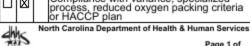
Food Establishment Inspection Report Score: 97 Establishment Name: JERSEY MIKES 3053 Establishment ID: 3034012729 Location Address: 2291 CLOVERDALE AVENUE Date: 02/22/2021 City: WINSTON SALEM State: NC Status Code: U County: 34 Forsyth Zip: 27103 Time In: 1:30 PM Time Out: 4:10 PM Total Time: 2 hrs 40 min Permittee: ACD SUBS IV LLC Telephone: (336) 777-1122 Category #: II FDA Establishment Type: Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 0 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. CDI R VR CDI R VR IN OUT N/A N/O Compliance Status I IN OUTIN/AIN/C Compliance Status OUT Supervision .2652 Safe Food and Water .2653, .2655, .2658 PIC Present; Demonstration-Certification by accredited program and perform duties 28 🗆 🗆 🗆 Pasteurized eggs used where required Employee Health 200 29 🛛 🗀 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 15 0 Variance obtained for specialized processing 30 methods Proper use of reporting, restriction & exclusion Food Temperature Control .2653, .2654 Proper cooling methods used; adequate equipment for temperature control Good Hygienic Practices .2652, .2653 31 🛛 🗀 Proper eating, tasting, drinking, or tobacco 4 2 1 0 32 Plant food properly cooked for hot holding 1900 5 1 0.5 0 No discharge from eyes, nose or mouth 33 ☐ ☐ ☐ ☐ Approved thawing methods used |D||2||0||-||-Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 6 M П Hands clean & properly washed 4 2 0 No bare hand contact with RTE foods or pre Food Identification 1.9 () X ΙП approved alternate procedure properly followe 35 🖾 🗀 Food properly labeled: original container 8 \square 10 Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2657 .2653. .2655 Approved Source Insects & rodents not present; no 36 🔲 🛛 unauthorized animals \boxtimes Food obtained from approved source 2 1 0 Contamination prevented during food preparation, storage & display امام اماما 37 🖾 🗀 10 Food received at proper temperature 1 0 38 🛛 🗀 1 0.5 0 Personal cleanliness 11 Food in good condition, safe & unadulterated 2 1 0 39 🛛 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags 2 1 0 40 🖾 🖂 Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 41 🖾 🗀 In-use utensils: properly stored 3 1.5 0 14 Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored 42 🖾 🗀 Proper disposition of returned, previously dried & handled 15 🛛 🗀 Single-use & single-service articles: properly Served, reconditioned, & unsafe food
Potentially Hazardous Food Time/Temperature .2653 43 🖾 🗆 44 🛛 🗀 3 15 0 Gloves used properly Utensils and Equipment .2653, .2654, .2663 Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used 45 🗆 🗆 Proper cooling time & temperatures 3 1.5 0 Warewashing facilities: installed, maintained, & used; test strips 19 3 15 0 □ Proper hot holding temperatures \Box 46 🖾 🗆 |M©||M|||||| □ Proper cold holding temperatures 1.5 () 47 🗆 🗖 Non-food contact surfaces clean 21 3 1.5 0 Physical Facilities .2654, .2655, .2656 \boxtimes ☐ Proper date marking & disposition Hot & cold water available; adequate pressure Time as a public health control:procedures 48 🖾 🗀 🖂 210 & records 49 🛛 🗆 اداد الاست Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.9 0 50 🖾 🗆 Sewage & waste water properly disposed 210000 undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 🗖 🖂 🖂 🖂 Pasteurized foods used; prohibited foods not 3 13 0 51 🖾 🗀 🗀 |24| □ | □ | 🖾 52 🔲 🛛



Chemical

Conformance

П

 \Box

27

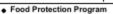
2653, .2657

Food additives: approved & properly used Toxic substances properly identified stored.

with Approved Procedures .2653, .2654, .265

Compliance with variance, specialized





Total Deductions:

