TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									ON REPORT	ORE		
Establishment Name			t Nar		Jersey Mike's O Farmer's Market Food Unit Permanent O Mobile									El Permanent O Mobile		7	
Address 5510 Hwy 153						Ту	pe of E	Establi	ishme	O Temporary O Seasonal		J					
		O	2:0	0 F	PM			и та	man								
					06/02/2022 Establishment # 6053134									<u>01 02120.1111</u> pm/pm			
	pectic		spect		ORoutine #Follow-up OCompla			_	elimir				0.00	nsultation/Other			
				DON		in n.		04	Quittar	ылу					C		
RIS	k Cat	_	isk I		ors are food preparation practices and employe			* m				rep	orte			_	
				as c	ontributing factors in foodborne illness outbre												
		(11	ırk de	elgne	FOODBORNE ILLNESS led compliance status (IH, OUT, HA, HO) for each numbered I										tegory.	9	
IN	≱in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not obset		1.0		05=00	rrecte	d on-s	ite duri	ing int	spection R=repeat (violation of the same code provi			
h	IN	OUT	NA	NO	Compliance Status Supervision	COS	R	WT	١H					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
	8	0			Person in charge present, demonstrates knowledge, and	0	0			IN	OUT	NA		Control For Safety (TCS) Foods			
-		-	NA	NO	performs duties Employee Health	-	0	5		8	8	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	00	5
	X	0	104		Management and food employee awareness: reporting	_	0		۱Ë	IN	олт			Cooling and Holding, Date Marking, and Time as	_		
3	窝	0			Proper use of restriction and exclusion	0	0	Ů						a Public Health Control			
4	IN XX	OUT	NA	_	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	-	0			00	0	0		Proper cooling time and temperature Proper hot holding temperatures	8	0	
5	澎	0		0	No discharge from eyes, nose, and mouth	ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	1.
6	IN XX	001	NA		Preventing Contamination by Hands Hands clean and properly washed	0	0			1		0		Proper date marking and disposition	_	0	
7	×	ō	0	0	No bare hand contact with ready-to-eat foods or approved		ō	5	22	0	0	×	-	Time as a public health control: procedures and records	0	0	
8	20		-	-	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2		IN	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked		0	
	IN 嵐	OUT	NA	NO	Approved Source				23	-	O		NO	food Highly Susceptible Populations	0	10	-
10	0		0	2	Food obtained from approved source Food received at proper temperature					IN			NO		0		
11	X	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0	22		Pasteurized foods used; prohibited foods not offered	0	0	°
12		0	×	0	destruction	0	0			IN	OUT						
13	IN 2	OUT	NA	NO	Protection from Contamination Food separated and protected	0	0	4	25	0	8	X	J	Food additives: approved and properly used Toxic substances properly identified, stored, used		0	5
	X				Food-contact surfaces: cleaned and sanitized	ŏ	_	5		IN	OUT	NA	NO	Conformance with Approved Procedures	Ť		
15	篾	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
					d Retail Practices are preventive measures to												
				Goo	a Retail Practices are preventive measures to								gen	, chemicals, and physical objects into toods.			
				ou	T=not in compliance COS=cc	co. mected a			IL PR			8		R-repeat (violation of the same code provision)			
	_		_		Compliance Status	COS	R	WT	ÍÈ					Compliance Status	COS	R	WT
	28	OUT	Past	eurize	Safe Food and Water d eggs used where required	0	0	1	I F.		NUT O F	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,	0		
	29 30	0	Wate	er and	lice from approved source obtained for specialized processing methods	0	00	Ż		•				and used	0	0	1
Ľ		OUT		11000	Food Temperature Control				4	6	٥V	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
1	и	0	Prop		oling methods used; adequate equipment for temperature	0	0	2	4	_	O N	lonfoo	d-cor	ntact surfaces clean	0	0	1
	2	0			properly cooked for hot holding	0	0	1		_		lot and	1 cold	Physical Facilities I water available; adequate pressure	0	0	2
	33	0	Appr	oved	thawing methods used	0	0	1		9	🚊 P	Numbi	ng ins	stalled; proper backflow devices	_	Ó	2
-	14	OUT		mom	Food Identification	0	0	1			-			I waste water properly disposed es: properly constructed, supplied, cleaned	8	00	
	35			i prop	erly labeled; original container; required records available	0	0	1	. –	_				use properly disposed; facilities maintained	ō	ō	1
		OUT			Prevention of Feed Contamination	-	-		ᄂ	_		-	·	lities installed, maintained, and clean	0	0	1
1	6	0	Insec	cts, ro	dents, and animals not present	0	0	2	. –	_	-			intilation and lighting; designated areas used	0	0	1
1	97	X	Cont	amin	ation prevented during food preparation, storage & display	0	0	1		c	тл			Administrative Items		<u> </u>	
_	8				leanliness	0		1			0	Jurrent	t perr	nit posted	0	0	0
	39				ths; properly used and stored	0		1	5	6	0 1	lost re	cent	inspection posted		0	-
F.	10	OUT	vids	riing 1	ruits and vegetables Proper Use of Utensils	-0	0	1						Compliance Status Non-Smokers Protection Act	TES	140	WT
	11	0			nsils; properly stored		0			7				with TN Non-Smoker Protection Act	X	8	
	12				quipment and linens; properly stored, dried, handled /single-service articles; properly stored, used	0	00	1	5	8				ducts offered for sale oducts are sold, NSPA survey completed	8	8	0
	14				ed property		ŏ										
Dailt	me to	-		u vinte	tions of risk factor items within ten (40) days may result in sur-	nension -	d week	r food	-	-	abilitative and	ment n	erreis.	Repeated violation of an identical risk factor may result in rev	-	of up	or front

h hazards shall be corrected in You are required to post the food service estat rmit in a cons diately or op nt pe 1 a conspicuous manner. You have the right to request a hearing regarding this report by 8, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ng a written request with the Commissioner within ten (10) days of the date of thi rt in a con

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CarAF Date Signature of Environmental Health Specialist

06/02/2022

Date

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

06/02/2022

PH-2267 (Rev. 6-15)	Free food safety training cla	sses are available each mo	nth at the county health department.	RDA 62
(Nev. 0-15)	Please call () 4232098110	to sign-up for a class.	HDR 02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Name: Jersey Mike's Establishment Number # 605313437

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

Equipment Temperature	
Description	Temperature (Fahrenheit)

escription	State of Food	Temperature (Fahrenheit

bserved Violations	
tal # 4	
speated # 0	
7:	
9:	
):	
2.	
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Establishment Information

Establishment Name: Jersey Mike's Establishment Number : 605313437

Comments/Other Observations	
D: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 1: 2: 8: 9: 0: 1: 1: 2: 8: 9: 0: 1: 1: 2: 8: 9: 0: 1: 1: 2: 8: 1: 1: 2: 8: 1: 1: 2: 8: 1: 1: 2: 8: 1: 1: 2: 8: 1: 1: 2: 8: 1: 1: 2: 8: 1: 1: 1: 2: 8: 1: 1: 1: 2: 8: 1: 1: 1: 2: 8: 1: 1: 1: 1: 2: 8: 1: 1: 1: 1: 2: 8: 1: 1: 1: 2: 1: 1: 2: 1: 1: 2: 1: 1: 2: 1: 1: 2: 1: 1: 2: 1: 1: 2: 1: 1: 2: 1: 1: 1: 1: 1: 1: 1: 1: 1: 1	
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Additional Comments See last page for additional comments.

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

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Establishment Name: Jersey Mike's

Establishment Number: 605313437

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

Additional Comments