Food Establishment Inspection Report

Score: 96.5

Establishment Name: JIMMY JOHNS
Location Address: 122 HANES MALL CIRCLE
City: WINSTON SALEM State: NC
Zip: 27103 **County:** 34 Forsyth
Permittee: TARHEEL INVESTMENT HOLDING LLC
Telephone: (336) 760-2262
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 3034014069
☒ Inspection ☐ Re-Inspection
Date: 08 / 24 / 2016 **Status Code:** A
Time In: 12 : 35 ○am ⊗pm **Time Out:** 02 : 45 ○am ⊗pm
Total Time: 2 hrs 10 minutes
Category #: II
FDA Establishment Type: Fast Food Restaurant
No. of Risk Factor/Intervention Violations: 3
No. of Repeat Risk Factor/Intervention Violations: _____

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.

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

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

Total Deductions: 3.5

North Carolina Department of Health & Human Services ● Division of Public Health ● Environmental Health Section ● Food Protection Program
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Food Establishment Inspection Report, 3/2013

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Comment Addendum to Food Establishment Inspection Report

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Telephone: (336) 760-2262

☒ Inspection   ☐ Re-Inspection   Date: 08/24/2016

Comment Addendum Attached? ☐   Status Code: A

Category #: II

Email 1: jimmyjohns716@gmail.com

Email 2:

Email 3:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Michael Minns Exp.	00	Ham	reach-in cooler	39			
Salami	Make unit 1	42	Salami	Reach-in cooler	43			
Ham	Make unit 1	40	Sprouts	reach-in cooler	42			
Lettuce	Make unit 1	41	Hot water	3-comp sink	128			
Tomato	Make unit 1	43						
Bean sprouts	Make unit 2	45						
Chlorine ppm	Bottle sanitizer	100						
Sprouts	walk-in cooler	44						

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   2-102.12 Certified Food Protection Manager - C - The certified food protection manager was working a delivery during the beginning of the inspection. At least one food protection manager from an ANSI-accredited program shall be present in the establishment during all hours of operation. Another employee with management responsibilities shall obtain a certification, if the certified manager is going to leave to facility.   ✓ Spell

6   2-301.14 When to Wash - P - 0 pts - A food employee wearing gloves handled a soiled scoop at the 3-compartment sink, the employee then disposed of his gloves and grabbed new ones without washing hands (returning to food prep). Employees shall wash hands after contamination has occured or when switching tasks. CDI - Food employee washed hands before putting on clean gloves.

26   7-201.11 Separation-Storage - P - 0 pts - 3 chemical bottles (2 sanitizers and 1 glass cleaner) were stored on the prep sink. Chemicals shall be stored so they can not contaminate food or equipment. CDI - Bottles relocated to chemical storage.

Person in Charge (Print & Sign):   *First* Michael   *Last* Minns

Regulatory Authority (Print & Sign): *First* Grayson   *Last* Hodge

Grayson Hodge REHSI

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: ___/___/_____

REHS Contact Phone Number: (3 3 6) 7 0 3 - 3 3 8 3

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✓
Spell

37   3-305.12 Food Storage, Prohibited Areas - C - Repeat - Condensate leak in the walk-in freezer with cases of bread stored underneath. Food shall be stored to prevent contamination. Relocate bread until leak is repaired.// 3-307.11 Miscellaneous Sources of Contamination - C - The ice scoop holder has been moved out of the mop sink, but is still within the splash zone. Relocate the ice scoop holder out of the splash zone.

45   4-501.11 Good Repair and Proper Adjustment-Equipment - C 0 pts - Repeat - Back right leg on the 3-compartment sink is rusting. Repair or replace.

53   6-201.11 Floors, Walls and Ceilings-Cleanability - C - Repeat - Coved bases needed in both restrooms to allow for easy cleaning./ Repair/replace cracked baseboard tiles beside walk-in freezer.
      6-501.16 Drying Mops - C - One mop was stored with the head of the mop over the mop handle and also over the handles of the mop sink fixture. Invert the mop so that it can not contaminate the mop or sink handles.

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