#### TENNESSEE DEPARTMENT OF HEALTH IN SERVICE ESTABLISHMENT INSPECTION REPORT

6/230

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT SCORE																				
ß	O Fermer's Market Food Unit																			
Jimmy John's										-				Farmer's Market Food Unit Permanent O Mobile	9	≻	K			
Address 5111 Hixson Pike.									Typ	pe of	Establ	ishme	O Temporary O Seasonal							
City					Hixson		Time in	01	L:3	0 F	M	A	M/P	мт	me o	ut 02:10:PM AM/PM				
Insp	etic	n Da	rte		09/30/2	021 Establishment						_	d C							
	Purpose of Inspection Routine O Follow-up O Complaint O Preliminary O Consultation/Other																			
Risk	Cat	egor	,		01	3822	03			04		-		F	ollow-	up Required O Yes 🕱 No	Number of S	eats	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.																			
					on the tang is											INTERVENTIONS	as of injury.			
				algas		tatus (IN, OUT, NA, NO) fe	r each numbered Her	n. For		mark	ed 01	и <b>т</b> , m	ark C	08 er I	t for e	ach liem as applicable. Deduct points for				
IN	in co	ompili	ance	_		pliance NA=not applicabl pliance Status	e NO=not observ		R		5=00	rrecte	id on-t	site dur	ing ins	spection R=repeat (violation of th Compliance Status			R	WT
-	_	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
	×	0			Person in charge performs duties	-		0	0	5		0	0			Proper cooking time and temperatures		0	8	5
2			NA	NO	Management a	Employee Health nd food employee aware		0	0		17				-	Proper reheating procedures for hot hok Ceoling and Holding, Date Marking		0	0	
		0			,	estriction and exclusion		0	0	5		IN		NA	NO	a Public Health Contr				
4	IN XXX	OUT O	NA	_		Good Hygionic Practi tasting, drinking, or tobat		0				0	8	0		Proper cooling time and temperature Proper hot holding temperatures		0	0	
5		0	NA	0	No discharge fr	om eyes, nose, and mou	ιth	ō	õ	5	20	100	0	0		Proper cold holding temperatures		0	8	5
		0	NA			nd properly washed	by Hands	0	0		21	_	0	0		Proper date marking and disposition Time as a public health control: procedu	res and records	0	0	
7	×	0	0	0	No bare hand o alternate proce	contact with ready-to-eat dures followed	foods or approved	0	0	5	L'	IN	OUT	1	NO	Consumer Advisory	res and records	<u> </u>	<u> </u>	
8		0	NA		Handwashing s	inks properly supplied an Approved Source		0	0	2	23	_	0	12		Consumer advisory provided for raw and food	d undercooked	0	0	4
9	×	0			Food obtained	from approved source		0	0			IN	OUT	NA	NO	Highly Susceptible Popula	rtions		_	
10 11	0	00	0		Food received Food in good o	at proper temperature ondition, safe, and unadu	ulterated	8	0	5	24	0	0	80		Pasteurized foods used; prohibited food	s not offered	0	0	5
	_	ō	×	0		ds available: shell stock		0	ō			IN	OUT	NA	NO	Chemicals				
			NA	NO	Pro	tection from Contam	ination				25	0	0	X		Food additives: approved and properly u		0	<u> </u>	5
13 14						d and protected unfaces: cleaned and sar	nitized	8	8	4	26	IN	0	NA	NO	Toxic substances properly identified, sto Conformance with Approved F		0	0	
	2	0			Proper disposit served	ion of unsafe food, return	ned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
				_				-				_	-	_						
				Go	od Retail Prac	tices are preventiv	e measures to co						_		gens	s, chemicals, and physical object	s into foods.			
				00	T=not in complian	ce	COS=com			au . during				5		R-repeat (violation of the san	ne code provision)			
_	_	OUT	_	_		mpliance Status fe Food and Water		COS	R	WT			TUX	_	_	Compliance Status Utensils and Equipment		COS	R	WT
28	-	0			ed eggs used wh	here required		0	0	1	4		0			nfood-contact surfaces cleanable, proper	fy designed,	0	0	1
