

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Jersey Mike's Remanent O Mobile Establishment Name Type of Establishment 2280 Murfreesboro Pike O Temporary O Seasonal Address Nashville Time in 02:50 PM AM / PM Time out 03:40; PM City 06/13/2022 Establishment # 605242730 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 40 Risk Category О3 04 Follow-up Required 级 Yes O No

	4-111	within	an rower		OOT-TOUR COMPRISION IN-TOUR APPRICABILITY	74		
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	挺	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ПX	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	20	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

_	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	÷
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	X	0	Proper cooling time and temperature	0	0	
19		0	文	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

			GOO	D R	ΕŢΑ	L PRA	CTIC	E8
		OUT=not in compliance COS=con				inspect	ion	
		Compliance Status	cos	R	WT			C
	OUT	Safe Food and Water					OUT	Ute
28	_	Pasteurized eggs used where required	0	0	1	45	0	Food and nonfood-contact
29		Water and ice from approved source	0	0	2	40	_	constructed, and used
30		Variance obtained for specialized processing methods	0	0	1	46	0	Warewashing facilities, in
	OUT	Food Temperature Control					-	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	2	47	0	Nonfood-contact surfaces
31	~	control		١~	*		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water availa
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; prope
34	X	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water
	OUT	Food Identification				51	0	Toilet facilities: properly o
35	×	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly
	OUT	Prevention of Food Contamination				53	0	Physical facilities installed
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and
37	0	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Ac
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection po
40	0	Washing fruits and vegetables	0	0	1			Co
	OUT	Proper Use of Utensils						N N
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are so
44	0	Gloves used properly	0	0	1			

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a l n (10) days of the date of the

> 06/13/2022 Date

06/13/2022

Signature of Person

Signature of Environmental Health Specialist

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Jersey Mike's
Establishment Number #: 605242730

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	Т
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	$\top$
Garage type doors in non-enclosed areas are not completely open.	$\top$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	$\top$
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	$\top$
Smoking observed where smoking is prohibited by the Act	+

Warewashing Info						
8anitizer Type	PPM	Temperature ( Fahrenhelt)				
Qa	150					
	-	7,				

Equipment Temperature						
Description	Temperature (Fahrenheit)					
Display cooler	40					
Walk in freezer	4					
Walk in cooler	36					

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Turkey display case	Cold Holding	41
Tuna display cooler	Cold Holding	42
Turkey prep cooler	Cold Holding	40
Roast beef prep cooler	Cold Holding	35
Sliced tomatoes table cooler	Cold Holding	56
Sliced tomatoes table cooler	Cold Holding	50
Cut lettuce table cooler	Cold Holding	51
Steak prep cooler	Cold Holding	27
Tuna walk in cooler	Cold Holding	43
Ham walk in cooler	Cold Holding	37

Observed Violations							
Total # 5							
Repeated # ()							
20: Sliced tomatoes at 50F on table cooler. Must be at 41F or below 20: Cut lettuce @51F on table cooler. Must be at 41F or below 20: Sliced tomatoes at 56F on table cooler back counter. Must be at 41F or below							
34: No thermometers in prep coolers							
35: No label on container of cornmeal							
33. No label on container of commean							

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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### Establishment Information

Establishment Name: Jersey Mike's Establishment Number: 605242730

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.

3.

- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employee wash hands before putting on gloves and preparing food
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Jersey Mike's				
Establishment Number: 605242730				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				
see last paye for additional confinents.				

Establishment Information

Establishment Information							
Establishment Name: Jersey Mike's							
Establishment Number #:	605242730						
Sources							
Source Type:	Water	Source:	City				
Source Type:	Food	Source:	Sysco, creation gardens				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	ents						