

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Permanent O Mobile Type of Establishment

Time in 11:15; AM AM/PM Time out 11:35; AM AM/PM

O Temporary O Seasonal

O Yes 疑 No

R=repeat (violation of the same code provision)

SCORE

Number of Seats 45

04/19/2021 Establishment # 605229418 Inspection Date

Jimmy John's

Hixson

5111 Hixson Pike.

Follow-up Required

Embargoed

₩ Follow-up Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection О3

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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IN, OUT, HA, HO) for ea

	IN-in compliance OUT-not in compliance NA-not applicable NO-not obse				ed		cc	S=cor	recte	d on-si	te duri	ing ins	spection	
	Compliance Status COS R WT													
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cool
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	0	0	XX.	0	Proper
	IN	OUT	NA	NO	Employee Health			-	17		ŏ	1	ō	Proper
2	100	0			Management and food employee awareness; reporting	0 0		\Box						Coolin
3	×	0			Proper use of restriction and exclusion	0	0	5	I IN		ОUТ	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				18	_	0	0	×	Proper
4	X	0			Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	文	0	Proper
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	243	0	0		Proper
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	0	0	0	Proper
6	100	0		0	Hands clean and properly washed	0	0		22	0	0	×	0	Time as
7	338	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0 0 5			_	_		_	THING GO
Ŀ	-	_	_		alternate procedures followed	_		Щ		IN	OUT	NA	NO	
8	黑	0		1100	Handwashing sinks properly supplied and accessible	0 0 2		_2	23	0	ΙoΙ	×		Consun
	IN		NA	NO	Approved Source			-		_				food
9	黨	0	_	_	Food obtained from approved source	0	0			IN	OUT	NA	NO	
10	0	0	0	<u>×</u>	Food received at proper temperature	0	0	5	24	0	l٥l	333		Pasteur
11	×	0		_	Food in good condition, safe, and unadulterated	0	0	l ° I		_	_	-		
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			IN	ОUТ	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				25		0	X		Food ac
13	黛	0	0		Food separated and protected	0	0	4	26	黨	0			Toxic st
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re-	0	0	2	27	0	0	×		Compli
	~	_			served	_	_			-		~		HACCE

	Compliance Status COS R WT							
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	24	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	M		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	5
26	X	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

res to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	WT
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	1
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43		Single-use/single-service articles; properly stored, used	0	0	1
44	0	Gloves used properly	0	0	1

ecti	on	R-repeat (violation of the same code provision Compliance Status	l cosi	В	W
	OUT		1000	К	**
	001	Utensils and Equipment	\rightarrow	_	_
45	0	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	羅	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	ा	0	_
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	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	\top		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act	\top		
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

any violations of risk factor items within ten (10) days may result in suspension of your for sent permit. Items identified as constituting imminent health hazards shall be corrected imm ner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissi rt. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. within ten (10) days of the date of th

 \bigcirc n Signature of Person In Charge 04/19/2021

Chart Date Signature of Environmental Health Specialist 04/19/2021

**** 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)

) 4232098110 Please call (to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



	Establishment Information							
Establishment Name: Jimmy John's								
Establishment Number #: [605229418								
NSPA Survey - To be completed if #57 is "No"								
Age-restricted venue does not affirmatively rest		facilities at all times to ne	mons 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 in	to areas where smoking is p	rohibited.						
Smoking observed where smoking is prohibited	by the Act.							
Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)				
Equipment Temperature								
Description			Temperature (Fahr	enhelt)				
L								
FIT								
Food Temperature								
Food Temperature Description		State of Food	Temperature (Fahr	enhelt)				
		State of Food	Temperature (Fahr	enhelt)				
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		State of Food	Temperature (Fahr	enheit)				

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
39:
46:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Jimmy John's	
Establishment Number: 605229418	
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Comments/Other Observations	
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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.

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: Jimmy John's							
Establishment Number # 605229418							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							