		<input type="checkbox"/> 12B. Personal cleanliness	0	0	
		<input type="checkbox"/> 12C. Wiping cloths: properly used and stored	0	0	
		<input type="checkbox"/> 12D. Washing fruits and vegetables	0	0	
13	OUT	Postings and Compliance with Clean Air Act	1 point		
		<input type="checkbox"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0	0	
		<input type="checkbox"/> 13B. Compliance with Georgia Smoke Free Air Act	0	0	
Compliance Status			COS	R	
14	OUT	Proper Use of Utensils	1 point		
		<input type="checkbox"/> 14A. In-use utensils: properly stored	0	0	
		<input type="checkbox"/> 14B. Utensils, equipment and linens: properly stored, dried, handled	0	0	
		<input type="checkbox"/> 14C. Single-use/single-service articles: properly stored, used	0	0	
		<input type="checkbox"/> 14D. Gloves used properly	0	0	
15	OUT	Utensils, Equipment and Vending	1 point		
		<input type="checkbox"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	
		<input type="checkbox"/> 15B. Warewashing facilities: installed, maintained, used; test strips	0	0	
		<input type="checkbox"/> 15C. Nonfood-contact surfaces clean	0	0	
16	OUT	Water, Plumbing and Waste	2 points		
		<input type="checkbox"/> 16A. Hot and cold water available; adequate pressure	0	0	
		<input type="checkbox"/> 16B. Plumbing installed; proper backflow devices	0	0	
		<input type="checkbox"/> 16C. Sewage and waste water properly disposed	0	0	
17	OUT	Physical Facilities	1 point		
		<input type="checkbox"/> 17A. Toilet facilities: properly constructed, supplied, cleaned	0	0	
		<input type="checkbox"/> 17B. Garbage/refuse properly disposed; facilities maintained	0	0	
		<input type="checkbox"/> 17C. Physical facilities installed, maintained, and clean	0	0	
		<input type="checkbox"/> 17D. Adequate ventilation and lighting; designated areas used	0	0	
18	OUT	Pest and Animal Control	3 points		
		<input type="checkbox"/> 18. Insects, rodents, and animals not present	0	0	
Person in Charge (Signature) <u>Amy Leader</u>			(Print) Amy Leader		Date: 02/04/2020
Inspector (Signature) <u>Cindy Webb</u>			Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>		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(5)(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 Leach*

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

Georgia Department of Public Health

Address: 1500 Bradley Lake BLVD

City: COLUMBUS

Time In: 09 :

00 AM

Time Out: 10 :

15 AM

Inspection Date: 03/09/2020

CFSM: Amy Leader (06/19/2024)

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.

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

Compliance Status				COS	R	Compliance Status				COS	R
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	1-2A. PIC present, demonstrates knowledge, performs duties	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	5-1A. Proper cooking time and temperatures	<input type="radio"/>	<input type="radio"/>
<input 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 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 checked="" type="radio"/>	<input checked="" 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 checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records	<input type="radio"/>	<input type="radio"/>
<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 checked="" 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 checked="" type="radio"/>	<input type="radio"/>	<input 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 checked="" 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 checked="" type="radio"/>	<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"/>			
<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"/>			
<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"/>			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2A. Food stored covered	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)

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 type="radio"/>	14B. Utensils, equipment and linens: properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	10C. Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	14C. Single-use/single-service articles: properly stored, used	<input type="radio"/>	<input type="radio"/>	
	<input type="radio"/>	10D. 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 checked="" type="radio"/>	13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input checked="" 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"/>		18	OUT	Pest and Animal Control		3 points	
	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>			<input type="radio"/>	18. Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	

Person in Charge (Signature)

(Print) Amy Leader

Date: 03/09/2020

Inspector (Signature) Donnell Williams, EHS

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
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

