TENNESSEE DEPARTMENT OF HEALTH OD SERVICE ESTABLISHMENT INSPECTION REPORT

A CONTRACTOR			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT								DN REPORT	SCORE								
Jerse		Jersey Mil	ke's						-				O Farmer's Market Food Unit	9	F					
Add	5510 Hwy 153					_	1 yş	pe of t	Establi	shme	O Temporary O Seasonal									
City					Hixson		Time in	12	2:4	0 F	M	A	M/P	M Tir	ne o	ат <u>01:20</u> : <u>РМ</u> АМ/РМ				
Insp	ectio	n Da	te		09/30/2	022 Establishment #	60531343	7		_	Emba	irgoe	d 0)						
Purp	oose	of In	spect	tion	Routine	O Follow-up	O Complaint			_	elimin		_		Cor	sultation/Other				
Risi	Cat	egon	,		01	2 2	03			04				Fo	ilow-	up Required 🕱 Yes O No	Number of Se	ats		
			isk I													to the Centers for Disease Contro control measures to prevent illnes		ion	_	
				45 0	contributing to											INTERVENTIONS	s or injery.			
		(#*	rk de	algna	ted compliance st											ach item as applicable. Deduct points for cat	egory or subcateg	1017.)		
IN	⊧in co	ompīla	nce			iance NA=not applicable mpliance Status	NO=not observ		R		»s=∞	recte	d on-s	ite duri	ng ins	Pection R=repeat (violation of the s Compliance Status			R	WT
	IN	ουτ	NA	NO		Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Te	mperature	_	_	
1	鬣	0			Person in charg performs duties	e present, demonstrates k	nowledge, and	0	0	5	16	23	0	0	0	Control For Safety (TCS) Fo Proper cooking time and temperatures		01	o	
			NA	NO		Employee Health	er mending					õ	ŏ	X		Proper reheating procedures for hot holding	,	8	õ	5
	X	8				nd food employee awarene estriction and exclusion	rss; reporting	6	0	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking, a Public Health Control	and Time as			
	-	-	NA	NO	,	Good Hygienic Practice		-		-	18	×	0	0	0	Proper cooling time and temperature		0		
4	邕	8		_		asting, drinking, or tobacco om eyes, nose, and mouth		0	0	5	19	0 23	0	<u>2</u>	0	Proper hot holding temperatures Proper cold holding temperatures		8	0	
	IN	OUT	NA	NO	Preve	nting Contamination by					21	100			0	Proper date marking and disposition		ŏ	ŏ	5
	×	0				d properly washed ontact with ready-to-eat for	ods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures	and records	0	0	
7	邕	<u> </u>	0	0	alternate proces	dures followed		0	0			IN	OUT	NA	NO	Consumer Advisory	a do an a shu d	_	_	
	IN	OUT	NA	NO	Handwashing s	inks properly supplied and Approved Source	accessible		D¥(×	23	0	0	篱		Consumer advisory provided for raw and u food	ndercooked	0	0	4
	8		0	~		rom approved source at proper temperature			0			IN	OUT		NO	Highly Susceptible Populati				
11	ž	ŏ	<u> </u>		Food in good co	ondition, safe, and unadulte		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods n	ot offered	0	٥	5
		0	X	0	destruction	is available: shell stock tag	gs, parasite	0	0			IN	OUT			Chemicals				
		OUT	NA	NO	Food separated	tection from Contamin and protected	ation	0	0	4	25	0 炭	8	X		Food additives: approved and properly use Toxic substances properly identified, stored		8		5
		ŏ			Food-contact su	urfaces: cleaned and saniti			ŏ			ÎN	OUT	NA	NO	Conformance with Approved Pro	cedures	_	_	
15	X	0			Proper dispositi served	on of unsafe food, returned	d food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized proc HACCP plan	cess, and	0	0	5
				Gov	vi Retail Prac	tices are preventive :	measures to cu	vatro	l the	intr	oduc	tion	of	atho		, chemicals, and physical objects i	ato foods			
						aces are preventive i				ETA					gena	, chemicals, and physical objects i	10000			
				00	T=not in compliant		COS=corre	icted o	n-site	during				3		R-repeat (violation of the same				
		OUT				mpliance Status le Feed and Water		COS	R	WT			UT			Compliance Status Utensils and Equipment		cos	R	WT
2					ed eggs used wh				8		4	5				nfood-contact surfaces cleanable, properly	designed,	0	0	1
	0	0				ialized processing method	5	ő	0	2	4	6	-			and used g facilities, installed, maintained, used, test	etrice	0	0	1
	_	OUT	Prop	er co		Temperature Control ed; adequate equipment for	or temperature	-			4		_			tact surfaces clean		-	-	1
3		~	contr	rol			or compensions	0	0	2		0	TUK			Physical Facilities				
3	2				properly cooked thawing method			8	0	1	4	_	_			water available; adequate pressure talled; proper backflow devices		응	윙	2
	4	0	<u> </u>		eters provided an	nd accurate		ō	0	1	5	0	o [8	Sewage	and	waste water properly disposed		0	0	2
3	_	OUT O	Food	10000		od Identification inal container, required rec	ande available	0	0	1	5	_	_			s: properly constructed, supplied, cleaned use properly disposed; facilities maintained		0	0	1
-	_	OUT	F 000	prop		n of Food Contaminatio		Ľ	<u> </u>	-	5		-	-		ities installed, maintained, and clean		-	8	1
3	_	-	Insec	ts, ro	dents, and anim			0	0	2	5	_				ntilation and lighting; designated areas used	4 E	_	0	1
3	7	X	Cont	amin	ation prevented of	during food preparation, sto	orage & display	0	0	1		0	υт			Administrative items				
3	_	-	-		cleanliness			0	0	1	5					nit posted		0	0	0
_	9 0			- N	ths; properly use ruits and vegetal				0	1	5	5	0 1	fost re	cent	Inspection posted Compliance Status		O YES		WT
		OUT			Pro	per Use of Utensils				_				_		Non-Smokers Protection Ac	t		-	
4	1 2				nsils; properly st equipment and lin	ored tens; properly stored, dried	i, handled		8		5	8				with TN Non-Smoker Protection Act ducts offered for sale		힁	0	0
- 4	3	0	Sing	e-use		inticles; properly stored, us		0	<u></u>	1	5	9				oducts are sold, NSPA survey completed		ŏ	0	
						r itams within tan (40) dame	nav rasult in suscess				-		abilities.	ment or	urred a	Repeated violation of an identical risk factor m	ar result in respect	elen -	1	r lood
serv	ce es	Lablis	hmer	t perm	nit. Items identified	d as constituting imminent he	alth hazards shall b	e corre	cted i	immed	iately	or op	eration	ns shall	ceas	Nopeated woration of an identical risk factor in a. You are required to post the food service esti- ling a written request with the Commissioner wi	ablishment permit i	in a c	onspi	icuous
						68-14-708, 68-14-709, 68-14-71							\frown			and a second	- and red only a			

