

Food Establishment Inspection Report

Score: 95

Establishment Name: JIMMY JOHNS 1529 Establishment ID: 3034012316
 Location Address: 2804 FAIRLAWN DRIVE Inspection Re-Inspection
 City: WINSTON SALEM State: NC Date: 11/25/2020 Status Code: A
 Zip: 27106 County: 34 Forsyth Time In: 1:45 PM Time Out: 3:35 PM
 Permittee: TARHEEL INVESTMENTS CORP Total Time: 1 hrs 50 min
 Telephone: (336) 602-1100 Category #: II
 Wastewater System: Municipal/Community On-Site System FDA Establishment Type: Fast Food Restaurant
 Water Supply: Municipal/Community On-Site Supply No. of Risk Factor/Intervention Violations: 3
 No. of Repeat Risk Factor/Intervention Violations: 3

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

| Good Retail Practices | | | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-----|-------------------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | |
| IN | OUT | N/A | NO | Compliance Status | OUT | CDI |
| Safe Food and Water .2653, .2655, .2658 | | | | | | |
| 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | <input type="checkbox"/> |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | <input type="checkbox"/> |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | <input type="checkbox"/> |
| Food Temperature Control .2653, .2654 | | | | | | |
| 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | <input type="checkbox"/> |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | <input type="checkbox"/> |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | <input type="checkbox"/> |
| 34 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | <input checked="" type="checkbox"/> |
| Food Identification .2653 | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | <input type="checkbox"/> |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | |
| 36 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Insects & rodents not present; no unauthorized animals | 2 | <input type="checkbox"/> |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | <input checked="" type="checkbox"/> |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | <input type="checkbox"/> |
| 39 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | <input type="checkbox"/> |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | 1 | <input type="checkbox"/> |
| Proper Use of Utensils .2653, .2654 | | | | | | |
| 41 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | <input checked="" type="checkbox"/> |
| 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | <input type="checkbox"/> |
| 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | <input checked="" type="checkbox"/> |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | <input type="checkbox"/> |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | |
| 45 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | <input checked="" type="checkbox"/> |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | <input type="checkbox"/> |
| 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | <input type="checkbox"/> |
| Physical Facilities .2654, .2655, .2656 | | | | | | |
| 48 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Hot & cold water available; adequate pressure | 2 | <input type="checkbox"/> |
| 49 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | <input checked="" type="checkbox"/> |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | <input type="checkbox"/> |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | <input type="checkbox"/> |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | <input checked="" type="checkbox"/> |
| 53 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | <input type="checkbox"/> |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | <input checked="" type="checkbox"/> |
| Total Deductions: | | | | | | 5 |



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHNS 1529
Location Address: 2804 FAIRLAWN DRIVE
City: WINSTON SALEM **State:** NC
County: 34 Forsyth **Zip:** 27106
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site System
Permittee: TARHEEL INVESTMENTS CORP
Telephone: (336) 602-1100

Establishment ID: 3034012316
 Inspection Re-Inspection **Date:** 11/25/2020
Comment Addendum Attached? **Status Code:** A
Water sample taken? Yes No **Category #:** II
Email 1: jimmyjohns1529@gmail.com
Email 2:
Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

| Item | Location | Temp | Item | Location | Temp | Item | Location | Temp |
|----------------|----------------------|------|-----------|----------------------|------|------|----------|------|
| hot water | 3 comp sink | 128 | aioli | upright cooler | 40 | | | |
| quat sanitizer | ppm 3 comp sink | 150 | tomatoes | make unit 2 | 40 | | | |
| roast beef | make unit 1 | 50 | lettuce | make unit 2 | 41 | | | |
| roast beef | make unit 2 | 48 | tomatoes | reach in make unit 2 | 37 | | | |
| salami | make unit 1 | 41 | lettuce | reach in make unit 2 | 40 | | | |
| ham | make unit 1 | 41 | bacon | walk in cooler | 41 | | | |
| cheese | reach in make unit 1 | 41 | cappicola | walk in cooler | 37 | | | |
| turkey | reach in make unit 1 | 35 | | | | | | |

Person in Charge (Print & Sign): Eric *First* Borges *Last*
Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

Eric Borges

Lauren Pleasants REHS

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date: 12/05/2020

REHS Contact Phone Number: (336) 703-3144



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section

• Food Protection Program



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHNS 1529

Establishment ID: 3034012316

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.

- 1 2-102.12 Certified Food Protection Manager - C - REPEAT but 0 pts due to memorandum- No certified food protection manager present during inspection. At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an ANSI-accredited program.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - REPEAT- Vegetable dicer, 3 metal bowls, scoop, and funnel soiled with food residue. Food-contact surfaces shall be clean to sight and touch. CDI- Utensils placed at 3 compartment sink to be rewashed.

4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Ice chute in drink machine in dining room soiled with pink buildup inside. Equipment such as ice machines and beverage nozzles shall be cleaned at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning frequency.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - REPEAT- In right side make unit, top layer of roast beef 50F. In left side make unit, top half of container of roast beef 45-48F. TCS foods shall be maintained at 41F or below. CDI- Roast beef portions voluntarily discarded. Avoid overstacking in containers.
- 34 4-302.12 Food Temperature Measuring Devices - PF - No food thermometer in establishment. A food temperature measuring device shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under Chapter 3. VERIFICATION required by 12/5/2020 of food temperature measuring device. Contact Lauren Pleasants at (336)703-3144 or pleasaml@forsyth.cc when thermometer is obtained.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C - Box of uncovered breads stored in freezer with bread touching the walls of the freezer. Bottles of mustard stored on the floor in dry storage. Food shall be stored where it is not exposed to splash, dust, or contamination, in a clean, dry location, and at least 6 inches off the floor. Maintain foods covered during storage. 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C - Ice scoop stored on soiled surface of ice machine. During pauses in dispensing, in use utensils shall be stored in the food with handles above the top of the food, on a clean portion of food preparation surface, or in a clean protected location. 0 pts.
- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C - In storage room, box of cups and box of straws stored on the floor. Single-service and single-use articles shall be stored at least 6 inches off the floor. 0 pts.
- 45 4-202.11 Food-Contact Surfaces-Cleanability - PF - One cracked plastic pan and rubber piece of vegetable dicer with damage. Multiuse food-contact surfaces shall be free of cracks, pits, inclusions, and similar imperfections, and shall be smooth. CDI- Equipment set aside to be discarded by PIC. //
- 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Replace torn gaskets on doors of both make units where needed, and on walk in freezer door. Repair walk in freezer condenser box to prevent ice accumulation. Recaulk 3 compartment sink to wall. Recaulk handwashing sink to wall in men's restroom. Equipment shall be maintained in good repair.
- 49 5-205.15 (B) System maintained in good repair - C - Hot water faucet on handwashing sink is hard to turn on and off. PIC stated new part has been ordered to repair it. Components of a plumbing system shall be maintained in good repair. 0 pts.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C - Dumpster is rusting along bottom seam all around. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair. Contact waste management company to replace dumpster. //
- 5-501.113 Covering Receptacles - C - Dumpster door left open. Maintain waste receptacles closed with tight-fitting lids and doors.
- 5-501.115 Maintaining Refuse Areas and Enclosures - C - Significant amount of litter and cardboard in dumpster area shared by 2 additional restaurants. A storage area for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean.
- 54 6-303.11 Intensity-Lighting - C - Lighting in restrooms measured 10-12 foot candles at sinks and toilets. The light intensity shall be at least 20 foot candles in toilet rooms. Increase lighting. 0 pts.