Date: 03/09/2020

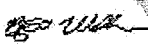
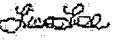
GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report		71 C	
Establishment Name: Wicked Hen Address: 1350 13th ST City: Columbus Time In: 11 : 20 AM Time Out: 02 : 15 PM Inspection Date: 02/11/2020 CFSM: Bryant Walker (exp. 06/07/2023)		71 C	
Purpose of Inspection: Routine <input checked="" type="checkbox"/> Followup <input type="checkbox"/> Initial <input type="checkbox"/> Issued Provisional Permit <input type="checkbox"/> Temporary <input type="checkbox"/>			
Risk Type: 1 <input type="checkbox"/> 2 <input checked="" type="checkbox"/> 3 <input type="checkbox"/> Permit#: FSP-106-000573			
<div style="display: flex; justify-content: space-between;"> <div> 97 100 </div> <div> A A </div> <div> 08/13/19 06/20/18 </div> </div>			
<small> 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 from foods. Food Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. </small>			
<div style="display: flex; justify-content: space-between;"> <div> A=90-100 B=80-89 C=70-79 Use0 </div> </div>			
<div style="display: flex; justify-content: space-between;"> <div> 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 </div> </div>			
Compliance Status		Compliance Status	
<input type="checkbox"/> 1-2A. PIC present, demonstrates knowledge, performs duties <input type="checkbox"/> 1-2B. Certified Food Protection Manager		<input type="checkbox"/> 5-1A. Proper cooking time and temperatures <input type="checkbox"/> 5-1B. Proper reheating procedures for hot holding	
<input type="checkbox"/> 2-1A. Proper use of restriction & exclusion <input type="checkbox"/> 2-1B. Hands clean and properly washed <input type="checkbox"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="checkbox"/> 5-2. Consumer advisory provided for raw and undercooked foods	
<input type="checkbox"/> 2-2A. Management knowledge, responsibilities, reporting <input type="checkbox"/> 2-2B. Proper eating, tasting, drinking, or tobacco use <input type="checkbox"/> 2-2C. No discharge from eyes, nose, and mouth <input type="checkbox"/> 2-2D. Adequate handwashing facilities supplied & accessible <input type="checkbox"/> 2-2E. Response procedures for vomiting & diarrheal events		<input type="checkbox"/> 6-1A. Proper cold holding temperatures <input type="checkbox"/> 6-1B. Proper hot holding temperatures <input type="checkbox"/> 6-1C. Proper cooling time and temperature <input type="checkbox"/> 6-1D. Time as a public health control: procedures and records	
<input type="checkbox"/> 3-1A. Food obtained from approved source <input type="checkbox"/> 3-1B. Food received at proper temperature <input type="checkbox"/> 3-1C. Food in good condition, safe, and unadulterated <input type="checkbox"/> 3-1D. Required records: shellstock tags, parasite destruction		<input type="checkbox"/> 6-2. Proper date marking and disposition <input type="checkbox"/> 7-1. Pasteurized foods used: Prohibited foods not offered	
<input type="checkbox"/> 4-1A. Food separated and protected <input type="checkbox"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="checkbox"/> 8-2A. Food additives: approved and properly used <input type="checkbox"/> 8-2B. Toxic substances properly identified, stored, used	
<input type="checkbox"/> 4-2A. Food stored covered <input type="checkbox"/> 4-2B. Food-contact surfaces: cleaned & sanitized		<input type="checkbox"/> 9-2. Compliance with variance, specialized process and HACCP plan	
GOOD RETAIL PRACTICES <small>(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.</small>			
Compliance Status		Compliance Status	
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"/> 10B. Water and ice from approved source <input type="checkbox"/> 10C. Variance obtained for specialized processing methods <input checked="" type="checkbox"/> 10D. Food properly labeled; original container		<input type="checkbox"/> 14A. In-use utensils: properly stored <input type="checkbox"/> 14B. Utensils, equipment and linens: properly stored, dried, handled <input type="checkbox"/> 14C. Single-use/single-service articles: properly stored, used <input type="checkbox"/> 14D. Gloves used properly	
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"/> 11B. Plant food properly cooked for hot holding <input type="checkbox"/> 11C. Approved thawing methods used <input type="checkbox"/> 11D. Thermometers provided and accurate		<input type="checkbox"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used <input type="checkbox"/> 15B. Warewashing facilities: installed, maintained, used; test strips <input checked="" type="checkbox"/> 15C. Nonfood-contact surfaces clean	
12 OUT Prevention of Food Contamination 3 points		16 OUT Water, Plumbing and Waste 2 points	
<input type="checkbox"/> 12A. Contamination prevented during food preparation, storage, display <input type="checkbox"/> 12B. Personal cleanliness <input type="checkbox"/> 12C. Wiping cloths: properly used and stored <input type="checkbox"/> 12D. Washing fruits and vegetables		<input type="checkbox"/> 16A. Hot and cold water available; adequate pressure <input type="checkbox"/> 16B. Plumbing installed; proper backflow devices <input type="checkbox"/> 16C. Sewage and waste water properly disposed	
13 OUT Postings and Compliance with Clean Air Act 1 point		17 OUT Physical Facilities 1 point	
<input type="checkbox"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing <input type="checkbox"/> 13B. Compliance with Georgia Smoke Free Air Act		<input type="checkbox"/> 17A. Toilet facilities: properly constructed, supplied, cleaned <input type="checkbox"/> 17B. Garbage/refuse properly disposed; facilities maintained <input type="checkbox"/> 17C. Physical facilities installed, maintained, and clean <input type="checkbox"/> 17D. Adequate ventilation and lighting; designated areas used	
		18 OUT Pest and Animal Control 3 points	
		<input checked="" type="checkbox"/> 18. Insects, rodents, and animals not present	
Person in Charge (Signature) <i>[Signature]</i>		(Print) Bryant Walker	
Inspector (Signature) <i>[Signature]</i>		Follow-up: YES <input checked="" type="checkbox"/> NO <input type="checkbox"/>	
		Date: 02/11/2020	
		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: [511-6-1.03(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

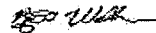
Zipcode
31901

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 minimize 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.

