



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

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

City: Peachtree City Time In: 3:15 pm Time Out: 4:00 pm

Inspection Date: 12/9/2010 CFSM: Yocelyn Alvarado

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.
Last Score: 88 Grade: B Date: 9/27/10
Prior Score: 80 Grade: B Date: 6/21/10

CURRENT SCORE: 92 CURRENT GRADE: 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

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, and Highly Susceptible Populations.

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: 12/9/2010 3:15:00 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)*

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

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
meatballs/marinara sauce(chest freezer)	-14/-18	sliced cheeses(prepare top)	43/44		
turkey breast/sliced cheese(upright cooler)	37/44	roast beef(prepare top)	44		
jalapenos/roast beef(upright cooler)	42/40	tuna salad/steak strips(drawer)	39/36		
sliced onions/sliced tomatoes(prepare top)	44/43	bacon/chicken(drawer)	41/41		
saucers(under counter cooler)	38/39/40	sodas(glass door cooler)	38/39		
sliced tomatoes(under counter)	41				
ham/turkey(prepare top)	44/44				
corned beef/salami(prepare top)	44/43				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
S4	4-2B Additional cleaning is needed of the meat slicer to remove dried on meat debris.
S13	13A All handwash sinks must have a sign posted stating that employees must wash their hands before returning to work. No handwash sign posted in the restroom.
S15	15A Repair shelves at front service counter, where edges of shelves have cracked/peeled, to make them smooth & nonabsorbant & easily cleanable. 15C 1. Additional cleaning is needed of fan vent covers in the upright cooler to remove dust build up. 2. Additional cleaning needed of the cup dispenser tubes to remove build up.
S17	17C 1. Additional cleaning is needed of the walls due to splatter near the rear door and the three compartment sink. 2. Repair walls in rear area where wall has been chipped and nicked. 17D All personal items must be stored in an area away from food and food service items. Purse stored on shelf with food items.

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 12/9/2010 3:15:00 PM

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<b>Address</b> 316 Crosstown Rd	<b>City/State</b> Peachtree City, GA 30269	<b>Zip Code</b> 30269
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Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS
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<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 12/9/2010 3:15:00 PM