# **TENNESSEE DEPARTMENT OF HEALTH**

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FOOD SERVICE ESTA			BL	BLISHMENT INSPECTION REPORT								SCO	ORE							
A CONTRACT OF A																				
Jimmy John's							Tree	o of	Establ	in literatory	Farmer's Market Food Unit Permanent O Mobile	<b>Y</b>	≻	K						
Address 5111 Hixson Pike.								1 yr	AC OF	CSIGCI	STITLE	O Temporary O Seasonal								
				01	L:4	7: P	M	AJ	M/P	мті	me o	ut 02:41:PM AM/PM								
Insp	ectic	n Da	rte		01/23/202	23 Establishment #														
			spect		Routine	O Follow-up	O Complaint			O Pre			-		Cor	nsuitation/Other				
Risk	Cat	egon	v		01	\$162	03			04				Fo	ollow-	up Required O Yes O No	Number of S	eats	45	
Risk Category O1 😥 O3 O4 Follow-up Required O Yes 🕅 No Number of Seats 45 Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
					out mating race											INTERVENTIONS	as or injury.			
				algna		III, OUT, HA, NO) for	each numbered Item	n. For		mark	M 0U	л, т	nrk C	05 or 1	t for e	ach item as applicable. Deduct points for c			)	
IN	•in c	ompli	ance		OUT=not in complian Comp	ce NA=not applicable	NO=not observe	cos	R		S=cor	recte	d on-s	ite dur	ing ins	spection R=repeat (violation of the Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision			_			IN	ουτ	NA	NO	Cooking and Reheating of Time/T				
1	鬣	0			Person in charge pr performs duties	resent, demonstrates k	nowledge, and	0	0	5		0	0	×	0	Control For Safety (TCS) F Proper cooking time and temperatures		0	8	6
2	IN XX		NA	NO	Management and fo	Employee Health ood employee awarene	ess: reporting	0		_	17	0	0	×		Proper reheating procedures for hot hold Cooling and Holding, Date Marking	-	0	0	ÿ
	×	0			Proper use of restri			0	0	5		IN	OUT	NA	NO	a Public Health Contro				
	_	_	NA	_		d Hygionic Practice					18 19	00	0	0		Proper cooling time and temperature Proper hot holding temperatures		00		
4	黨	8				eyes, nose, and mouth		6	0	5	20	25	0	õ		Proper cold holding temperatures		0	0	
	IN X	OUT O	NA		Preventle Hands clean and pr	ng Contamination b	y Hands	0	0			*		0	0	Proper date marking and disposition		0		
7		0	0	0		act with ready-to-eat fo	ods or approved	6	ŏ	5	22	-	0	X		Time as a public health control: procedure	is and records	0	0	
· 1	200 200		•	-	alternate procedure	s followed properly supplied and	accessible		6	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	_		
	IN	OUT	NA	NO		Approved Source	accession .			_	23	0	0	2		food		٥	٥	4
	高		0	524	Food obtained from Food received at pr				0			IN	OUT	_	NO	Highly Susceptible Popula				
11	X	õ			Food in good condi	tion, safe, and unadult		ŏ	0	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	٥	0	×	0	destruction	vailable: shell stock ta		0	0			IN	OUT			Chemicals				
13	IN O		NA 爲	NO	Food separated and	tion from Contamin d protected	ation	0		4	25	0	8	X	J	Food additives: approved and properly us Toxic substances properly identified, stor		0	0	5
14		ŏ				ces: cleaned and sanit	ized	ŏ	ŏ	5		IN	OUT	NA	NO	Conformance with Approved P		Ŭ	-	
15	X	0			Proper disposition of served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
	_			_				-			_		_							
				Goo	d Retail Practic	es are preventive	measures to co								gens	s, chemicals, and physical objects	into foods.			
				ou	T=not in compliance		COS=corre			a (.) during				5		R-repeat (violation of the sam	e code provision)			
	_		_		Comp	liance Status			R		É					Compliance Status		COS	R	WT
2	_	OUT	Past	eurize	ed eggs used where	required		0	0	1	4	_	UT O <sup>F</sup>	ood a	nd no	Utensils and Equipment propertion of the second sec	y designed,	0		
2	9 0	0	Wate	er and	lice from approved :		÷.	0	0	2	$\vdash$	+	•	onstru	cted,	and used			٥	1
3	-	OUT		ince e		mperature Control	A			-	4	6 (	0 V	Varew	ashin	g facilities, installed, maintained, used, tes	it strips	0	0	1
3	1	0			oling methods used;	adequate equipment f	for temperature	0	0	2	4	_	-	lonfoo	d-cor	ntact surfaces clean		0	0	1
3	2	0	contr Plant		properly cooked for	hot holding		0	0	1	4		UT OF	lot and	1 cold	Physical Facilities i water available; adequate pressure		0	о	2
3	_	0	Appr	oved	thawing methods us	ied		0	0	1	4	9 (	Ō F	Numbi	ng ins	stalled; proper backflow devices		0	0	2
3	4	0 OUT		mom	eters provided and a	iccurate Identification		0	0	1	5		_			i waste water properly disposed es: properly constructed, supplied, cleaned		0	0	2
3	_			loon		container; required re	oorde available	0	0	1	5	_				use properly disposed; facilities maintained		0	ō	1
-	-	OUT	1 000	, brob		f Food Contaminati		-		<u> </u>	5		-		·	ilities installed, maintained, and clean	-		0	1
3	6		Insec	ts, ro	dents, and animals			0	0	2	5	-+				entilation and lighting; designated areas us	ed	ō	ō	1
3	7	0	Cont	amin	ation prevented durin	ng food preparation, st	orace & disclay	0	0	1		0	UT			Administrative items				
3	_				leanliness	groot proportional, or	orage a archiol	0	0	1	5	_	_	Current	t perm	mit posted		0	o	
3	_	Ó	Wipir	ng cic	ths; properly used a			0	0	1						inspection posted		0	0	0
4	-	O OUT	_	hing f	ruits and vegetables	Use of Utensils		0	0	1			_			Compliance Status Non-Smokers Protection A		YES	NO	WT
4	1			e ute	nsils; properly stored					1	5					with TN Non-Smoker Protection Act		X		
4	_					s; properly stored, drie			0		5	8				oducts offered for sale		00	0	0
	3 4				ed properly	les; properly stored, us	20		8		_ <u>00</u>	/	1	10080	co pr	roducts are sold, NSPA survey completed		0		
Failu	re to	corre	ect and	y viol	ations of risk factor ite	ms within ten (10) days	may result in susper	wion o	f your	food	servic	e est:	ablish	ment p	ermit.	Repeated violation of an identical risk factor	may result in revoc	ation	of you	r food
serv	ce es	tablis	shmen	t perm	nit. Items identified as	constituting imminent h	with hazards shall b	e corre	cted i	mmedi	ately (	or ope	eration	ns shal	l ceas	e. You are required to post the food service en filing a written request with the Commissioner	stablishment permit	in a c	onsp	icuous
	eport. T.Fs sections (8-14-703, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.																			
C	01/2 01/2					23/2	023	3		~	<	_	. ~		C	)1/2	3/2	023		
Sigr	Signature of Person In Charge				te Signature of Environmental Health Specialist					Date										