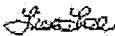
Remarks

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: <u>Wicked Hen</u>			
		Address: <u>1350 13th ST</u>			
City: <u>Columbus</u> Time In: <u>08</u> : <u>15</u> AM Time Out: <u>09</u> : <u>40</u> AM		<div style="display: flex; justify-content: space-around; align-items: center;"> <div style="border: 2px solid black; padding: 10px; width: 100px; height: 100px; display: flex; align-items: center; justify-content: center;">98</div> <div style="border: 2px solid black; padding: 10px; width: 100px; height: 100px; display: flex; align-items: center; justify-content: center;">A</div> </div>			
Inspection Date: <u>02/21/2020</u> CFMS: <u>Bryant Walker (exp. 06/2023)</u>					
Purpose of Inspection: Routine <input type="radio"/> Followup <input checked="" type="radio"/> Initial <input type="radio"/> Issued Provisional Permit <input type="radio"/> Temporary <input type="radio"/>		71	C	02/11/20	
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-106-000573</u>		97	A	08/13/19	
<small> 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. </small>					
<small> 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 </small>					
Compliance Status		COS	R		
<input type="checkbox"/> <input type="checkbox"/> 1-2A. PIC present, demonstrates knowledge, performs duties		<input type="checkbox"/>	<input 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"/> 2-1A. Proper use of restriction & exclusion		<input type="checkbox"/>	<input 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"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="checkbox"/>	<input 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"/> 2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> <input type="checkbox"/> 2-2C. No discharge from eyes, nose, and mouth		<input type="checkbox"/>	<input 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"/> 2-2E. Response procedures for vomiting & diarrheal events		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> <input type="checkbox"/> 3-1A. Food obtained from approved source		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> <input type="checkbox"/> 3-1B. Food received at proper temperature		<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"/> 3-1D. Required records: shellstock tags, parasite destruction		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> <input type="checkbox"/> 4-1A. Food separated and protected		<input type="checkbox"/>	<input 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 type="checkbox"/> <input type="checkbox"/> 4-2A. Food stored covered		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> <input type="checkbox"/> 4-2B. Food-contact surfaces: cleaned & sanitized		<input type="checkbox"/>	<input type="checkbox"/>		
GOOD RETAIL PRACTICES <small>(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)</small> <small>Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</small>					
Compliance Status		COS	R		
10 OUT Safe Food and Water, Food Identification 3 points					
<input type="checkbox"/> 10A. Pasteurized eggs used where required		<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"/> 10C. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 10D. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>		
11 OUT Food Temperature Control 3 points					
<input type="checkbox"/> 11A. Proper cooling methods used; adequate equipment for temperature control		<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"/> 11C. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 11D. Thermometers provided and accurate		<input type="checkbox"/>	<input type="checkbox"/>		
12 OUT Prevention of Food Contamination 3 points					
<input type="checkbox"/> 12A. Contamination prevented during food preparation, storage, display		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 12B. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 12C. Wiping cloths: properly used and stored		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 12D. Washing fruits and vegetables		<input type="checkbox"/>	<input type="checkbox"/>		
13 OUT Postings and Compliance with Clean Air Act 1 point					
<input type="checkbox"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 13B. Compliance with Georgia Smoke Free Air Act		<input type="checkbox"/>	<input type="checkbox"/>		
Compliance Status		COS	R		
14 OUT Proper Use of Utensils 1 point					
<input type="checkbox"/> 14A. In-use utensils: properly stored		<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"/> 14C. Single-use/single-service articles: properly stored, used		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 14D. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>		
15 OUT Utensils, Equipment and Vending 1 point					
<input type="checkbox"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 15B. Warewashing facilities: installed, maintained, used; test strips		<input type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/> 15C. Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
16 OUT Water, Plumbing and Waste 2 points					
<input type="checkbox"/> 16A. Hot and cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 16B. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 16C. Sewage and waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>		
17 OUT Physical Facilities 1 point					
<input type="checkbox"/> 17A. Toilet facilities: properly constructed, supplied, cleaned		<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/> 17B. Garbage/refuse properly disposed; facilities maintained		<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"/> 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) <u>Bryant Walker</u> (Print) Bryant Walker Date: <u>02/21/2020</u>					
Inspector (Signature) <u>[Signature]</u> Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> 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		73 C																																																																																																																																																									
Establishment Name: <u>Chili's Grill & Bar</u>																																																																																																																																																											
Address: <u>5555 WHITTLESEY BLVD</u>																																																																																																																																																											
City: <u>Columbus</u> Time In: <u>11</u> : <u>00</u> AM Time Out: <u>02</u> : <u>10</u> PM																																																																																																																																																											
Inspection Date: <u>02/26/2020</u> CFSM: <u>Ronald Bayett (exp. 9/5/2023)</u>																																																																																																																																																											
Purpose of Inspection: Routine <input checked="" type="checkbox"/> Followup <input type="checkbox"/> Initial <input type="checkbox"/> Issued Provisional Permit <input type="checkbox"/> Temporary <input type="checkbox"/>		91	A																																																																																																																																																								
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Food in good condition, safe, and undallured</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>3-1D. Required records; shellstock tags; parasite destruction</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>4-1A. Food separated and protected</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>4-1B. Proper disposition of returned, previously served, reconditioned; and unsafe food</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>4-2A. 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No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input type="checkbox"/>	<input 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"/>	2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input 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"/>	2-2E. Response procedures for vomiting & diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1A. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1B. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1C. Food in good condition, safe, and undallured	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	3-1D. Required records; shellstock tags; parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	4-1A. Food separated and protected	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	4-2A. 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Proper cold holding temperatures</td><td><input checked="" type="checkbox"/></td><td><input checked="" type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>6-1B. Proper hot holding temperatures</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>6-1C. Proper cooling time and temperature</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>6-1D. Time as a public health control: procedures and records</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>6-2. Proper date marking and disposition</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>7-1. Pasteurized foods used: Prohibited foods not offered</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>8-2A. Food additives: approved and properly used</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>8-2B. Toxic substances properly identified, stored, used</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> <tr><td><input type="checkbox"/></td><td><input type="checkbox"/></td><td>9-2. Compliance with variance, specialized process and HACCP plan</td><td><input type="checkbox"/></td><td><input type="checkbox"/></td></tr> </table>		<input type="checkbox"/>	<input type="checkbox"/>	5-1A. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	5-1B. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input 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 type="checkbox"/>	6-1A. Proper cold holding temperatures	<input checked="" 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 type="checkbox"/>	<input type="checkbox"/>	6-1C. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	6-1D. Time as a public health control: procedures and records	<input type="checkbox"/>	<input 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 type="checkbox"/>	7-1. Pasteurized foods used: Prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	8-2A. Food additives: approved and properly used	<input type="checkbox"/>	<input 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"/>	9-2. Compliance with variance, specialized process and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input type="checkbox"/>	1-2A. PIC present, demonstrates knowledge, performs duties	<input type="checkbox"/>	<input 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"/>	2-1A. Proper use of restriction & exclusion	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	2-1B. Hands clean and properly washed	<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	2-2A. Management knowledge, responsibilities, reporting	<input type="checkbox"/>	<input 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"/>	2-2C. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input 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"/>	2-2E. Response procedures for vomiting & diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	3-1A. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	3-1B. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	3-1C. Food in good condition, safe, and undallured	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	3-1D. Required records; shellstock tags; parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	4-1A. Food separated and protected	<input type="checkbox"/>	<input 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 type="checkbox"/>	<input type="checkbox"/>	4-2A. Food stored covered	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	4-2B. Food-contact surfaces: cleaned & sanitized	<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 type="checkbox"/>	<input type="checkbox"/>	5-1B. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input 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 type="checkbox"/>	6-1A. Proper cold holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>																																																																																																																																																							
<input type="checkbox"/>	<input type="checkbox"/>	6-1B. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
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<input type="checkbox"/>	<input type="checkbox"/>	6-1D. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>																																																																																																																																																							
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(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.																																																																																																																																																											
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Person in Charge (Signature) <u>Ronald Bayett</u>		Date: <u>02/26/2020</u>																																																																																																																																																									
Inspector (Signature) <u>Miriam Davis</u>		Follow-up: YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> 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)(a)] 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)

[Signature]

Date: 02/26/2020

Inspector (Signature) Miriam Davison

[Signature]

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 CFSM: 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.

73

C

02/26/20

91

A

08/21/19

95

A

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"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
1-2A. PIC present, demonstrates knowledge, performs duties				<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"/>	<input type="radio"/>			<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		
1-2B. Certified Food Protection Manager				<input type="radio"/>	<input 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"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1A. Proper use of restriction & exclusion				<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"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-1B. Hands clean and properly washed				<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"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input 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"/>	6-1B. Proper hot holding temperatures				<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2A. Management knowledge, responsibilities, reporting				<input type="radio"/>	<input type="radio"/>	6-1C. Proper cooling time and temperature				<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2B. Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>	6-1D. Time as a public health control: procedures and records				<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2C. No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>	6-2. Proper date marking and disposition				<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2D. Adequate handwashing facilities supplied & accessible				<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"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
2-2E. Response procedures for vomiting & diarrheal events				<input type="radio"/>	<input 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"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1A. Food obtained from approved source				<input type="radio"/>	<input type="radio"/>	8-2B. Toxic substances properly identified, stored, used				<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1B. Food received at proper temperature				<input type="radio"/>	<input type="radio"/>	9-2. Compliance with variance, specialized process and HACCP plan				<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		
3-1C. Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input 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"/>	<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"/>	<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"/>	<input type="radio"/>								
4-2A. Food stored covered				<input type="radio"/>	<input type="radio"/>						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>								
4-2B. Food-contact surfaces: cleaned & sanitized				<input type="radio"/>	<input type="radio"/>						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>								

