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, т	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		- -		
	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

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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