



GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: Blimpie #175
Address: 104 Pavilion Pky

City: Fayetteville Time In: 3:00 pm Time Out: 4:00 pm

Inspection Date: 10/15/2008 CFMSM: Post by

Purpose of Inspection: Routine: [X] Follow-Up: [ ] Complaint: [ ]
Preliminary: [ ] Other: [ ]
Risk Type: 1 [X] 2 [ ] 3 [ ] Permit#: 1-2109

'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: 70 Grade: C Date: 7/11/2008

Prior Score: Grade: Date:

CURRENT SCORE: 100 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 main sections: Compliance Status, Supervision, Employee Health, Approved Source, Protection from Contamination. Includes compliance status (IN, OUT, NA, NO) and scores for each item.

Table with 9 main sections: Compliance Status, Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory, Holding of Potentially Hazardous Foods, Date Marking, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures. Includes compliance status (IN, OUT, NA, NO) and scores for each item.

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 main sections: Compliance Status, Safe Food and Water, Food Temperature Control, Prevention of Food Contamination, Postings and Compliance with Clean Air Act. Includes compliance status (IN, OUT, NA, NO) and scores for each item.

Table with 5 main sections: Compliance Status, Proper Use of Utensils, Utensils, Equipment and Vending, Water, Plumbing and Waste, Physical Facilities, Pest and Animal Control. Includes compliance status (IN, OUT, NA, NO) and scores for each item.

Person in Charge (Signature): (Print) Date: 10/15/2008 3:00:00 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 #175	<b>Permit</b> 1-2109	<b>Date</b> InspectionDate2
<b>Address</b> 104 Pavilion Pky	<b>City/State</b> Fayetteville, GA 30214	<b>Zip Code</b> 30214

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
walkin cooler/tuna	41				
walkin cooler/roast beef	41				
preline cooler/sliced tuna	42				
pickles/preline cooler	41				
preline cooler/tuna	41				

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	OBSERVATIONS AND CORRECTIVE ACTIONS

<b>Person in Charge (Signature)</b>	<b>Date</b>
<b>Inspector (Signature)</b>	<b>Date</b> 10/15/2008 3:00:00 PM

