Food Establishment Inspection Report

Score: 92

Establishment Name: JERSEY MIKES

Establishment ID: 3034011245

Date: 05 / 09 / 2013 Status Code: A

Time In: 03 : 10 ○ am ⊗ pm Time Out: 05 : 10 ○ am ⊗ pm

Total Time: 2 hrs 0 minutes

Category #: II

Establishment Type: Fast Food Restaurant

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 5940 N UNIVERSITY

City: WINSTON SALEM

State: NC Zip: 27105

County: 34 Forsyth

Permittee: J J SUBS LLC

Telephone:

⊗ Inspection

○ Re-Inspection

Wastewater System:

⊗ Municipal/Community

○ On-Site System

Water Supply:

⊗ Municipal/Community

○ On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
R= Repeat Violation
VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury.

	Compliance Status		OUT	CDI	R	VR
	Supervision	.2652				
1	○ IN ⊗ OUT ○ N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ 2 ⊗ 0	○	○	○
	Employee Health	.2652				
2	○ IN ⊗ OUT	Management, employees knowledge; responsibilities & reporting	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
3	⊗ IN ○ OUT	Proper use of reporting, restriction & exclusion	○ 3 ○ 1.5 ○ 0	○	○	○
	Good Hygienic Practices	.2652, .2653				
4	○ IN ⊗ OUT	Proper eating, tasting, drinking, or tobacco use	○ 2 ⊗ 1 ○ 0	⊗	⊗	○
5	⊗ IN ○ OUT	No discharge from eyes, nose, and mouth	○ 1 ○ 0.5 ○ 0	○	○	○
	Preventing Contamination by Hands	.2652, .2653, .2655, .2656				
6	○ IN ⊗ OUT	Hands clean & properly washed	○ 4 ○ 2 ⊗ 0	⊗	○	○
7	⊗ IN ○ OUT ○ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3 ○ 1.5 ○ 0	○	○	○
8	⊗ IN ○ OUT	Handwashing sinks supplied & accessible	○ 2 ○ 1 ○ 0	○	○	○
	Approved Source	.2653, .2655				
9	⊗ IN ○ OUT	Food obtained from approved source	○ 2 ○ 1 ○ 0	○	○	○
10	○ IN ○ OUT ⊗ N/O	Food received at proper temperature	○ 2 ○ 1 ○ 0	○	○	○
11	⊗ IN ○ OUT	Food in good condition, safe & unadulterated	○ 2 ○ 1 ○ 0	○	○	○
12	○ IN ○ OUT ⊗ N/A ○ N/O	Required records available: shellstock tags, parasite destruction	○ 2 ○ 1 ○ 0	○	○	○
	Protection from Contamination	.2653, .2654				
13	⊗ IN ○ OUT ○ N/A ○ N/O	Food separated & protected	○ 3 ○ 1.5 ○ 0	○	○	○
14	○ IN ⊗ OUT	Food-contact surfaces: cleaned & sanitized	○ 3 ⊗ 1.5 ○ 0	⊗	○	○
15	⊗ IN ○ OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ 2 ○ 1 ○ 0	○	○	○
	Potentially Hazardous Food TIme/Temperature	.2653				
16	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooking time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
17	○ IN ○ OUT ○ N/A ⊗ N/O	Proper reheating procedures for hot holding	○ 3 ○ 1.5 ○ 0	○	○	○
18	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooling time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
19	⊗ IN ○ OUT ○ N/A ○ N/O	Proper hot holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
20	○ IN ⊗ OUT ○ N/A ○ N/O	Proper cold holding temperatures	○ 3 ⊗ 1.5 ○ 0	⊗	○	○
21	○ IN ⊗ OUT ○ N/A ○ N/O	Proper date marking & disposition	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
22	○ IN ○ OUT ⊗ N/A ○ N/O	Time as a public health control: procedures & records	○ 2 ○ 1 ○ 0	○	○	○
	Consumer Advisory	.2653				
23	○ IN ○ OUT ⊗ N/A	Consumer advisory provided for raw or undercooked foods	○ 1 ○ 0.5 ○ 0	○	○	○
	Highly Susceptible Populations	.2653				
24	○ IN ○ OUT ⊗ N/A	Pasteurized foods used; prohibited foods not offered	○ 3 ○ 1.5 ○ 0	○	○	○
	Chemical	.2653, .2657				
25	○ IN ○ OUT ⊗ N/A	Food additives: approved & properly used	○ 1 ○ 0.5 ○ 0	○	○	○
26	⊗ IN ○ OUT ○ N/A	Toxic substances properly identified stored, & used	○ 2 ○ 1 ○ 0	○	○	○
	Conformance with Approved Procedures	.2653, .2654, .2658				
27	○ IN ○ OUT ⊗ N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	○ 2 ○ 1 ○ 0	○	○	○

Food Establishment Inspection Report, continued

Establishment Name: JERSEY MIKES Establishment ID: 3034011245

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

   IN= In Compliance, OUT= Not in compliance
   N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

   CDI= Corrected during Inspection
   R= Repeat Violation
   VR= Verification Required

   Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

First	*Last*
Roy	Wheeler

Person in Charge (Print)

