# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

100					Jimmy Joh	ins Gourmet S	andwiches									O Fermer's Market Food Unit		2	
Establishment Name Address			973 Marke	t St.					_	Тур	xe of E	Establi	shme	ent Permanent O Mobile O Temporary O Seasonal		J			
					Chattanoo		Time is	10	ר.ע	5 A	M					ut <u>11:15:AM</u> AM / PM			
City						021_Establishment						-			me or	<u>11110;7(11)</u> AM7PM			
		n Dat	te spect		SCOT 20120	O Follow-up	O Complaint			- O Pri					0.000	nsultation/Other			
		egony			31K1	02	03			04		,					of Seats	36	;
153.00	( Car		lak F	acto	ors are food p	reparation practice	s and employee		vior	s mo				rep	ortec	to the Centers for Disease Control and Pre	rention		
				as c	ontributing ta											control measures to prevent illness or injur INTERVENTIONS			
				algaat		tus (IN, OUT, NA, NO) fo	r each sumbered Her	n. For		mark	N 00	п, <b>т</b>	ark CO	38 or R	for e	ach item as applicable. Deduct points for category or su		•	
IN	⊨in ci	mplia	ance	_	OUT=not in compl Con	iance NA=not applicabl mpliance Status	e NO=not observ		R		S=cor	recte	d on-s	ite duri	ng ins	spection R=repeat (violation of the same code p Compliance Status		R	WT
	_	ουτ	NA	NO	D	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperatur Control For Safety (TCS) Foods	·   _		
1	邕	<u> </u>			Person in charge performs duties	present, demonstrates	÷ ·	0	0	5		0	0	8		Proper cooking time and temperatures	0	8	5
2	X		NA	NO	Management an	Employee Health d food employee aware		0	0		17	0	0	325		Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time	_	0	
3	黨	٥			,	striction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4	IN XX		NA			sting, drinking, or tobac		0		_		_	0	夏	-	Proper cooling time and temperature Proper hot holding temperatures		8	
5	25	0	NA	0	No discharge fro	m eyes, nose, and mou	ιth	ō	Ō	5	20	22	0	0		Proper cold holding temperatures	0	8	5
6	17	0	NA			ting Contamination properly washed	by Hands	0	0		21	0 10	0	0 ※		Proper date marking and disposition Time as a public health control: procedures and recor	_	6	
7	鼠	0	0	0	No bare hand co alternate proced	ntact with ready-to-eat ures followed	foods or approved	0	0	5	-	IN	OUT		NO		- <b>-</b>		
	X		NA	NO		Approved Source	nd accessible	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooke food	0	0	4
9	嵩	0				om approved source			0			IN	OUT	NA	NO	Highly Susceptible Populations			
10	읦	응	0	×		t proper temperature ndition, safe, and unadu	ilterated	8	0	5	24	0	0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	×	0	Required records destruction	s available: shell stock	tags, parasite	0	0			IN	OUT	NA	NO	Chemicals			
		ол О	NA	NO	Pret Food separated	ection from Contam	ination	0		_	25	00	0 滅	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	- e	0	5
		ŏ				faces: cleaned and sar	nitized		_	5	20	IN	OUT	NA	NO	Conformance with Approved Procedures			
15	篾	٥			Proper dispositio served	n of unsafe food, return	ed food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Pract	ices are preventiv	e measures to co	ontro	l the	intro	oduc	tion	of p	atho	gens	s, chemicals, and physical objects into food			
				00	T=not in compliance	è	COS=com			ar/. during				3		R-repeat (violation of the same code provisi	nì		
		OUT			Con	npliance Status Food and Water			R		É		UTI			Compliance Status Utensils and Equipment		R	WT
2	8	0			d eggs used whe	re required			0		45		_	ood a	nd no	infood-contact surfaces cleanable, properly designed,	0	0	1
_	9 0				tice from approve obtained for special	ed source alized processing meth	ods	8	0	2	46	+	- 0			and used		0	
		ουτ	_			emperature Control		1			40		_			g facilities, installed, maintained, used, test strips ntact surfaces clean	0	0	1
3	1		contr		oling methods use	ed; adequate equipmen	c for temperature	0	0	2	-	_	UT			Physical Facilities	Ť		
	23				properly cooked thawing methods			8	8	1	42					I water available; adequate pressure stalled; proper backflow devices		8	2
	4	0	Then		eters provided an			ŏ	ŏ	1	50	) (	o s	ewag	e and	waste water properly disposed	0	0	2
_	_	OUT				od identification					51	_	_			es: properly constructed, supplied, cleaned	0	0	1
3	5	0 001	Food	prop		nal container; required		0	0	1	53		-	-		use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
3	6		Insec	ts, ro	dents, and anima			0	0	2	54	_	-			entilation and lighting; designated areas used	ŏ	ŏ	1
3	7	2	Cont	amina	ation prevented d	uring food preparation,	storage & display	0	0	1		0	UT			Administrative items			
	8	-	-		leanliness			0	0	1	55		_		-	nit posted	0	0	0
_	9 0				ths; properly used ruits and vegetab				0	1	54	\$ (	0  1	lost re	cent	Compliance Status		0 NO	WT
		OUT			Prop	er Use of Utensils			· · ·		57	,		ame.		Non-Smokers Protection Act			
	2	0	Utens	sils, e		ens; properly stored, dri		0	0		58	5	T	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	0	0	0
_	3 4				s/single-service ar ed properly	ticles; properly stored,	used		8		55	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
Faib			et any	y viola	ations of risk factor	items within ten (10) day	s may result in susper	vsion o	ef your	food						Repeated violation of an identical risk factor may result in			
Ser				d married												Management of the second state of the second s	and the second		icuous
	ice et	tablis	st the	most	recent inspection re	as constituting imminent	mmer. You have the rid	the to r	eques							e. You are required to post the food service establishment ( fling a written request with the Commissioner within ten (10)			
	ice es ner a	tablis	st the	most	recent inspection re	as constituting imminent	nner. You have the rij 711, 68-14-715, 68-14-7	phi to r 16, 4-5	eques -320.	t a hea							days of th	e date	of this
man repo			l	most i ns 68-	recent inspection re	as constituting imminent	mmer. You have the rid	phi to r 16, 4-5	eques -320.	t a hea	ring n	2	ing th	m	<u>р</u>			e date	of this