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	1Cm

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09/30/2022 Date

Signature of I	Person In Charge
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09/30/2022	(ah A)
Date	Signature of Environmental Health Specialist

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

I	PH-2267 (Rev. 6-15)	Free food safety training clas	Free food safety training classes are available each month at the county health department.				
l	Priszzor (Nev. 0-15)	Please call () 4232098110	to sign-up for a class.	RDA 629		
		,					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Jersey Mike's Establishment Number # 605313437

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
3 sink - sani bucket	Quat	300								

Equipment Temperature	
Description	Temperature (Fahrenheit)

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Ham	Cold Holding	39		
Salami	Cold Holding	39		
Lettuce shred	Cold Holding	41		
Cut toms	Cold Holding	41		
Cut toms	Cooling	47		
Raw beef	Cold Holding	31		
Roast beef	Cold Holding	41		

Observed Violations

Total # 3 Repeated # ()

8: Hand sink turned off with no paper towels.

37: Unwrapped meats in display cooler 54: Unshieldedlights in freezer.



Establishment Information

Establishment Name: Jersey Mike's

Establishment Number : 605313437

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: Observed employee washing hands after handling money

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

9: Approved source

- 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: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: Sliced to atoes cooling in appropriate time frame
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See food temps
- 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: Jersey Mike's

Establishment Number: 605313437

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: Jersey Mike's

Establishment Number # 605313437

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	HUD	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments