

Food Establishment Inspection Report

Score: 93

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Establishment ID: 3034012005

Location Address: 237 S STRATFORD RD

City: WINSTON SALEM State: North Carolina

Zip: 27103 County: 34 Forsyth

Permittee: TARHEEL INVESTMENTS LLC

Telephone: (336) 721-7997

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 05/11/2022 Status Code: A

Time In: 3:20 PM Time Out: 4:47 PM

Category#: II

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 4

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	IN	OUT	N/A				
PIC Present, demonstrates knowledge, & performs duties				X	0	X	
2	IN	OUT	N/A				
Certified Food Protection Manager				X	0		
Employee Health .2652							
3	IN	OUT					
Management, food & conditional employee; knowledge, responsibilities & reporting				2	1	0	
4	IN	OUT					
Proper use of reporting, restriction & exclusion				3	1.5	0	
5	IN	OUT					
Procedures for responding to vomiting & diarrheal events				1	0.5	0	
Good Hygienic Practices .2652, .2653							
6	IN	OUT					
Proper eating, tasting, drinking or tobacco use				1	0.5	0	
7	IN	OUT					
No discharge from eyes, nose, and mouth				1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656							
8	IN	OUT					
Hands clean & properly washed				4	2	0	
9	IN	OUT	N/A/N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed				4	2	0	
10	IN	OUT	N/A				
Handwashing sinks supplied & accessible				2	1	0	
Approved Source .2653, .2655							
11	IN	OUT					
Food obtained from approved source				2	1	0	
12	IN	OUT	X				
Food received at proper temperature				2	1	0	
13	IN	OUT					
Food in good condition, safe & unadulterated				2	1	0	
14	IN	OUT	X/N/O				
Required records available: shellstock tags, parasite destruction				2	1	0	
Protection from Contamination .2653, .2654							
15	IN	OUT	N/A/N/O				
Food separated & protected				3	1.5	0	
16	IN	OUT					
Food-contact surfaces: cleaned & sanitized				3	1.5	X	X
17	IN	OUT					
Proper disposition of returned, previously served, reconditioned & unsafe food				2	1	0	
Potentially Hazardous Food Time/Temperature .2653							
18	IN	OUT	X/N/O				
Proper cooking time & temperatures				3	1.5	0	
19	IN	OUT	X/N/O				
Proper reheating procedures for hot holding				3	1.5	0	
20	IN	OUT	X/N/A/N/O				
Proper cooling time & temperatures				X	1.5	0	X
21	IN	OUT	X/N/A/N/O				
Proper hot holding temperatures				3	1.5	0	
22	IN	OUT	X/N/A/N/O				
Proper cold holding temperatures				3	1.5	0	
23	IN	OUT	X/N/A/N/O				
Proper date marking & disposition				3	1.5	0	
24	IN	OUT	X/N/O				
Time as a Public Health Control; procedures & records				3	1.5	0	
Consumer Advisory .2653							
25	IN	OUT	X				
Consumer advisory provided for raw/undercooked foods				1	0.5	0	
Highly Susceptible Populations .2653							
26	IN	OUT	X				
Pasteurized foods used; prohibited foods not offered				3	1.5	0	
Chemical .2653, .2657							
27	IN	OUT	X				
Food additives: approved & properly used				1	0.5	0	
28	IN	OUT	N/A				
Toxic substances properly identified stored & used				2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658							
29	IN	OUT	X				
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	IN	OUT	X				
Pasteurized eggs used where required				1	0.5	0	
31	IN	OUT					
Water and ice from approved source				2	1	0	
32	IN	OUT	X				
Variance obtained for specialized processing methods				2	1	0	
Food Temperature Control .2653, .2654							
33	IN	OUT	X				
Proper cooling methods used; adequate equipment for temperature control				X	0.5	0	X
34	IN	OUT	X/N/O				
Plant food properly cooked for hot holding				1	0.5	0	
35	IN	OUT	N/A/N/O				
Approved thawing methods used				1	0.5	0	
36	IN	OUT					
Thermometers provided & accurate				1	0.5	0	
Food Identification .2653							
37	IN	OUT					
Food properly labeled: original container				2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657							
38	IN	OUT					
Insects & rodents not present; no unauthorized animals				2	1	0	
39	IN	OUT					
Contamination prevented during food preparation, storage & display				2	1	0	
40	IN	OUT					
Personal cleanliness				1	0.5	0	
41	IN	OUT					
Wiping cloths: properly used & stored				1	0.5	0	
42	IN	OUT	N/A				
Washing fruits & vegetables				1	0.5	0	
Proper Use of Utensils .2653, .2654							
43	IN	OUT	X				
In-use utensils: properly stored				X	0.5	0	X
44	IN	OUT					
Utensils, equipment & linens: properly stored, dried & handled				1	0.5	0	
45	IN	OUT					
Single-use & single-service articles: properly stored & used				1	0.5	0	
46	IN	OUT					
Gloves used properly				1	0.5	0	
Utensils and Equipment .2653, .2654, .2663							
47	IN	OUT					
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used				1	0.5	0	
48	IN	OUT					
Warewashing facilities: installed, maintained & used; test strips				1	0.5	0	
49	IN	OUT					
Non-food contact surfaces clean				1	0.5	0	
Physical Facilities .2654, .2655, .2656							
50	IN	OUT	N/A				
Hot & cold water available; adequate pressure				1	0.5	0	
51	IN	OUT					
Plumbing installed; proper backflow devices				2	1	0	
52	IN	OUT					
Sewage & wastewater properly disposed				2	1	0	
53	IN	OUT	N/A				
Toilet facilities: properly constructed, supplied & cleaned				1	0.5	0	
54	IN	OUT					
Garbage & refuse properly disposed; facilities maintained				1	0.5	0	
55	IN	OUT					
Physical facilities installed, maintained & clean				1	0.5	0	
56	IN	OUT					
Meets ventilation & lighting requirements; designated areas used				1	0.5	0	
TOTAL DEDUCTIONS:							7





Comment Addendum to Inspection Report

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Establishment ID: 3034012005

Date: 05/11/2022 **Time In:** 3:20 PM **Time Out:** 4:47 PM

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.

- 1 2-103.11 Person in Charge-PF: Two pans of lettuce prep and cooled at 10 a.m. measured at temperatures of 46 F-47 F at 3:30 p.m. The person in charge shall ensure that: (H) employees are using proper methods to rapidly cool potentially hazardous foods that are not held hot or are not for consumption within 4 hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling. CDI: PIC discarded items
- 2 2-102.12 (A) Certified Food Protection Manager-C: There was no certified food protection manager on duty during the inspection. (A) The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils-P: A vegetable dicer was soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch. CDI: The item was placed in the warewashing area to be cleaned.
- 20 3-501.14 Cooling-REPEAT- (P):Two pans of lettuce prep and cooled at 10 a.m. measured at temperatures of 46 F-47 F at 3:30 p.m.. Potentially hazardous food shall be cooled within 4 hours to 5 C (41 F) or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. CDI: PIC discarded items
- 33 3-501.15 Cooling Methods-REPEAT- (PF): Two pans of lettuce prep and cooled at 10 a.m. measured at temperatures of 46 F-47 F at 3:30 p.m. (A) Cooling shall be accomplished in accordance with the time and temperature criteria specified under § 3-501.14 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;(5) Using containers that facilitate heat transfer;(6) Adding ice as an ingredient; or (7) Other effective methods. CDI: The PIC discarded items
- 43 3-304.12 In-Use Utensils, Between-Use Storage-REPEAT-(C): A scooper used for mayo and/or tuna salad was stored in a pan of standing water. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on clean portion of food preparation tables or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized/in running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes/in container of water is maintained at a temperature at least 135 F.