Person in Charge (Signature)

First	*Last*
Kenneth	Michaud

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (____) ____ - _____

Verification Required Date: ___ / ___ / _____

REHS ID: 2259 - Michaud, Kenneth

No. of Risk Factor/ Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 1

Good Retail Practices

Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Compliance Status		OUT	CDI	R	VR
	Safe Food and Water	.2653, .2655, .2658				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	⊗ IN ○ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ○ 0.5 ○ 0	○	○	○
32	○ IN ○ OUT ⊗ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	○ IN ○ OUT ○ N/A ⊗ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ⊗ 1 ○ 0	○	○	○
38	⊗ IN ○ OUT	Personal cleanliness	○ 1 ○ 0.5 ○ 0	○	○	○
39	⊗ IN ○ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ○ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	⊗ IN ○ OUT	Gloves used properly	○ 1 ○ 0.5 ○ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ⊗ 1 ○ 0	○	○	○
46	⊗ IN ○ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ○ 0	○	○	○
47	○ IN ⊗ OUT	Non-food contact surfaces clean	○ 1 ⊗ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ⊗ 0.5 ○ 0	○	○	○
52	○ IN ⊗ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ⊗ 0.5 ○ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	○ 1 ⊗ 0.5 ○ 0	○	○	○
54	⊗ IN ○ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ○ 0	○	○	○
		Total Deductions:	8			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: JERSEY MIKES

Establishment ID: 3034011245

Date: 05/09/2013

Status Code: A

Category #: II

Email 1:

Email 2:

Email 3:

Location Address: 5940 N UNIVERSITY

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27105

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: J J SUBS LLC

Telephone:

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Philly	Grill	165	Chicken salad	Deli display	42	Chlorine	Sanitizing compartment	100
Sliced	Grill make unit	58	Turkey	Deli display	45			
Shredded	Grill make unit	56	Ham	Deli display	45			
Sliced cheese	Grill make unit	53	Shredded	Walk in cooler	45			
Sliced	Front make unit	56	Turkey	Walk in cooler	44			
Shredded	Front make unit	58	Ham	Walk in cooler	44			
Sliced cheese	Front make unit	54	Hot water	Three compartment sink	143			
Tuna salad	Deli display	43	Wash solution	Three compartment sink	86			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

Spell

1 2-102.12 Certified Food Protection Manager - No manager was present during inspection, also, no ANSI approved food safety course certificate was present at inspection - managers must be present during inspection and must be ANSI approved food safety course certified by Jan 1, 2014

2 2-103.11 (M) Person in Charge-Duties - No formal policy exists for an employee health policy - must have a health policy in place either restricting or excluding employees from work when sick - gave cd from health department with employee health policy on disk

4 2-401.11 Eating, Drinking, or Using Tobacco - Employee drinks stored on rack above bread speed rack - all employee drinks must be stored with a tight fitting lid and below any food contact/prep areas - store drinks in designated area for employee drinks - drinks were either discarded or moved

6 2-301.14 When to Wash - Observed employee touch shirt and scratch arm and then attempt to handle a food contact surface - employees must wash hands when returning to work, especially after touching clothes or potentially contaminated surfaces - informed him to wash hands before beginning food prep

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Observations and Corrective Actions

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Spell

14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - Slicer in back area had alot of dried debris and fuzz from towel present - thoroughly clean and sanitize after use - employee broke down slicer and cleaned and sanitized so it is free from debris build-up - also, cannot use towels to clean as it leaves fuzz when drying blade and components - must air dry utensils and food equipment

20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - Items in both make units not holding temp - since items had been placed out in the morning, potentially hazardous items were thrown away - repair TRUE make unit cooler in grill area so it operates under manufacturer's specifications

21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - No date mark could be identified on tuna or chicken salads - if potentially hazardous ready to eat foods are kept over 24 hours, items must be properly date marked by having both date prepared and date discarded/consumed and held for no more than 4 days if the temp is between 41 and 45 deg F or 7 days if held at 41 deg F or less

37 3-305.11 Food Storage-Preventing Contamination from the Premises - Open bag of corn meal near grill area - make sure all opened bags of dry goods are stored in a sealed container

45 4-201.11 Equipment and Utensils-Durability and Strength - Have True make unit cooler repaired as soon as possible so it maintains temp and operates under manufacturer's specifications under normal conditions - checked temps which were high, left cooler closed for remainder of inspection and ambient air temp did not drop - since the potentially hazardous items had been held over 4 hours ours in unit, items were thrown away
4-501.11 Good Repair and Proper Adjustment-Equipment - Repair caulking on backsplash of three compartment sink and around hood so it is in good repair and properly seals gaps

47 4-602.13 Nonfood Contact Surfaces - Clean hood screen as often as necessary so it is free from grease build-up; Some detailed cleaning needed on storage racks as they contain alot of dust and grime build-up; Clean microwave stand so it is free from debris build-up

51 5-501.17 Toilet Room Receptacle, Covered - Must have a covered trash receptacle in women's restroom

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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52 5-501.15 Outside Receptacles - Dumpster lids open - make sure to have dumpster doors and lids shut when not in use as to prevent pest and rodent harborage

53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - Repair gaps in ceiling tiles and around walls so no holes are present

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell