

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

Jimmy John's

Hixson

5111 Hixson Pike.

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Type of Establishment O Temporary O Seasonal

Remanent O Mobile

02/21/2022 Establishment # 605229418 Embargoed 0

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

Number of Seats 45 Risk Category О3 04 Follow-up Required O Yes 疑 No

Time in 03:10 PM AM / PM Time out 03:45; PM

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS-corrected on-site during inspection R-repeat (violation of the same code provision)																		
					Compliance Status	COS	R	WT	WT Compliance Status						COS	R	$\mathbf{T}$	
	IN	OUT	NA	NO	Supervision					IN	оит	NA	NO	Cooking and Reheating of Time/Temperature				ĺ
_	Person in charge present, demonstrates knowledge, and		_	T_		ш	""			100	Control For Safety (TCS) Foods							
1	羅	0			performs duties	0	0	5	16	6 0	0	黨	0	Proper cooking time and temperatures	0	ТО	丌	
			NA	NO	Employee Health				17	7 0	0	300	0	Proper reheating procedures for hot holding	0	O	1	
2	DK.	0			Management and food employee awareness; reporting	0	0							Cooling and Holding, Date Marking, and Time as				ĺ
3	寒	0			Proper use of restriction and exclusion	O O 5 IN OUT NA NO a Public Health Control												
	IN	OUT	NA	NO	Good Hygienic Practices				18	8 0	0	0	涎	Proper cooling time and temperature	0	ТО	不	
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		19	9 0	0	文		Proper hot holding temperatures	0	0	Л	
5	黨	0		0	No discharge from eyes, nose, and mouth	0	ō	1 ° I	20		0	0		Proper cold holding temperatures	0	0		
	IN	OUT	NA	NO	Proventing Contamination by Hands				2	1 💥	0	0	0	Proper date marking and disposition	0	0	Д	
6	凝	0		0	Hands clean and properly washed	0	0		22	2 0	0	X	0	Time as a public health control: procedures and records	0	lo	ı,	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved				_	Ľ	$\perp$							
Ŀ.	-	_	_	_	alternate procedures followed	_		-	l ⊨	IN	OUT	_	_	Consumer Advisory		_	_	
8	×			NO	Handwashing sinks properly supplied and accessible  Approved Source	0	0	2	23	3 0	0	333		Consumer advisory provided for raw and undercooked food	0	10	١	
9			NA	NO		_	10	_	н	IN	OUT	NA	NO	Highly Susceptible Populations	-	느	ㅗ	ŕ
_	黨	_	_	-	Food obtained from approved source	0	0	- 1		IN	001	NA	NO	righty susceptible repulations	-	_	_	į
10	0	0	0	250	Food received at proper temperature	0	8	6	24	4 0	0	333		Pasteurized foods used; prohibited foods not offered	0	Ιo	١١	
111	×	0			Food in good condition, safe, and unadulterated	-	_	۱ ° ا	ı⊢	-		-	-			$\perp$	ㅗ	
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	NO Chemicals				
	IN	OUT	NA	NO	Protection from Contamination				25	5 0	0	X		Food additives: approved and properly used	0			
13	Ŕ		0		Food separated and protected	0	0	4	20	6 🙊	0			Toxic substances properly identified, stored, used	0	0	且	
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures				ĺ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	7 0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	·Τ	

			GO	DD R	ΕTΑ	IL PRA	CTIC	ES .			
				ted on-site during inspection R-repeat (violation of the same code provision)							
	Compliance Status				COS R WT Compliance Status				COS	R	WT
	OUT	Safe Food and Water					OUT Utensiis and Equipment				
28 29		Pasteurized eggs used where required Water and ice from approved source	8	8	1 2	45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
30		Variance obtained for specialized processing methods		ŏ	1	46	_	Missey ashing finally installed available of and test at inc	T 0	1	·
	OUT	Food Temperature Control				49	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
31	0	Proper cooling methods used; adequate equipment for temperature	6	0	2	47	0	Nonfood-contact surfaces clean	0	0	1
٠.	_	control	_		-		OUT	Physical Facilities			
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure		0	
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2
34	0	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2
	OUT	Food Identification				51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
	OUT	Prevention of Feed Contamination				53	0	Physical facilities installed, maintained, and clean	0	0	1
36	0	Insects, rodents, and animals not present	0	0	2	54	麗	Adequate ventilation and lighting; designated areas used	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	1		оит	Administrative Items			
38	0	Personal cleanliness	0	0	1	55	0	Current permit posted	0	О	
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent inspection posted	0	0	ı °
40	0	Washing fruits and vegetables	0	О	1			Compliance Status	YES	NO	WT
	OUT	Proper Use of Utensils		_			Non-Smokers Protection Act			_	
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	- X	0	$\Box$
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco products offered for sale	0	0	0
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0	
44	44 O Gloves used properly O O 1										

ten (10) days of the date of the

02/21/2022 Date Signatu 02/21/2022 Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 4232098110 Please call ( to sign-up for a class.

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



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Establishment Name: Jimmy John's
Establishment Number #: 605229418

ı	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.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)							
Sani spray 3 sink	Quat Chlorine	400 100								

Equipment Temperature									
Description	Temperature ( Fahrenheit)								

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Roast beef	Cold Holding	40
Cut lettuce	Cold Holding	40
Cut toms	Cold Holding	39
Roast beef	Cold Holding	40
Turkey	Cold Holding	39
_		

Observed Violations
Total # 2
Repeated # ()
43: Single use drink jugs not stored off floor.
54: Unshielded lights
on and add lights
""See page at the end of this document for any violations that could not be displayed in this space.

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



#### Establishment Information

Establishment Name: Jimmy John's Establishment Number: 605229418

### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 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: Hands washed
- 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: Approved
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temps
- 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:

## Additional Comments

See last page for additional comments.

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

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

Establishment Information	
Establishment Name: Jimmy John's	
Establishment Number: 605229418	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information								
Establishment Name: Jir	nmy John's							
Establishment Number #	605229418							
Sources								
Source Type:	Water	Source:	HUD					
Source Type:	vvalei	Source.	ПОО					
Source Type:	Food	Source:	Sysco					
Course Type.	1 000	Course.	Cysco					
Source Type:		Source:						
Source Type:		Source:						
		0						
Source Type:		Source:						
A deliti a mal (Camana)								
Additional Commer	าเร							