29	_				d ice from approvo obtained for spec	ved source cialized processing meth	ods	8	0	2	$\vdash$	46 O Warewashing facilities, installed, maintained, used, test strips					et etcine	0	0	
		OUT	Dree			Temperature Control		1				_	-			gracilities, installed, maintained, used, te ntact surfaces clean	er en be	0	0	1
31	<b>ا</b> ا	0	cont		oling methods u	sed; adequate equipmen	t for temperature	0	이	2	F	_	NUT	4011100	4.00	Physical Facilities		Ŭ		
32	_				I properly cooked			8	8	1	_	_				i water available; adequate pressure		0	응	2
33 O Approved thawing methods used 34 O Thermometers provided and accurate			ŏ	ŏ	1	_	O Plumbing installed; proper backflow devices O Sewage and waste water properly disposed					ŏ	0	2						
	_	OUT				ood identification	Ication 51 O Toilet facilities: properly constructed, supplied, cleaned						0	0	1					
35			Food	1 prog		ginal container; required		0	0	1			-		·	use properly disposed; facilities maintaine	ю	0	0	1
36	-	OUT O	Inco	nte n	dents, and anim	on of Feed Contamina	tion	0	0	2	-		_			ilities installed, maintained, and clean intilation and lighting; designated areas u	sad	0	0	1
	+	-						-	+++	_	F	-	∞ r xut	weday	ne ve		200	<u> </u>	-	
37	_	0			cleanliness	during food preparation,	storage & display	0	0	1	6		_	Suman	toore	Administrative items		0		
39	_	-	-		cleanliness oths; properly us	ed and stored		0	0							nit posted inspection posted		0	0	0
40	_	O OUT	Was	hing	ruits and vegeta	bles per Use of Utensils		0	0	1		_	_			Compliance Status Non-Smokers Protection	Art	YES	NO	WT
41		0			nsils; properly st	tored			0			7				with TN Non-Smoker Protection Act		x	0	
42		0	Uten Sing	isils, i le-us	equipment and li e/single-service	nens; properly stored, dr articles; properly stored,	ed, handled used	0	0		5	8 9				ducts offered for sale oducts are sold, NSPA survey completed	1	0	0	0
44	_				ed properly				ŏ		Ľ									
																Repeated violation of an identical risk factor e. You are required to post the food service of				
				most	recent inspection		mmer. You have the rig	the to r	eques							fling a written request with the Commissioner				
	ſ	Z	6	1	12	2				1			Ν	ſ	20	A	, ,		0.0	001
Sice	atur	0.01	Dorr	ion la	Charge	-	09/3	50/2		Date	CI-	apat	Ś	oŧ	~	ental Health Specialist	(	19/3		021 Date
ាម្នា	auil	e vi	- CI 5	evii II	unaige					-and	- 36	ար ենն	-e 0	CIIVII	vi il îl t	crival meanin operialist				Craile

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****
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PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 62		
(10) (10)	Please call (	) 4232098110	to sign-up for a class.	nor of

#### 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)									
3 sink	Chlorine	100										

Equipment Temperature	
Description	Temperature (Fahrenheit)
	· · · · · · · · · · · · · · · · · · ·

Description	State of Food	Temperature ( Fahrenheit
Salami	Cold Holding	41
Cut toms	Cold Holding	39
Cut lettuce	Cold Holding	41
Turkey	Cold Holding	39

Total # 2

Repeated # 0

47: Dirty pan in low boy cooler. 54: Unshielded lights.

#### 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 correctly answering questions regarding principles applicable to the food operation.

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: Hands washed

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: Approved

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: (IN) All raw animal food is separated and protected as required.
- 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: See recorded food temperatures
- 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:	Water	Source:	Hud	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

### Additional Comments