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

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(Net: 0-15)	Please call (	) 4232098110	to sign-up for a class.	101.025

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



#### Establishment Information

Establishment Name: Jimmy Johns Gourmet Sandwiches Establishment Number # 605208527

ISPA Survey – To be completed if #57 is "No"	
ge-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are venty-one (21) years of age or older.	
ge-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.	
arage type doors in non-enclosed areas are not completely open.	
ents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
moking observed where smoking is prohibited by the Act.	_

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple Sink	Chlorine	100								

Equipment Temperature						
Description	Temperature (Fahrenheit)					
All refrigeration @ 41*F or below.						

Description	State of Food	Temperature ( Fahrenheit
Ham	Cold Holding	38
Shredded Lettuce	Cold Holding	37
Sliced Tomatoes	Cold Holding	38
Capicola	Cold Holding	38
Roast Beef	Cold Holding	40

#### Observed Violations

Total # 3

Repeated # ()

26: Several cleaning products not properly labeled/identifiable. (COS)

- 37: Food products stored on floor. Must be 6" off floor.
- 41: In use utensil stored in standing water on prep line.

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

## Establishment Information

Establishment Name: Jimmy Johns Gourmet Sandwiches

Establishment Number: 605208527

## Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 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: (IN): Observed employees washing hands as needed.

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: (IN): Food products obtained from approved sources.
- 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: (NA) No raw animal products served/stored at establishment.
- 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.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.
- 20: (IN)TCS foods holding at 41\*F or below. See food temperatures listed above.
- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: (IN) Establishment does not allow smoking inside facility.
- 58: (IN): Tobacco products not sold at establishment.

\*\*\*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 Johns Gourmet Sandwiches Establishment Number : 605208527

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Jimmy Johns Gourmet Sandwiches Establishment Number # 605208527

Sources			
Source Type:	Food	Source:	Approved sources noted
Source Type:	Water	Source:	Public
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

# Additional Comments