Physical facilities installed, maintained & clean

Meets ventilation & lighting requirements; designated areas used



53 🔲 🛛

54 🖂

1 0.5 0

210 -

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012729 Establishment Name: JERSEY MIKES 3053 Location Address: 2291 CLOVERDALE AVENUE Date: 02/22/2021 City: WINSTON SALEM State: NC Comment Addendum Attached? Status Code: U Zip: 27103 Water sample taken? Yes X No County: 34 Forsyth Category #: Wastewater System: Municipal/Community On-Site System Email 1: davidkcarr@windstream.net Water Supply: Municipal/Community On-Site System Permittee: ACD SUBS IV LLC Email 2: Telephone: (336) 777-1122 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Temp Item Location Item Location Temp 231 final cook Chicken Philly 41 Tuna Salad deli case 41 Roast Beef deli case 41 Turkey deli case 39 Tomatoes serving line 39 Lettuce serving line 36 walk-in cooler Turkey 36 Peppered Ham walk-in cooler 39 Ham walk-in cooler 39 Tomatoes walk-in cooler 100 C. Sani 3-compartment sink 137 Hot Water 3-compartment sink 0.000 Serv Safe Marco Cedillo 9-19-24 First Last Person in Charge (Print & Sign): Marco Cedillo First Last Regulatory Authority (Print & Sign): Victoria Murphy

> REHS ID: 2795 - Murphy, Victoria Verification Required Date:



Page 1 of

Comment Addendum to Food Establishment Inspection Report

Establishment Name: JERSEY MIKES 3053 Establishment ID: 3034012729

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.

- 36 6-501.111 Controlling Pests C: Several gnats observed in the mop area. The premises shall be maintained free of insects, rodents, and pest.
- 45 4-202.16 Nonfood-Contact Surfaces C: Welds cracked at the top of the sink vat/crack sink vats. Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed to allow easy cleaning and to facilitate maintenance.//4-205.10 Food Equipment, Certification and Classification C: Co2 tanks and bag in boxes stored on crates. Food equipment shall be used in accordance with manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute accredited certification program.//4-501.11 Good Repair and Proper Adjustment-Equipment C:Repair damaged door gasket on deli case/evaporator not working on deli case/repaint door frame on door between the two kitchens/replace end cap on shelving next to hot holding units/tighten support brace under prep sink and replace thread covers with metal caps that are free of rust/the oven under the grill has a rusted door frame/gasket split on walk-in cooler door needs to be replaced/cooler door and freezer are rusting/shelves beginning to rust in the walk-in cooler /paint utensil sink legs/shelves above utensil sink are rusting. Equipment shall be remained in good repair. *Items are to be fixed by 08/04/2021. Refer back to the list of noncompliant items to repair the issues listed*
- 47 4-602.13 Nonfood Contact Surfaces C: Cleaning is needed to/on the following: deli case, make-unit, shelves in walk-in cooler, and ceiling in the walk-in cooler. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair C: Replace lid on dumpster. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair. *Items are to be fixed by 08/04/2021. Refer back to the list of noncompliant items to repair the issues listed*
- 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods C:Cove base needed where the wall meets the floor behind the bag in box station and to the right of the deli case./seal holes in the sides of the panel on service counter, seal the gaps where the counter meets the wall/replace damaged wall tiles across from slicer on front line/repaint door frame between two kitchens/recaulk behind the utensil sink where the backsplash meets the wall. Physical facilities shall be maintained in good repair.//6-501.12 Cleaning, Frequency and Restrictions C: Cleaning needed on walls throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-303.11 Intensity-Lighting C: Increase lighting in the following areas: walk-in freezer, on serving line, prep sink, hot holding units, prep table, and cook line. The light intensity shall be: at least 10 ft candles in walk-in refrigeration units and 50 ft candles at a surfaces where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. *Items are to be fixed by 08/04/2021. Refer back to the list of noncompliant items to repair the issues listed*