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	e ****
Erection for a statution classes are available each month at the county health department	

Please call ( ) 4232098110 to sign-up for a class.	PH-2267 (Rev. 6-15)	Free food safety training cl	asses are available each mont	h at the county health department.	RDA 629
	1192201 (1004. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104.025

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



#### Establishment Information

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

Warewashing Info			
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature	Temperature				
Description	State of Food	Temperature (Fahrenheit)			
Lettuce	Cold Holding	38			
Ham	Cold Holding	37			
Roast beef	Cold Holding	38			
Turkey	Cold Holding	39			
Sliced tomatoes	Cold Holding	38			
Shredded lettuce	Cold Holding	38			

Observed Violations
Total # 3
Repeated # ()
41: Ice scoop on top of soda machine not clean/sanitized surface
53: Spillage on floor walk in cooler underneath racks. Racks need to be at least
6" off floor to enable floors to be swept. Eliminate storage on floor along cooler
wall and in back in corner, pest harborage
56: No inspection posted

### 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 drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6:

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: No raw
- 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:

- 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.

## 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.

## Establishment Information Establishment Name: Jimmy John's

Establishment Number # 605229418

Sources			
Source Type:	Food	Source:	Sysco
Source Type:	Food	Source:	Poss select produce
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comme	ents		

Can use crates in walkin to get rack off floor until shelves repaired