GOOD RETAIL PRACTICES

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

Person in Charge (Signature) [Signature]

(Print) Ronald Bayett

Date: 03/06/2020

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 Chili's Grill & Bar	Permit # 106-926	Date 03/06/2020
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, 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)

Chili's

Date: 03/06/2020

Inspector (Signature) Miriam Davison

Miriam Davison

Date: 03/06/2020

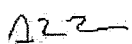
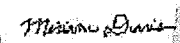
GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report		70 C	
Establishment Name: <u>Smoke Bourbon and BBQ</u>			
Address: <u>1047 Broadway</u>			
City: <u>Columbus</u> Time In: <u>10</u> : <u>50</u> AM Time Out: <u>04</u> : <u>00</u> PM			
Inspection Date: <u>02/19/2020</u> CFSM: <u>Jeffrey Bowman (exp:04/2020)</u>			
Purpose of Inspection: Routine <input checked="" type="radio"/> Followup <input type="radio"/> Initial <input type="radio"/> Issued Provisional Permit <input type="radio"/> Temporary <input type="radio"/>		100	A
Risk Type: 1 <input type="radio"/> 2 <input checked="" type="radio"/> 3 <input type="radio"/> Permit#: <u>FSP-106-000452</u>		100	A
<small> 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. </small>			
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
<input type="radio"/> 1-2A. PIC present, demonstrates knowledge, performs duties		<input checked="" type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 1-2B. Certified Food Protection Manager		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-1A. Proper use of restriction & exclusion		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-1B. Hands clean and properly washed		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2A. Management knowledge, responsibilities, reporting		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2B. Proper eating, tasting, drinking, or tobacco use		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2C. No discharge from eyes, nose, and mouth		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2D. Adequate handwashing facilities supplied & accessible		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 2-2E. Response procedures for vomiting & diarrhea events		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 3-1A. Food obtained from approved source		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 3-1B. Food received at proper temperature		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 3-1C. Food in good condition, safe, and unadulterated		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 3-1D. Required records: shellstock tags, parasite destruction		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 4-1A. Food separated and protected		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 4-1B. Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 4-2A. Food stored covered		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 4-2B. Food-contact surfaces: cleaned & sanitized		<input type="radio"/>	<input type="radio"/>
GOOD RETAIL PRACTICES			
(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point) Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.			
Compliance Status		COS	R
10 OUT Safe Food and Water, Food Identification 3 points			
<input type="radio"/> 10A. Pasteurized eggs used where required		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10B. Water and ice from approved source		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10C. Variance obtained for specialized processing methods		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 10D. Food properly labeled; original container		<input type="radio"/>	<input type="radio"/>
11 OUT Food Temperature Control 3 points			
<input checked="" type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 11B. Plant food properly cooked for hot holding		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 11C. Approved thawing methods used		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 11D. Thermometers provided and accurate		<input type="radio"/>	<input type="radio"/>
12 OUT Prevention of Food Contamination 3 points			
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 12B. Personal cleanliness		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12C. Wiping cloths: properly used and stored		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 12D. Washing fruits and vegetables		<input type="radio"/>	<input type="radio"/>
13 OUT Postings and Compliance with Clean Air Act 1 point			
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act		<input type="radio"/>	<input type="radio"/>
Compliance Status		COS	R
14 OUT Proper Use of Utensils 1 point			
<input type="radio"/> 14A. In-use utensils: properly stored		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 14D. Gloves used properly		<input type="radio"/>	<input type="radio"/>
15 OUT Utensils, Equipment and Vending 1 point			
<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="radio"/>	<input type="radio"/>
<input checked="" type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 15C. Nonfood-contact surfaces clean		<input type="radio"/>	<input type="radio"/>
16 OUT Water, Plumbing and Waste 2 points			
<input checked="" type="radio"/> 16A. Hot and cold water available; adequate pressure		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 16B. Plumbing installed; proper backflow devices		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 16C. Sewage and waste water properly disposed		<input type="radio"/>	<input type="radio"/>
17 OUT Physical Facilities 1 point			
<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained		<input type="radio"/>	<input type="radio"/>
<input type="radio"/> 17C. Physical facilities installed, maintained, and clean		<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 Pest 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) <u>Jeffrey Bowman</u> (Print) Jeffrey Bowman Date: <u>02/19/2020</u>			
Inspector (Signature) <u>Miriam Davis</u> Follow-up: YES <input checked="" type="radio"/> NO <input type="radio"/> Follow-up Date: <u>03/19/2020</u>			

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(5)(f)] Observed food items inside of steam table not properly hot hot holding. 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(5)(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

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

- 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: [511-6-1.06(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

Person in Charge (Signature)

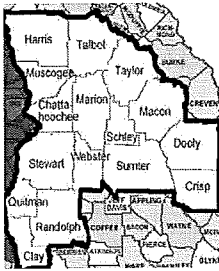
[Signature]

Date: 02/19/2020

Inspector (Signature) Miriam Davison

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

MINUTES OF THE MEETING OF THE
DEVELOPMENT AUTHORITY OF COLUMBUS GEORGIA
March 5, 2020

MEMBERS PRESENT:

Alfred Blackmar, Selvin Hollingsworth, Jacki Lowe, Heath Schondelmayer, Chris Wightman

MEMBERS ABSENT:

Russ Carreker, Jimmy Yancey

ALSO PRESENT:

Richard Baxter, Josh Beard, Pam Hodge, Sendreka Lakes, Rob McKenna, Joe Sanders, Merri Sherman, Brian Sillitto, Katherine Kelly

Heath Schondelmayer, Treasurer, noting that a quorum was present and proper notice had been given in accordance with the requirements of Georgia law, called the March 5, 2020 meeting to order.

MINUTES

Upon motion made by Alfred Blackmar and seconded by Selvin Hollingsworth, the Authority unanimously approved the minutes of the February 6, 2020 meeting attached as Exhibit "A".

FINANCIAL REPORT

- Heath Schondelmayer reviewed the reports and explained variances. He noted the reimbursement from the CEDC for the cost of a new roof on the Kodak warehouse. He reported that finances are ahead of budget. **Upon motion made by Selvin Hollingsworth and seconded by Jacki Lowe, the Authority unanimously approved the February 2020 Financial Reports attached as Exhibit "B".**

ECONOMIC DEVELOPMENT

- Brian Sillitto spoke about a prospect visit on February 17 and the next steps. He reported that there are several companies interested in the NCR building in Corporate Ridge Business Park. There have been some good leads. The Economic Development Report is attached as Exhibit "C".
- Merri Sherman gave some information about the Sports Council. She presented a slide show about the Columbus Sports Council Project Greenpower Initiative. This is a STEM based initiative which involves youth designing, building and racing electric cars. This program would help to recruit young people to the Columbus region. The Sports Council working to host a closed-street race around the W.C. Bradley building in December. Expect there to be 30 teams from communities coming to Columbus for event. This would be the only closed-street race in the United States. She described the program and what the students learn through participating. The Sports Council are looking for partners to develop this, mentors to go into schools to talk with students, and presentation opportunities where teams can go out to talk to organizations. The Sports Council plans on there being funds for six Goblin cars and six F-24 cars.

