Food Establishment Inspection Report

Establishment Name: JER	SEY MIKE'S SUBS	Establishment ID: 3034012381					
Location Address: 4192 CLEMMONS RD City: CLEMMONS State: North Carolina Zip: 27012 County: 34 Forsyth Permittee: AGNER ENTERPRISES LLC Telephone: (336) 602-2844		Date: 11/23/2021 Time In: 1:50 PM Category#: II	_Status Code: A _Time Out: _4:20 PM				
	○ Re-Inspection	FDA Establishment Type:	: Fast Food Restaurant				
Wastewater System: Municipal/Community On-Site System Water Supply:		No. of Risk Factor/Intervention Violations: 1 No. of Repeat Risk Factor/Intervention Violations: 0					
	On-Site Supply						
Э потторит с с поттори	G						

				icipal/Community On-Site Suppl	у													_			
	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						Good Retail Practices Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.														
С	on	nplia	nc	e Status		OUT	C	DI	R۱	/R	Со	m	pli	ian	се	e Status	(OUT	С	DI I	R١
Supervision .2652									Safe	e F	ood	and	d Wa	Vater .2653, .2655, .2658					Ť		
1	i)(o	UT N/A		PIC Present, demonstrates knowledge, &	1		0				10			1)(A		Pasteurized eggs used where required	1	0.5)		Т
-	Μo	IIT N/A	\Box	performs duties Certified Food Protection Manager	+	\vdash	+	+	+	- 3	1)	X 0	DUT				2	1 (0		4
2 X out N/A Certified Food Protection Manager 1 0 32 N Out MA Certified Food Protection Manager 1 0 32 N Out MA Variance obtained for specialized processing methods 2								1 (,												
	ГΤ		leanti	Management, food & conditional employee;	2	_		Т	Т		Foo	vd 1	Tem	ner	atur	re Control .2653, .2654	Ш	\dashv		_	+
)X(o		Ш	knowledge, responsibilities & reporting			0			_	100	- T	i eiii	ibei	atui			\neg	Т		Ŧ
\vdash)X(o	_	Н	Proper use of reporting, restriction & exclusion Procedures for responding to vomiting &	-	1.5	_	+	+	_ 3	3 11	N C) ∢⊤			Proper cooling methods used; adequate equipment for temperature control	1	o‱ ()	x	
5	IN O	Жт		diarrheal events	1	0.5	X	× L			4 11					Plant food properly cooked for hot holding	1	0.5)		$^{+}$
			nic F	Practices .2652, .2653		II	-				5)				N/O		\rightarrow	0.5	-		I
	iX o		\vdash	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	_	0.5	_	+	+	- 3	(a					·	1	0.5)	L	\perp
			Cont	amination by Hands .2652, .2653, .2655, .20		0.0					Foo				atio						4
)X o		T	Hands clean & properly washed	4	2	0	т	Т		7 I) -	-	_				_	1 (0		\perp
		UT N/A	N/O	No bare hand contact with RTE foods or pre-	4	2				-	Pre	ver	ntio	n of	Foc	ood Contamination .2652, .2653, .2654, .2656, .265	57		_		_
				approved alternate procedure properly followed				4	_	_ 3	8	K (DUT			Insects & rodents not present; no unauthorized animals	2	1 (0		
		UT N/A		Handwashing sinks supplied & accessible	2	1	0			- -	Τ,	_			_	Contamination prevented during food		+	+		+
	ppro (X)	ved S	ourc	e .2653, .2655 Food obtained from approved source	12	1	0	_		_ 3	9)	NQ C	DUT			preparation, storage & display	2	1 (0		
	IN O		NXO	Food received at proper temperature	2		0	+	+		0						-	0.5	_		1
)(o		74	Food in good condition, safe & unadulterated	2		-	+	+	ı :-	11)	<u>`</u>	\rightarrow		_		-	0.5	-	_	4
		UT NX	N/O	Required records available: shellstock tags,	2	1	0	\top		_ 4	2	(TUC	N/A		Washing fruits & vegetables	1	0.5)		\perp
		о., <u>ж</u>		parasite destruction		1		\perp		_		-		se of	Ute	tensils .2653, .2654					_
				Contamination .2653, .2654							3	Q	TUC		_		1	0.5)		+
	iX o		N/O	Food separated & protected Food-contact surfaces: cleaned & sanitized		1.5		+	_	_ 4	4)	K (DUT			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	,		
\vdash	χo		\vdash	Proper disposition of returned, previously served,	+	\vdash		+	+		\.					Single-use & single-service articles: properly		+	+		$^{+}$
17	M O	UT	Ш	reconditioned & unsafe food	2	1	0	\perp	\perp	i L	5	_				stored & used	1	0.5			
				rdous Food Time/Temperature .2653	-	I I	-			4	6	(UT			Gloves used properly	1	0.5)		I
			1/1	Proper cooking time & temperatures Proper reheating procedures for hot holding		1.5		+	+	-	Ute	nsi	ls a	ind I	Equi	uipment .2653, .2654, .2663					
				Proper cooling time & temperatures	_	1.5	_	+	+	\dashv [Equipment, food & non-food contact surfaces		\Box			T
				Proper hot holding temperatures	3	1.5	0				7	d c	TUC			approved, cleanable, properly designed, constructed & used	1	0.5	0		
	* Y			Proper cold holding temperatures		1.5		_		_ -		+			\dashv	Warewashing facilities: installed, maintained &		\forall	+	,,	+
\vdash	1	_	\vdash	Proper date marking & disposition Time as a Public Health Control; procedures &	+	1.5		+	+	'	18	N C	X (T			used; test strips	1	0%5)	X	
24	IN O	UT NX	N/O	records	3	1.5	0			4	9	K (C	DUT			Non-food contact surfaces clean	1	0.5)		<u> </u>
Consumer Advisory .2653 Physical Facilities .2654, .2655, .2656																					
25	IN O	UT NX		Consumer advisory provided for raw/ undercooked foods	1	0.5	0			5	0)	(DUT	N/A		Hot & cold water available; adequate pressure		0.5	0		Į
u:	ably	Succ	onti	ble Populations .2653		ш					1) 2)	N C	TUC		\dashv		2	1 (0	_	+
	ĬΪ		ĖΤ	Pasteurized foods used; prohibited foods not	Τ.			т	Т		\neg	\neg	-		_	Toilet facilities: properly constructed, supplied	2	+	0		+
26	IN O	UT NX		offered	3	1.5	0				3	e c	JUT	N/A		& cleaned	1	0.5)		
	nemi			.2653, .2657							4)	(DUT			Garbage & refuse properly disposed; facilities maintained	1	0.5	, [
		UT N/A		Food additives: approved & properly used Toxic substances properly identified stored & used		0.5		+	+	- I L	55)	\perp			\dashv		Ш	0.5 (-	+	+
		_		th Approved Procedures .2653, .2654, .2658	. 2	1	٦			\dashv \vdash	Ť	1			\dashv	Meets ventilation & lighting requirements;			\top	+	+
	$\overline{}$	\neg	$\overline{}$	Compliance with variance, specialized process,	T		Т	T	Т	- 5	6 11	N C	X (T			designated areas used	\perp	0%5)		
29	IN O	υтιχ	۱	reduced oxygen packaging criteria or HACCP pla	n 2	1	0									TOTAL DEDUCTIONS:	1.	5			





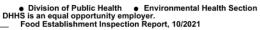
Score: 98.5

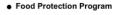
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012381 Establishment Name: JERSEY MIKE'S SUBS Date: 11/23/2021 Location Address: 4192 CLEMMONS RD X Inspection Re-Inspection City: CLEMMONS State: NC Comment Addendum Attached? X Status Code: A Zip: 27012 County: 34 Forsyth Water sample taken? Yes X No Category #: II Email 1:jmsubs.clemmons@gmail.com Water Supply: Municipal/Community On-Site System Permittee: AGNER ENTERPRISES LLC Email 2: Telephone: (336) 602-2844 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 130 hot water three compartment sink three compartment sink in 200 quat sanitizer 47 sliced tomatoes cooling @ 2:00 pm 38 cooling @ 2:20 pm sliced tomatoes 43 shredded lettuce cooling @ 2:00 pm 40 shredded lettuce cooling @ 2:20 pm 38 roast beef walk-in cooler 36 ham walk-in cooler 37 sliced cheese walk-in cooler 30 2 door pull unit beef 34 display case ham 36 turkey display case 34 tuna fish display case 35 cole slaw display case 39 shredded lettuce front line 39 tomatoes 38 tomatoes small make unit 0 Paul Hicks 09/18/2025 ServSafe

	FIFST		Last			
Person in Charge (Print & Sign): Paul		Hicks	_	Paul ther		
	First		Last	Λ .Λ		
Regulatory Authority (Print & Sign): Craig		Bethel		Cin Beeth 145		

REHS ID: 1766 - Bethel, Craig Verification Required Date:









Comment Addendum to Inspection Report

Establishment Name: JERSEY MIKE'S SUBS Establishment ID: 3034012381

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.

5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf)

No written procedures in place at the time of inspection.

A food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

CDI - Information was left with management.

33 3-501.15 Cooling Methods (Pf)

Tomatoes and lettuce were covered and in large containers. Tomatoes measured 47F and lettuce measured 43F. Both items were prep between 10:00 -11:00 am this morning. Removing covers and placing the tomatoes in the walk-in freezer. 41F or below was achieved on both items within 20 minutes.

48 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature (Pf)

Wash water at the three compartment sink measured 93F.

The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 43oC (110oF) or the temperature specified on the cleaning agent manufacturer's label instructions. Pf

CDI - Wash water was drained and new water above 110F was added.

56 6-303.11 Intensity - Lighting (C)

Low lighting measured 34-60 f/c throughout the facility.

The light intensity shall be:At least 50 foot candles at a surface 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.