

**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
**Food Service Establishment Inspection Report**

Establishment Name: BLIMPIE'S  
 Address: 2083 CROWELL RD  
 City: COUNNINGTON Time In: 1:40 AM/PM Time Out: 3:05 AM/PM  
 Inspection Date: 11/9/09 CFSSM: SHIRAZ HASEN 5231225 2-19-12  
 Purpose of Inspection: Routine  Follow-up  Complaint   
 Preliminary  Other   
 Risk Type: 1  2  3  Permit#: 107-0511

Last Score	Grade	Date
99	A	1-16-08
Prior Score	Grade	Date

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

CURRENT SCORE: **73**  
 CURRENT GRADE: **C**

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

**GOOD RETAIL PRACTICES**

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

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

Person in Charge (Signature): [Signature] (Print) Rosen Date: 11.9.09  
 Inspector (Signature): [Signature] Follow-up: YES  NO  Follow-up Date: 11.19.09  
 Form: Inspection 1A-2007

# Food Service Establishment Inspection Report Addendum

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

Establishment BLIMPIE'S Permit # 107-0511 Date 11-9-09  
 Address 2083 CROWELL RD City/State CONVINGTON, GA Zip Code 30016

## TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>PREP COOLER</u>		<u>PROVALONE</u>	<u>40°F</u>		
<u>TURKEY</u>	<u>37°F</u>	<u>CHEESE</u>	<u>39°F</u>		
<u>CHEESE</u>	<u>39°F</u>				
<u>HAM</u>	<u>37°F</u>	<u>WALKER COOLER</u>			
		<u>HAM</u>	<u>40°F</u>		
		<u>CHEESE</u>	<u>39°F</u>		
<u>REACH IN COOLER</u>					
<u>TURKEY</u>	<u>40°F</u>				
<u>HAM</u>	<u>38°F</u>				

## OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
<u>1-2</u>	<u>PERSON IN CHARGE DID NOT HAVE BASIC FOOD HANDLING KNOWLEDGE - DETERMINED THROUGH QUESTIONING - PIC MUST HAVE BASIC F.H. KNOWLEDGE</u>
<u>2-2A</u>	<u>NO EMPLOYEE HEALTH POLICY - MUST HAVE EMP. HEALTH POLICY IN PLACE.</u>
<u>2-2D</u>	<u>NO HANDSINK IN BACK KITCHEN AREA - 60 DAYS TO INSTALL SINK</u>
<u>2-2D</u>	<u>NO PAPER TOWELS @ HANDSINK - MUST KEEP PAPER TOWELS @ HANDSINK</u>
<u>4-2B</u>	<u>SLICER BLADE &amp; MACHINE IS VERY DIRTY WITH OLD FOOD DEBRIS - NEED TO WASH, RINSE &amp; SANITIZE. SLICER</u>
<u>6-2</u>	<u>NOT DATERMARKING MEATS HELD FOR MORE THAN 24 HOURS - MUST DATE MARK FOODS PROPERLY.</u>
<u>8-2B</u>	<u>CHEMICALS STORED ABOVE 3 COMP SINK &amp; OVER FOOD PREP AREA - MUST STORE CHEMICALS PROPERLY.</u>
<u>11D</u>	<u>NO DIGITAL THERMOMETER ON-SITE - MUST KEEP AT LEAST 1 DIGITAL THERM. ON-SITE</u>
<u>15A</u>	<u>NO VEGETABLE SINK - 60 DAYS TO INSTALL SINK.</u>
<u>15B</u>	<u>NO TEST STRIPS FOR SANITIZER - MUST KEEP SANI. TEST STRIPS ON-SITE.</u>
<u>15C</u>	<u>COUNTER TOPS, SHELVING &amp; MISC EQUIPMENT DIRTY - NEED TO CLEAN ALL DIRTY ITEMS (ex. behind slicer, behind bread toaster)</u>
<u>16B</u>	<u>NO BACKFLOW PREVENTION ON DRAIN LINES OF 3 COMP SINK - MUST INSTALL BACKFLOW PREVENTION - 60 DAYS TO INSTALL - ex) AIR GAP, CHECK VALVE</u>

Person in Charge (Signature) [Signature] Date 11-9-09  
 Inspector (Signature) [Signature] Date 11-9-09