CITY OF COLUMBUS REPORT

Pam Hodge reported on a presentation to the City Council about Liberty Theater and an assessment of facility has been made of what might to do. The process of moving Health Department to the former Virginia College facility is progressing. She gave updates on transportation projects. Some discussion took place. Evaluations of the Government Center and the SPLOST continue. It is anticipated that a list

will be brought to Council in June. The SPLOST will be on the November ballot and the ESPLOST will be on the March ballot.

OLD BUSINESS

- Josh Beard gave an update of robotics and military affairs. He reported that Fort Benning did not get the Corps Headquarters. He spoke to some recent news articles and explained that the new growth for Fort Benning is 80-100 people due to standing up the brigade headquarters. There will be some with increases in training. He reported that the information about Martin Army no longer servicing retirees is just a recommendation being studied and not a final decision. He reported that Mayor Henderson and he have been involved with what Senator Perdue calls the Military Affairs Committee which has been restructured. The priority projects at Fort Benning are (1) privatization of storm water and importance for continued use of Lawson Airfield, (2) the demolition of old Martin Army Hospital and (3) robotics efforts. The Army is writing the language for a robotics development center at Fort Benning to focus on small units and air robotics.
- Sendreka Lakes reported that she is helping with Project Sunshine and with two Columbus 2025 projects – (1) talent attraction website www.amazingcolumbusga.com which provides information about Columbus area and (2) the career coaching tool. She explained these and the amazing interns program.

NEW BUSINESS

None

LEGAL ISSUES

- Upon motion made by Selvin Hollingsworth and seconded by Jacki Lowe, the Authority unanimously accepted the Hostess Brands Project Agreement Compliance Report.
- Upon motion made by Alfred Blackmar and seconded by Selvin Hollingsworth, the Authority unanimously ratified the documents assigning the SunBelt RCG Project (Residence Inn) Lease to RAM.
- Upon motion made by Selvin Hollingsworth and seconded by Jacki Lowe, the Authority unanimously approved the termination of the Berry Plastics 2009 Bond Issue and the transfer of the property to the company.

EXECUTIVE SESSION

None

OTHER ITEM

None

MEETING ADJOURNED

Upon motion made by Jacki Lowe and seconded by Selvin Hollingsworth, the meeting was adjourned.

By: _____

Jacki W. Lowe, Secretary

Approved by:

Russell D. Carreker, Chair

NOTE: These minutes were approved at the April 2, 2020 meeting of the Authority but were not signed since meeting was held via Zoom.

*MINUTES OF THE
BOARD OF TRUSTEES MEETING FOR THE COLUMBUS GEORGIA PUBLIC EMPLOYEE
RETIREMENT SYSTEMS PENSION AND BENEFIT TRUST FUND*

October 9, 2019

TRUSTEES PRESENT: Mayor Skip Henderson, Chairman; City Manager Isaiah Hugley, Vice Chairman; Finance Director Angelica Alexander, Secretary; Jack Kinsman, Trustee; Mike Higgins, Trustee; Audrey Hollingsworth, Trustee; Liliana McDaniel, Trustee and Elizabeth Cook, Trustee

TRUSTEES ABSENT: Lisa Goodwin, Trustee; Fray McCormick, Trustee and Charles Staples, Trustee

OTHERS ATTENDING: Pamela Hodge, DCM Finance, Planning and Development; Lucy Sheftall, Assistant City Attorney; Reather Hollowell, Human Resources Director; Gwen Ruff, Columbus Water Works Representative, Mary Scarborough, Airport Representative; and Glendora Arrington, Recording Secretary

ADVISORS: Richard Swift, Raymond James

CALL TO ORDER

Mayor Skip Henderson called the October 9, 2019 meeting of the Board of Trustees of the Columbus Georgia Public Employee Retirement Systems Pension Fund and Benefit Trust Fund to order.

MINUTES OF THE PREVIOUS MEETING

The minutes from the September 11, 2019 regular Pension Board Meeting were submitted for approval. A motion to accept minutes with no corrections was made by Audrey Hollingsworth. Isaiah Hugley seconded the motion. The board voted, and the minutes were unanimously approved as submitted.

INVESTMENT UPDATE

a. Performance Review

Richard Swift briefly reviewed the investment policy checklist for the quarter. All managers are in compliance at this time. He reviewed the current criteria for each area and where each manager is regarding that criteria. Mr. Swift then presented on the fund performance for the month of September 2019.

In review, funds that are doing well are Madison Investment Advisors LLC, Clearbridge Advisors LCG, Loomis Sayles LCG, Boston Partners, Clarkston Capital, Lazard Emerging Markets, and Prudential Hedged Fixed Absolute PADZX.

Funds that are currently underperforming are Wells Fargo Golden LCC, TCW LCV, Causeway Capital International, Allianz Tactical Allocation AGSPX and Allianz Short Duration Hi Yield ASHPX. All other funds were performing in line.

Mr. Swift discussed moving the final monthly \$5M from the Prudential Hedged Fixed Absolute fund to the Prudential Total Return fund. With no objection, he stated that he would move the last scheduled transfer as approved in the April 10, 2019 meeting.

Mr. Swift discussed the managers that were “concerning” to him. Wells Fargo, has missed the index every quarter since hired a year ago. Due to the performance of the manager, there was discussion regarding terminating the manager. Allianz was also a manager that Mr. Swift mentioned as “concerning”.

After discussion, it was the consensus of the board that a small group of any available board members be convened before the next meeting to further study the performance review issues raised by Mr. Swift and bring back recommendations to the board at the next meeting.

b. Asset Allocation

Mr. Swift presented to the board regarding asset allocation. We are currently in line with the investment policy statement in relation to the target. He did, however, bring attention to the large growth, large core and large value percentages. He mentioned historically these funds have been at 14% each. He questioned if the board wanted to look at making an adjustment. Mr. Swift opened for discussion.

After discussion, it was the consensus of the Board that a subcommittee would be formed to look at options of adjustments in fund allocation and bring back recommendations to the Board.

