



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Blimpie-Peachtree City
Address: 316 Crosstown Rd

City: Peachtree City Time In: 3:30 pm Time Out: 4:30 pm

Inspection Date: 12/9/2009 CFSM: Must post- in process

Purpose of Inspection: Routine: [X] Follow-Up: [] Complaint: []
Preliminary: [] Other: []
Risk Type: 1 [] 2 [X] 3 [] Permit#: 1-1337

'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.

CURRENT SCORE: 81 CURRENT GRADE: 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.)

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

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Supervision, Employee Health, Approved Source, and Protection from Contamination.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Cooking and Reheating, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, and Postings and Compliance with Clean Air Act.

Table with 5 columns: Compliance Status, IN, OUT, NA, NO, Description, COS, R. Includes sections for Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, and Pest and Animal Control.

Person in Charge (Signature): (Print) Date: 12/9/2009 3:30:00 PM
Inspector (Signature): Follow-up: Yes [] No [X] Follow-up Date:

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 subsection (2)(i) and (j)

Establishment Blimpie-Peachtree City	Permit 1-1337	Date InspectionDate2
Address 316 Crosstown Rd	City/State Peachtree City, GA 30269	Zip Code 30269

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Swiss cheese (top)	37	Roast beef (drawer)	42		
Ham (top)	46	Provolone cheese (upright)	35		
Sliced tomatoes (top)	44	Ham (upright cooler)	37		
Olives (top)	33	Turkey (upright cooler)	36		
Turkey (top)	47	Pickles (under-counter cooler)	26		
Salami (top)	46				
Banana peppers (under-counter cooler)	27				
Tuna (drawer)	32				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S1	1-2 A certified food safety manager must be on staff and current valid certificate must be posted in public view. Employee in charge at time of inspection showed me documentation that she was to attend a class on Dec. 3 (ServSafe). Certificate has not yet been received. Once received, post in public view.
S4	4-2A Cover/ protect bread on racks in kitchen area- provide a protective barrier on shelf.
S6	6-1A All food items being cold held must be held at 41 degrees or below at all times. Ham, turkey and salami found held at 46 degrees and 47 degrees in top prep unit cooler.

Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/9/2009 3:30:00 PM

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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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Person in Charge (Signature)	Date
Inspector (Signature)	Date 12/9/2009 3:30:00 PM