

Establishment Name

Address

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

O Yes 疑 No

SCORE

Number of Seats 24

Permanent O Mobile Type of Establishment

Follow-up Required

2184 Bandywood Dr. O Temporary O Seasonal

Nashville Time in 04:00 PM AM / PM Time out 04:05: PM AM / PM City

03/18/2024 Establishment # 605314941 Embargoed 0 Inspection Date

Jersey Mike's Subs

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

04

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		O	05=0	con	recte	d on-si	te :
	_		_		Compliance Status	cos	R	WT		_			_
	IN	OUT	NA	NO	Supervision				Ш		IN	оит	
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	-	16	0	0	-
	IN	OUT	NA	NO	Employee Health					17	Ô	0	2
2	300	0			Management and food employee awareness; reporting	0	0		ı	T			П
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш		IN	OUT	1
	IN	OUT	NA	NO	Good Hygienic Practices	Т			1 17	18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		1 17	19	0	0	3
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	5	[2	200	M	0	Г
	IN	OUT	NA	NO	Preventing Contamination by Hands				1 2	11	×	0	Г
6	黨	0		0	Hands clean and properly washed	0	0		l I,	22	0	0	9
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H	-	IN	OUT	10
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	1 1	23	0	0	T,
	IN	OUT	NA	NO	Approved Source				ľ	23	0	١٠	1
9	黨	0			Food obtained from approved source	0	0		П	П	IN	OUT	P
10	0	0	0	×	Food received at proper temperature	0	0	1	1 7	24	0	$\overline{}$	3
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	24	•	0	0
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	1
	IN	OUT	NA	NO	Protection from Contamination				1 7	5	0	0	٦
13	黛	0	0		Food separated and protected	0	0	4	2	26	×	0	П
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П	Т	IN	OUT	١
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	8

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	黨	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	Proper reheating procedures for hot holding	0	0	,
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	0	×	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
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	菜	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### ntroduction of pathogens, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	×
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	Γ.
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	_
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	Т
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	328	Contamination prevented during food preparation, storage & display	0	0	,
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	·
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision Compliance Status	COS	R	W
	OUT	Utensils and Equipment	1		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	凝	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	- 7
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	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	١ ١
59		If tobacco products are sold, NSPA survey completed	0	0	

on report in a conspicuous manner. You have the right to request a hearing reg ten (10) days of the date of the 14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

03/18/2024

Date Signature of Environmental Health Specialist

03/18/2024 Date

\*\*\*\* 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) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

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



Establishment Information										
Establishment Name: Jersey Mike's Subs										
Establishment Number #:  605314941										
MCDA Commun. To be assembled if	#F7 := #M=#									
NSPA Survey – To be completed if Age-restricted venue does not affirmatively rest		facilities at all times to be	rsons 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	s in non-enclosed areas are n	not completely removed o	r open.							
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.								
Smoking observed where smoking is prohibited	by the Act.									
				_						
Warewashing Info			1 = 1							
Machine Name	Sanitizer Type	PPM	Temperature ( Fah	irenheit)						
	l .									
Equipment Temperature										
Description			Temperature ( Fah	renhelt)						
			'							
Food Temperature		1 -1 1	1							
Description		State of Food	Temperature ( Fah	renheit)						

Observed Violations
Total # 2 Repeated # 0
Repeated # ()
37:
47:
1110 as page at the and of this document for any violations that could not be displayed in this space.

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



Establishment Information	
Establishment Name: Jersey Mike's Subs	
Establishment Number: 605314941	
Comments/Other Observations	

Comments/Other Observations		
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58: No		
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### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Name: Jersey Mike's Subs Establishment Number: 605314941		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		

Establishment Information

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Establishment Name: Jersey Mike's Subs							
Establishment Number #: 605314941							
Sources							
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Source Type:	Source:						
Additional Comments							