

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BLIMPIC
Address: 3198 ELM ST
City: CONYATON **Time In:** 1:40 AM **Time Out:** 4:00 AM
Inspection Date: 5/20/09 **CFSM:** FRANKIE PATTON
Purpose of Inspection: Routine Follow-up Complaint
Preliminary **Other**
Risk Type: 1 2 3 **Permit#:** 107-0263

Last Score: 81	Grade: B	Date: 3-3-08
Prior Score: 79	Grade: C	Date: 2-20-08

CURRENT SCORE	CURRENT GRADE
91	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN= 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 per subcategory	
Compliance Status								COS		R	
1	IN	OUT	NA	NO	Supervision - Subcategory 2			4 points			
<input checked="" type="radio"/>	<input type="radio"/>				1-2. Person in charge present, demonstrates knowledge, and performs duties; CFSM on staff			<input type="radio"/>	<input type="radio"/>		
2	IN	OUT	NA	NO	Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1			9 points			
<input checked="" type="radio"/>	<input type="radio"/>				2-1A. Proper use of restriction & exclusion			<input type="radio"/>	<input type="radio"/>		
<input checked="" 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"/>				2-1C. No bare hand contact with ready-to-eat foods			<input type="radio"/>	<input type="radio"/>		
					Employee Health, Good Hygienic Practices - Subcategory 2			4 points			
<input checked="" type="radio"/>	<input type="radio"/>				2-2A. Management awareness; policy present; reporting			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>				2-2B. Proper eating, tasting, drinking, or tobacco use			<input type="radio"/>	<input type="radio"/>		
<input checked="" 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"/>				2-2D. Adequate handwashing facilities supplied & accessible			<input type="radio"/>	<input type="radio"/>		
3	IN	OUT	NA	NO	Approved Source - Subcategory 1			9 points			
<input checked="" type="radio"/>	<input type="radio"/>				3-1A. Food obtained from approved source; parasite destruction			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	<input type="radio"/>				3-1B. Food received at proper temperature			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>				3-1C. Food in good condition, safe, and unadulterated			<input type="radio"/>	<input type="radio"/>		
4	IN	OUT	NA	NO	Protection from Contamination - Subcategory 1			9 points			
<input checked="" type="radio"/>	<input type="radio"/>				4-1A. Food separated and protected			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>				4-1B. Proper disposition of contaminated food; returned food or unused food not re-served			<input type="radio"/>	<input type="radio"/>		
					Protection from Contamination - Subcategory 2			4 points			
<input checked="" type="radio"/>	<input type="radio"/>				4-2A. Food stored covered			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>				4-2B. Food-contact surfaces: cleaned & sanitized			<input type="radio"/>	<input type="radio"/>		
5	IN	OUT	NA	NO	Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1			9 points			
<input type="radio"/>	<input type="radio"/>				5-1A. Proper cooking time and temperatures			<input type="radio"/>	<input type="radio"/>		
<input type="radio"/>	<input type="radio"/>				5-1B. Proper reheating procedures for hot holding			<input type="radio"/>	<input type="radio"/>		
					Consumer Advisory - Subcategory 2			4 points			
<input type="radio"/>	<input type="radio"/>				5-2. Consumer advisory provided for raw and undercooked foods			<input type="radio"/>	<input type="radio"/>		
6	IN	OUT	NA	NO	Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1			9 points			
<input checked="" type="radio"/>	<input type="radio"/>				6-1A. Proper cold holding temperatures			<input type="radio"/>	<input type="radio"/>		
<input checked="" type="radio"/>	<input type="radio"/>				6-1B. Proper hot holding temperatures			<input type="radio"/>	<input type="radio"/>		
<input checked="" 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"/>				6-1D. Time as a public health control: procedures and records			<input type="radio"/>	<input type="radio"/>		
					Date Marking - Subcategory 2			4 points			
<input checked="" type="radio"/>	<input type="radio"/>				6-2. Proper date marking and disposition			<input type="radio"/>	<input type="radio"/>		
7	IN	OUT	NA	NO	Highly Susceptible Populations - Subcategory 1			9 points			
<input type="radio"/>	<input type="radio"/>				7-1. Pasteurized foods used; prohibited foods not offered			<input type="radio"/>	<input type="radio"/>		
8	IN	OUT	NA	NO	Chemicals - Subcategory 2			4 points			
<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"/>				8-2B. Toxic substances properly identified, stored, used			<input type="radio"/>	<input type="radio"/>		
9	IN	OUT	NA	NO	Conformance with Approved Procedures - Subcategory 2			4 points			
<input type="radio"/>	<input type="radio"/>				9-2. Compliance with variance, specialized process and HACCP plan process and HACCP			<input type="radio"/>	<input type="radio"/>		

GOOD RETAIL PRACTICES

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

IN= 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)=1 point per category!	
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. Properly labeled; original container; required records: shellstock tags; segregated distressed food			<input type="radio"/>	<input type="radio"/>					
11	OUT	Food Temperature Control			3 points						
<input 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 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 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"/>					
14	OUT	Proper Use and Handling 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 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 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): [Signature] **(Print):** Tracy Golden **Date:** 5/20/09

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

Form: Inspection 1A-2007

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment BLIMPIE	Permit # 107-0263	Date 5-20-09
Address 3198 ELM ST.	City/State CONINGTON, GA	Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
PREP COOLER		SLICED CHICKEN - ^{COOLING} 15 min	47°F	CHICKEN Noodle soup	135°F
HAM - WHOLE	53°F	PREP LINE COOLER - TOP		PREP COOLER	
TURKEY - WHOLE	48°F	SLICED TOMATOES	58°F	HAM - COOLING 10 min	43°F
HAM SLICED	49°F	PREP PREPARATION COOLER		HAM - COOLING 10 min	44°F
SWISS CHEESE	44°F	SLICED TOMATOES	42°F	WALK IN COOLER	
COOLER DRAWER		HOT HOLDING		CHEESE	40°F
PEPPER HAM - COOLING 15 min	52°F	VEGE SOUP	131°F	HAM	40°F
ROAST BEEF -	37°F	MEATBALL MARINARA	138°F	CHICKEN	41°F

OBSERVATIONS AND CORRECTIVE ACTIONS

6-1A FOOD NOT BEING COLD HELD PROPERLY - MUST ~~KEEP~~ COLD HOLD FOOD @ 41°F OR COOLER OR USE TIME/TEMP CONTROL - SEE TEMPS ABOVE.

6-1B FOOD NOT BEING HOT HELD PROPERLY - MUST HOT HOLD FOOD @ 135°F OR WARMER - SEE TEMPS ABOVE.

- NOTES -
- DATE MARK ~~ALL~~ FOODS PROPERLY
 - INSTALL BACKFLOW PREVENTER ON OUTSIDE SPOCKETS & UTILITY SINK FAUCET.
 - REPLACE LEG ON UTILITY SINK
 - DO NOT REUSE SINGLE USE ITEMS
 - INSTALL DRAINPLUG IN DUMPSTER
 - INSTALL SPLASH GUARD @ HANDSINK IN BACK
 - KEEP ALL WET WIPING CLOTHS IN BUCKETS (SANITIZER) WHEN NOT IN USE.
 - WASH HANDS @ PROPER TIMES (BETWEEN USING SANITIZER & FIXING SANDWICHES)

Person in Charge (Signature) <i>Judy Holder</i>	Date 5-20-09
Inspector (Signature) <i>Joan E. J. East</i>	Date 5-20-09