NEW BUSINESS

No new business was discussed.

OLD BUSINESS

a. RFP for Pension Consultant

Finance Director Angelica Alexander updated the board regarding submitting a RFP for the Pension Consultant. The plan is to send out the draft of the RFP to the board members regarding the specifications so that the board can respond with any comments. A request was made for any comments regarding the draft be submitted by Monday so that an advertisement can be submitted to begin by Thursday. It has to be advertised for 10 days.

After discussion, it was the consensus of the board that once the proposals come back, a request for a subcommittee to go through the proposals and bring back a recommendation. Then we will have presentations based upon what the subcommittee recommends.

OTHER BUSINESS

No other business was discussed.

ADJOURN

With there being no further business to discuss, a motion was made to adjourn the meeting by Liliana McDaniel. It was seconded by Mike Higgins and unanimously approved.

The next meeting is scheduled for November 13, 2019 at 2:00 PM in the Ground Floor Conference Room.

Glendora Arrington

Glendora Arrington
Recording Secretary

*MINUTES OF THE
BOARD OF TRUSTEES MEETING FOR THE COLUMBUS GEORGIA PUBLIC EMPLOYEE
RETIREMENT SYSTEMS PENSION AND BENEFIT TRUST FUND*

November 13, 2019

TRUSTEES PRESENT: Mayor Skip Henderson, Chairman; Finance Director Angelica Alexander, Secretary; Jack Kinsman, Trustee; Mike Higgins, Trustee; Lisa Goodwin, Trustee; Fray McCormick, Trustee; Chuck Staples and Elizabeth Cook, Trustee

TRUSTEES ABSENT: City Manager Isaiah Hugley, Vice Chairman; Audrey Hollingsworth, Trustee; and Liliana McDaniel, Trustee

OTHERS ATTENDING: Pamela Hodge, DCM Finance, Planning and Development; Lucy Sheftall, Assistant City Attorney; and Reather Hollowell, Human Resources Director; and Todd Holland, Assistant Finance Director

ADVISORS: Richard Swift, Raymond James

CALL TO ORDER

Mayor Skip Henderson called the November 13, 2019 meeting of the Board of Trustees of the Columbus Georgia Public Employee Retirement Systems Pension Fund and Benefit Trust Fund to order.

MINUTES OF THE PREVIOUS MEETING

The minutes from the October 9, 2019 regular Pension Board Meeting were submitted for approval. A motion to accept minutes with the correction of adding Charles Staples as absent was made by Jack Kinsman. Fray McCormick seconded the motion. The board voted, and the minutes were unanimously approved with the correction.

INVESTMENT UPDATE

a. Performance Review

Richard Swift briefly reviewed the investment policy checklist for the quarter. All managers are in compliance at this time. He reviewed the current criteria for each area and where each manager is regarding that criteria. Mr. Swift then presented on the fund performance for the month of September 2019.

In review, funds that are doing well are Madison Investment Advisors LLC, Boston Partners, Clarkston Capital, Karpus Investment, Prudential Total Return Bond Fund and Prudential Hedge Fixed Absolute.

Funds that are currently underperforming are Wells Fargo Golden LCC, TCW LCV, Causeway Capital International, Lazard Emerging Markets, and Allianz Tactical Allocation. All other funds were performing in line.

Minutes other than summary minutes will be released on a delayed schedule to protect the release of information made confidential by Official Code of Georgia Annotated Section 47-1-14(c) and (d).

Mr. Swift presented to the board to give a bigger picture of the funds and their performance since inception. In summary, we have 25 managers total. Of the managers, 21 are ahead or in line, 2 are slightly behind and 2 managers are significantly trailing.

b. Asset Allocation

Mr. Swift presented to the board regarding asset allocation. We are currently in line with the investment policy statement in relation to the target. Mr. Swift opened for discussion and there was no change at this time.

NEW BUSINESS

a. DROP Out Program

Jack Kinsman brought the discussion of the DROP Out Program from 1998. He requested to get an analysis of what it would cost the city for the employees who fall in this category. Mr. Kinsman requested to look into the information and discuss it further in the next meeting. The board had a brief discussion regarding this issue.

OLD BUSINESS

a. Large Capital Core Search

With Wells Fargo's underperformance, Mr. Swift brought a Manager Search to review with the board. He reviewed the calendar year returns and risk returns as they relate to the Large Capital Core Search. He researched and brought back options for managers in this category. After a lengthy discussion, Fray McCormick made a motion to move the money that is currently Wells Fargo Golden LCC to Atlanta Capital Management. The motion was seconded by Jack Kinsman. The board voted and the motion was unanimously approved.

a. Tactical Funds

Mr. Swift then shifted the discussion to tactical funds. The managers that are in this are Allianz Tactical Allocation and Westend Global Balanced EFT. Allianz is a manager that does well with a trend, that's the type of manager that they are. Westend has maintained a good return. After discussion, Mike Higgins made a motion to move all funds in tactical funds to from Allianz to Westend. Chuck Staples seconded the motion. The board voted and the motion was unanimously approved.

b. Growth and Value

Mr. Swift presented the board regarding trends regarding the growth and value categories doing well at different times. He also brought up the fact that Large Cap Growth was now 15% vs. Large Cap Value at 12%. He discussed rebalancing some \$ from Large Growth to Large Value. The board discussed options and Elizabeth Cook made a motion to reallocate \$2.5M from Russell Growth to Russell Value. Lisa Goodwin seconded the motion. The board voted and the motion was unanimously approved.

c. Continuing Education

Mr. Swift presented a schedule to meet the continuing education requirements. He discussed the requirements in reference to the number of hours required as well as the different areas. There were two options presented for consideration: 1. the board could all go to a seminar for 2 days and have all of the hours completed; or 2. the board can spread the requirements out and a presentation can be made each month.

d. RFP Update

Angelica Alexander spoke to the board briefly regarding the RFP. Elizabeth, Fray and Audrey have accepted the responsibility of being on the subcommittee.

OTHER BUSINESS

No other business was discussed.

ADJOURN

With there being no further business to discuss, a motion was made to adjourn the meeting by Mike Higgins. It was seconded by Charles Staples and unanimously approved.

The next meeting is scheduled for January 8, 2020 at 2:00 PM in the Ground Floor Conference Room.

