



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: BLIMPIE
Address: 2083 CROWELL RD

City: COVINGTON Time In: 1:50 AM (PM) Time Out: 3:30 AM (PM)

Inspection Date: 11/19/09 CFM#: SHIRLEY HANSEN 5231225 2-19-12

Purpose of Inspection: Routine Follow-up Complaint
Preliminary Other

Risk Type: 1 2 3 Permit#: 107-0511

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.	Prior Score	Grade	Date
		73	C	11-9-09
		99	A	1-16-08

CURRENT SCORE	CURRENT GRADE
89	B
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.)

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

GOOD RETAIL PRACTICES

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

Compliance Status					COS	R	Compliance Status					COS	R
10	OUT						14	OUT					
Safe Food and Water, Food Identification 3 points							Proper Use and Handling of Utensils 1 point						
	<input type="radio"/>							<input type="radio"/>					
10A. Pasteurized eggs used where required							14A. In-use utensils: properly stored						
	<input type="radio"/>							<input type="radio"/>					
10B. Water and ice from approved source							14B. Utensils, equipment and linens: properly stored, dried, handled						
	<input type="radio"/>							<input type="radio"/>					
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles: properly stored, used						
	<input type="radio"/>							<input type="radio"/>					
10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food							14D. Gloves used properly						
	<input type="radio"/>							<input type="radio"/>					
11	OUT						15	OUT					
Food Temperature Control 3 points							Utensils, Equipment and Vending 1 point						
	<input type="radio"/>							<input checked="" type="radio"/>					
11A. Proper cooling methods used; adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
	<input type="radio"/>							<input checked="" type="radio"/>					
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities: installed, maintained, used; test strips						
	<input type="radio"/>							<input type="radio"/>					
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
	<input type="radio"/>							<input type="radio"/>					
11D. Thermometers provided and accurate							16 OUT Water, Plumbing and Waste 2 points						
	<input checked="" type="radio"/>							<input type="radio"/>					
12	OUT							<input checked="" type="radio"/>					
Prevention of Food Contamination 3 points							16A. Hot and cold water available; adequate pressure						
	<input type="radio"/>							<input type="radio"/>					
12A. Contamination prevented during food preparation, storage & display							16B. Plumbing installed; proper backflow devices						
	<input type="radio"/>							<input type="radio"/>					
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
	<input type="radio"/>							<input type="radio"/>					
12C. Wiping cloths: properly used and stored							17 OUT Physical Facilities 1 point						
	<input type="radio"/>							<input type="radio"/>					
12D. Washing fruits and vegetables							17A. Toilet facilities: properly constructed, supplied, cleaned						
	<input type="radio"/>							<input type="radio"/>					
13 OUT Postings and Compliance with Clean Air Act 1 point							17B. Garbage/refuse properly disposed; facilities maintained						
	<input checked="" type="radio"/>							<input type="radio"/>					
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean						
	<input type="radio"/>							<input type="radio"/>					
13B. Compliance with Georgia Smoke Free Air Act							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						

Person in Charge (Signature) [Signature] (Print) Nick Merchant Date: 11/19/09
 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 # 107-0511 Date 11-19-09
 Address 2083 CROWELL RD City/State COVINGTON, GA Zip Code 30016

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<u>PREP COOLER</u>		<u>MEATBALLS</u>	<u>42°F</u>		
<u>CHEESE</u>	<u>46°F</u>				
<u>TURKEY</u>	<u>39°F</u>	<u>WALKIN COOLER</u>			
<u>TOMATOES</u>	<u>39°F</u>	<u>CHEESE</u>	<u>39°F</u>		
		<u>PEPPERONI</u>	<u>40°F</u>		
		<u>ROAST BEEF</u>	<u>39°F</u>		
<u>REACHIN COOLER</u>					
<u>BACON</u>	<u>42°F</u>				
<u>CHEESE</u>	<u>40°F</u>				

OBSERVATIONS AND CORRECTIVE ACTIONS ATKINS COUS 32.6°F

- 2-2D NO HANDSINK IN BACK PREP AREA - 60 DAYS FROM LAST INSPECTION (11-9-09) TO INSTALL - CALL ONCE COMPLETE.
 - 11D NO DIGITAL THERMOMETER ON-SITE - MUST HAVE ~~AT~~ AT LEAST ONE DIGITAL THERMOMETER ONSITE.
 - 13A MOST RECENT INSPECTION REPORT NOT POSTED ~~AT~~ ~~PREP~~ OLD ONE IS NOT PROPERLY POSTED, NO HANDWASH SIGN @ HANDSINK - POST INSPECTION REPORT + HANDWASHING-SIGN.
 - 15A NO VEGE SINK - 60 DAYS FROM LAST INSPECTION TO INSTALL (11-9-09)
 - 15B NO TEST STRIPS FOR SANITIZER - MUST KEEP TEST STRIPS ON-SITE
 - 16B NO BACKFLOW PREVENTION ON DRAINLINE OF 3 COMP SINK - 60 DAYS FROM LAST INSPECTION (11-9-09) TO INSTALL
- NOTES -
- WASH HANDS @ PROPER SINK - HANDSINK ONLY
 - USE HAIR RESTRAINTS PROPERLY.
 - CLEAN CAN OPENER BLADE PROPERLY + SLICER BLADE
 - REPLACE LIGHT IN KITCHEN AREA + HOLE IN CEILING
 - KEEP THERM IN ALL COOLERS
 - USE FOOD CONTACT OIL FOR SLICER
 -

Person in Charge (Signature) [Signature] Date 11/19/09
 Inspector (Signature) [Signature] Date 11-19-09