

Food Establishment Inspection Report

Score: 97.5

Establishment Name: JERSEY MIKE'S SUBS #3246

Establishment ID: 3034011799

Location Address: 5547 ROBIN LARK CIR STE 303

City: WINSTON SALEM State: North Carolina

Zip: 27106 County: 34 Forsyth

Permittee: ACD SUBS WINSTON LLC DBA JERSEY MIKE'S SUBS

Telephone: (336) 923-7087

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 05/17/2024 Status Code: A

Time In: 10:00 AM Time Out: 12:00 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 1

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	<input checked="" type="checkbox"/> OUT/N/A				
PIC Present, demonstrates knowledge, & performs duties		1	0		
2	<input checked="" type="checkbox"/> OUT/N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	<input checked="" type="checkbox"/> OUT				
Hands clean & properly washed		4	2	0	
9	<input checked="" type="checkbox"/> OUT/N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT/N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	<input checked="" type="checkbox"/> IN/OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Required records available: shellstock tags, parasite destruction		2	1	0	
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Food separated & protected		3	1.5	0	
16	<input checked="" type="checkbox"/> OUT				
Food-contact surfaces: cleaned & sanitized		3	1.5	0	
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> IN/OUT				
Proper reheating procedures for hot holding		3	1.5	0	
20	<input checked="" type="checkbox"/> IN/OUT/N/A/N/O				
Proper cooling time & temperatures		3	0	X	X
21	<input checked="" type="checkbox"/> IN/OUT				
Proper hot holding temperatures		3	1.5	0	
22	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper cold holding temperatures		3	1.5	0	
23	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Proper date marking & disposition		3	1.5	0	
24	<input checked="" type="checkbox"/> IN/OUT				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> IN/OUT				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	<input checked="" type="checkbox"/> IN/OUT				
Food additives: approved & properly used		1	0.5	0	
28	<input checked="" type="checkbox"/> OUT/N/A				
Toxic substances properly identified stored & used		2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658					
29	<input checked="" type="checkbox"/> OUT/N/A				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	<input checked="" type="checkbox"/> IN/OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	<input checked="" type="checkbox"/> IN/OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN/OUT				
Proper cooling methods used; adequate equipment for temperature control		X	0.5	0	X
34	<input checked="" type="checkbox"/> IN/OUT				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT/N/A/N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> IN/OUT				
Insects & rodents not present; no unauthorized animals		2	1	X	X
39	<input checked="" type="checkbox"/> IN/OUT				
Contamination prevented during food preparation, storage & display		2	1	X	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	<input checked="" type="checkbox"/> OUT/N/A				
Washing fruits & vegetables		1	0.5	0	
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	0.5	0	
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	<input checked="" type="checkbox"/> OUT				
Non-food contact surfaces clean		1	0.5	0	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT/N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> IN/OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	X	
55	<input checked="" type="checkbox"/> IN/OUT				
Physical facilities installed, maintained & clean		1	0.5	X	
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					2.5



Comment Addendum to Food Establishment Inspection Report

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 Telephone: (336) 923-7087

Establishment ID: 3034011799
 Inspection Re-Inspection Date: 05/17/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: II
 Email 1: pfafftown3246@gmail.com
 Email 2: garrisondavid021@gmail.com
 Email 3: CDANIELS@JERSEYMIKES.COM

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
tomato/cooling at 10:14	44				
tomato/cooling at 10:43	43				
lettuce/cooling at 10:14	51				
lettuce/cooling at 10:43	50				
tuna/deli display	41				
turkey/deli display	41				
cheese/deli display	41				
lettuce/front prep line	40				
tomato/front prep line	40				
lettuce/back prep line	41				
tomato/back prep line	40				
cheese/flip top	41				
tomato/flip top	41				
lettuce/flip top	40				
quat sanitizer/3 compartment sink	200 ppm				
quat sanitizer/sani bucket	200 ppm				
hot water/3 compartment sink	121				
philly steak/final cook	204				
portabella mushroom/final cook	201				

First
 Person in Charge (Print & Sign): Natalia
First
 Regulatory Authority (Print & Sign): Daygan

Last
Delpiano
Last
Shouse





REHS ID: 3316 - Shouse, Daygan Verification Dates: Priority: _____ Priority Foundation: _____ Core: _____
 REHS Contact Phone Number: (336) 704-1341 Authorize final report to be received via Email: _____



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Establishment Name: JERSEY MIKE'S SUBS #3246

Establishment ID: 3034011799

Date: 05/17/2024 **Time In:** 10:00 AM **Time Out:** 12:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Natalia Delpiano	23167017	Food Service	01/24/2023	01/24/2028

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 20 3-501.14 Cooling (P) In the walk in cooler, shredded lettuce was 51 F and sliced tomatoes were 44 F at 10:14. This was checked again at 10:43 and shredded lettuce was 50 F and sliced tomatoes were 43 F. TCS foods cooled from ambient ingredients shall be cooled to 41 degrees within 4 hours. CDI: Shredded lettuce sliced tomatoes were placed in walk in freezer and cooled adequately to 41 F. REPEAT.
- 33 3-501.15 Cooling Methods (Pf) In the walk in cooler, shredded lettuce was 51 F and sliced tomatoes were 44 F at 10:14. This was checked again at 10:43 and shredded lettuce was 50 F and sliced tomatoes were 43 F. Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans; (2) Separating the food into smaller or thinner portions; (3) Using rapid cooling equipment (4) Stirring the food in a container placed in an ice water bath; Pf (5) Using containers that facilitate heat transfer; (6) Adding ice as an ingredient; or (7) Other effective methods. CDI: Shredded lettuce sliced tomatoes were placed in walk in freezer and cooled adequately to 41 F. REPEAT.
- 38 6-501.111 Controlling Pests (C) One dead fly found in container of lettuce in the walk in cooler. Person in charge (PIC) stated pest control had come to establishment and sprayed recently. The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to eliminate their presence on the premises by routinely inspecting incoming shipments of food and supplies, routinely inspecting the premises for evidence of pests, and eliminating harborage conditions. CDI: Container of lettuce voluntarily discarded by PIC.
- 39 3-305.11 Food Storage - Preventing Contamination from the Premises (C) Box of lettuce in walk in cooler was stored on floor. Food shall be protected from contamination by storing the food in a clean, dry location, where they are not exposed to splash, dust, or other contamination, and at least 6 inches above the floor.
- 54 5-501.113 Covering Receptacles (C) Door to trash dumpster and lid to cardboard dumpster was left open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.
5-501.114 Using Drain Plugs (C) Drainplug for cardboard dumpster is missing. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed around drain between walk in freezer and bread oven. Physical facilities shall be cleaned as often as necessary to keep them clean.

Additional Comments

Ambient temperature in deli display unit is 40 F on the top shelf and 37 F on the bottom shelf. Reminder to keep any products in deli display case closer to bottom as best as possible to maintain temperatures of products at 41 F or below.