Glendora Arrington

Glendora Arrington
Recording Secretary

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

Board of Family & Children Services: This board is responsible for the operation of the Columbus Department of Family and Children Services. It has five (5) members which are appointed by the Columbus Council. These are five (5) year terms. (O. C. G. A. 49-3-2 and Columbus Charter Sec. 4-602)

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
Tolua Puailoa (SD-15)	06/30/2020	Council
Dr. Deepali Agarwal (SD-15)	06/30/2021	Council
Charonda Huff (SD-15)	06/30/2022	Council
Barbara Story Jones (SD-15)	06/30/2023	Council
Jennifer Melvin (SD-15)	06/30/2024	Council

Expiring Term(s):

The term of office for Ms. Tolua Puailoa will expire on June 30, 2020. The Council appointments are five (5) year terms that would have a new expiration date of June 30, 2025. Ms. Puailoa is eligible to succeed herself and is interested in serving another term.

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

Columbus Aquatics Commission: The goal of this board is to enhance and improve the services offered at the Columbus Aquatics Center and the Double Churches Pool supervised and operated by the city department of parks and recreation. There are seven members, including the chairperson. Each member shall be appointed by the Columbus Council. One of the commission members shall be recommended to the Columbus Council from the membership or board of the Columbus Hurricanes organization. The Athletic Director of the Muscogee County School District shall serve on the commission as an ex-officio non-voting member. (Columbus Code, Chapter 4- Amusements and Recreation, ARTICLE IV)

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
VACANT	06/30/2020	Council
David Helmick (SD-29)	06/30/2020	Council
Bruce Samuels (SD-15)	06/30/2020	Council
John P. Steed (SD-29)	06/30/2020	Council
Barbara Cummings (SD-15)	06/30/2020	Council
Wes Kelley (Cols. Hurricanes) (SD-15)	06/30/2020	Council
Brian Abeyta (SD-29)	06/30/2021	Council

Expiring Term(s):

The terms of office for Mr. David Helmick, Mr. Bruce Samuels, Mr. John P. Steed, Ms. Barbara Cummings, Mr. Wes Kelley, as well as a vacant position will expire on June 30, 2020.

The Council appointments are two (2) year terms that would have a new expiration date of June 30, 2022. Mr. Helmick, Mr. Samuels, Mr. Steed and Ms. Cummings are eligible to succeed themselves and are interested in serving another term. Mr. Kelley is not eligible to serve another term as the Columbus Hurricanes Representative.

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

Columbus Golf Course Authority: This board is responsible for the supervision and control of the buildings, construction, operations, maintenance and management of the “Bull Creek Golf Course, Fountain City Golf Course and Oxbow Meadows Golf Course”. It has nine (9) members which are selected and confirmed by the Columbus Council. (Created by: Ordinance No. 82-29) (Amended by: Ordinance No. 93-90, 94-41 & 97-35)

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
Richard L. Wright (SD-29)	06/30/2020	Council
James B. Houston, Jr. (SD-15)	06/30/2020	Council
Richard Mahone (SD-29)	06/30/2020	Council
Kenneth L. Davis (SD-15)	06/30/2022	Council
Gerald Miley (SD-29)	06/30/2022	Council
Ken Crumpler (SD-29)	06/30/2022	Council
Mario Davis (SD-29)	06/30/2022	Council
Stephanie Callahan (SD-15)	06/30/2022	Council
Dr. William Roundtree (SD-29)	06/30/2022	Council

Expiring Term(s):

The terms of office for Mr. Richard L. Wright, Mr. James B. Houston, Jr. and Mr. Richard Mahone expire on June 30, 2020. These are four (4) year terms that would expire on June 30, 2024. These are Council’s Appointments. All are eligible to succeed themselves. Mr. Wright is interested in serving another term. We have yet to hear back from Mr. Houston and Mr. Mahone regarding their interest in serving another term.

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

Keep Columbus Beautiful Commission: This board was established to work in conjunction with Keep America Beautiful, Inc. to achieve the goal of sustained reduction in litter as a first step towards improving the environment. It has 25 members, eight of which consists of one resident each of the eight new Council Districts. The eight Council District members are appointed exclusively by the Columbus Council. The remaining 17 members are nominated by the Chairperson of the Keep Columbus Beautiful Commission or other nominations made from the floor of the Columbus Council. The board Chairperson's nominees must be confirmed by the Columbus Council. Members shall be citizens of Columbus and qualified registered voters of Columbus, or owners of a business located in Columbus or a full-time employee of such business. (Columbus Code, Sec. 2-131 through 2-138 (e))

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
Vanessa Lewis (SD-15)	06/30/2020	Council (District 1)
Dominique Williamson (SD-29)	06/30/2020	Council (District 9)
Jason Breaux (SD-29)	06/30/2020	Council (District 10)
Larry Derby (SD-29)	06/30/2020	Council
Sharon Baker (SD-29)	06/30/2020	Council
Kenneth Leuer (SD-15)	06/30/2020	Council
Ashley Lee (SD-15)	06/30/2020	Council
Cortney Laughlin (SD-15)	06/30/2020	Council
Laurie Smithson (SD-29)	06/30/2021	Council (District 2)
Sheila Mitchell (SD-15)	06/30/2021	Council (District 3)
Patricia Thomas (SD-15)	06/30/2021	Council (District 4)
VACANT	06/30/2021	Council (District 5)
Dr. Bridget Downs (SD-29)	06/30/2021	Council (District 6)
Susan Gallagher (SD-15)	06/30/2021	Council (District 7)
Mark McCollum (SD-29)	06/30/2021	Council (District 8)
David Goldberg (SD-29)	06/30/2021	Council

Orlean Baulkmon (SD-29)	06/30/2021	Council
Fran Fluker (SD-29)	06/30/2021	Council
Dr. William “Billy” Kendall (SD-15)	06/30/2021	Council
Arsburn “Oz” Roberts (SD-29)	06/30/2021	Council
Anuradha “Ann” Rewatkar (SD-29)	06/30/2021	Council
Dr. Kar’retta Venable (SD-15)	06/30/2021	Council
Carlos Williams (SD-15)	06/30/2021	Council
Matt Horne (SD-15)	06/30/2021	Council

Expiring Term(s):

The terms of office for Ms. Vanessa Lewis, Mr. Dominique Williamson, Mr. Jason Breaux, Mr. Larry Derby, Ms. Sharon Baker, Mr. Kenneth Leuer, Ms. Ashley Lee and Ms. Cortney Laughlin expire on June 30, 2020. These are two (2) year terms that would expire on June 30, 2022. These are Council’s Appointments. All are eligible to succeed themselves. Ms. Lewis, Mr. Williamson, Ms. Baker and Mr. Leuer are interested in serving another term. We have yet to hear back from Mr. Breaux, Mr. Derby, Ms. Lee and Ms. Laughlin regarding their interest in serving another term.

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

New Horizons Behavioral Health- Mental Health, Addictive Diseases and Developmental Disabilities – Community Service Board: This board governs publicly funded programs for the purpose of providing certain disability services. The New Horizons Community Service Board exists for nonprofit and public purposes, and it is found and declared that the carrying out of the purposes of each community service board, which shall be established as a public agency. The board shall hereafter be known as the New Horizons Community Mental health, Developmental Disabilities, and Addictive Diseases Service Board is exclusively for public benefit and its property is public property. The definition of "disability services" in these bylaws shall be identical to the definition of those terms spelled out in O.C.G.A. sections 37-2-2(4) and (4.1).

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
Nancy Schroeder (SD-15)	06/30/2020	Council
Sandra V. Gill (SD-29)	06/30/2020	Board
David B. Ranieri (SD-15)	06/30/2022	Council
Senator Ed Harbison (SD-15)	Continues in Office	Board (Elected Official)

Expiring Term(s):

The terms of office for Ms. Nancy Schroeder and Ms. Sandra V. Gill expire on June 30, 2020. These are three (3) year terms that would expire on June 30, 2023 and are not limited to two (2) consecutive terms. The seat of Ms. Schroeder is Council's Appointment, while the seat of Ms. Gill is appointed by the board. All are eligible to succeed themselves. Ms. Schroeder is interested in serving another term.

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

Pension Fund, Employees' Board of Trustees: This board is responsible for the administration of the city employee's pension funds. There are ten members. Three (3) members are designated by title, five (5) members by name, and two (2) members designated by a combined process of election and appointment from city department under the supervision of the City Manager and departments under the supervision of the Mayor in his capacity as Director of Public Safety. The five persons designated by name are selected by the Mayor and confirmed by the Columbus Council. Those members designated by titles are the Mayor, the City Manager and the Finance Director. The five members designated by name serve four years staggered terms of office. (Sec. 16A-13 (13.02) The two (2) members designated by selection shall serve two-year terms of office. (16A-13) (13.02) Columbus Code, Sec. 16A-13 (13.01), 16A-25 (25.01), 16A-40 (40.01), 16A-53 (53-01) (Ordinance No. 11-23 removes the limitation of two full consecutive terms for this authority.)

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
Charles Staples (SD-15)	06/30/2019	Mayor (Business Community)
Liliana C. McDaniel (SD-29)	06/30/2020	Mayor (Business Community)
Chief Deputy Mike Higgins	06/30/2021	Mayor
W. Fray McCormick (SD-29)	06/30/2021	Mayor (Business Community)
Audrey Hollingsworth (SD-29)	06/30/2022	Mayor (Business Community)
Elizabeth Raines Cook (SD-15)	06/30/2022	Mayor (Business Community)
Jack Kinsman (SD-29)	06/30/2022	Mayor (Retired City Employee)
Deputy City Manager Lisa Goodwin	06/30/2023	City Manager
Mayor B.H. Skip Henderson	Continues in office	Mayor
City Manager Isaiah Hugley	Continues in office	City Manager
Finance Director Angelica Alexander	Continues in office	Finance Director

Expiring Term(s):

The term of office for Ms. Liliana C. McDaniel expires on June 30, 2020. This is a four (4) year term that would expire on June 30, 2024 and are not limited to two (2) consecutive terms. The seat of Ms. McDaniel is the Mayor's Appointment as a representative of the Business Community. Ms. McDaniel is eligible to succeed herself, but we have yet to hear from her on her interest in serving another term.

Note(s):

The term of Mr. Charles Staples expired on June 30, 2019 and is still in need of a replacement, as he did not desire reappointment.

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

Region 6- Regional Advisory Council for Department of Behavioral Health and Developmental Disabilities: This board provides and facilitates coordinated and comprehensive planning and service delivery for the West Central Region in conformity with standards and procedures established by the Division of Mental Health, Mental Retardation and Substance Abuse. The West Central Georgia Regional Board shall establish policy and direction for disability services planning, delivery and evaluation, including outcome functions as may be provided or authorized by law. Membership of the West Central Regional Board shall be for a period of three years and until the member's successor is appointed and qualified. A member may serve no more than two consecutive terms.

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
Annie Davis (SD-29)	06/30/2020	Council
Cynthia Smith (SD-15)	06/30/2020	Council
Marianne Young (SD-29)	06/30/2021	Council
Beverly Garland (SD-29)	06/30/2021	Council

Expiring Term(s):

The terms of office for Ms. Anne Davis and Ms. Cynthia Smith expire on June 30, 2020. These are three (3) year terms that would expire on June 30, 2023. These are the Council's Appointment. Ms. Davis and Ms. Smith are eligible to succeed themselves, but we have yet to hear for them on their interest in serving another term.

COLUMBUS CONSOLIDATED GOVERNMENT

BOARDS, COMMISSIONS & AUTHORITIES

Retirees' Health Benefits Committee: This board is to advise and assist the Mayor and Columbus Council with respect to issues concerning the Retiree Health Plan and other benefits provided to retirees of the Columbus, Georgia Consolidated Government. The Retiree Health Benefit Committee shall be composed of six (6) members, one member appointed by the Mayor and four members appointed by the Columbus Council. The Committee shall contain at least three active members of the Columbus, Georgia Retiree Health Plan. The Director of Human Resources or his designee shall be an ex-officio member of the Committee. The Mayor's appointee shall serve as Chair and shall serve a term of two years and the Council appointees shall serve for terms of three years. All appointees shall be eligible to serve two consecutive full terms. This committee was created by Ord. 11-10 adopted February 22, 2011 and amended by Ord. 12-20 to add the sixth member to be the President of the Columbus, Georgia Retired City Employee Association, Inc. and this member may serve as long as he/she holds said office.

<u>Board Members</u>	<u>Term Expiration</u>	<u>Appointment</u>
Jack D. Kinsman (SD-29)	06/30/2020	Council
Lester Massey (SD-29)	06/30/2020	Council
Thomas Barron (SD-29)	06/30/2021	Council
Esther Radcliff (SD-29)	06/30/2021	Council
Peri V. Johnson (SD-15)	06/30/2021	Mayor
Larry Campbell (SD-29)	Continues in Office	Council (Retired Emp. Assoc. President)

Expiring Term(s):

The terms of office for Mr. Jack D. Kinsman and Lester Massey expire on June 30, 2020. These are two (2) year terms that would expire on June 30, 2022. These are the Council's Appointments. Mr. Kinsman and Mr. Massey have both served two (2) full consecutive terms; therefore, they are not eligible to succeed themselves.