

Food Establishment Inspection Report

Score: 100

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Establishment ID: 3034012005

Location Address: 237 S STRATFORD RD

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 02 / 11 / 2020 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 10 : 20 ^{am} _{pm} Time Out: 11 : 28 ^{am} _{pm}

Permittee: TARHEEL INVESTMENTS LLC

Total Time: 1 hr 8 minutes

Telephone: (336) 721-7997

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 0

No. of Repeat Risk Factor/Intervention Violations: 0

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	N/O	Compliance Status	OUT	CDI	R	VR
Supervision .2652									
1	☒	☐	☐		PIC Present; Demonstration-Certification by accredited program and perform duties	<u>2</u>	<u>0</u>	☐	☐
Employee Health .2652									
2	☒	☐	☐		Management, employees knowledge; responsibilities & reporting	<u>3</u>	<u>15</u>	<u>0</u>	☐
3	☒	☐	☐		Proper use of reporting, restriction & exclusion	<u>3</u>	<u>15</u>	<u>0</u>	☐
Good Hygienic Practices .2652, .2653									
4	☒	☐	☐		Proper eating, tasting, drinking, or tobacco use	<u>2</u>	<u>1</u>	<u>0</u>	☐
5	☒	☐	☐		No discharge from eyes, nose or mouth	<u>1</u>	<u>05</u>	<u>0</u>	☐
Preventing Contamination by Hands .2652, .2653, .2655, .2656									
6	☒	☐	☐		Hands clean & properly washed	<u>4</u>	<u>2</u>	<u>0</u>	☐
7	☒	☐	☐		No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	<u>3</u>	<u>15</u>	<u>0</u>	☐
8	☒	☐	☐		Handwashing sinks supplied & accessible	<u>2</u>	<u>1</u>	<u>0</u>	☐
Approved Source .2653, .2655									
9	☒	☐	☐		Food obtained from approved source	<u>2</u>	<u>1</u>	<u>0</u>	☐
10	☐	☐	☒		Food received at proper temperature	<u>2</u>	<u>1</u>	<u>0</u>	☐
11	☒	☐	☐		Food in good condition, safe & unadulterated	<u>2</u>	<u>1</u>	<u>0</u>	☐
12	☐	☐	☒		Required records available: shellstock tags, parasite destruction	<u>2</u>	<u>1</u>	<u>0</u>	☐
Protection from Contamination .2653, .2654									
13	☒	☐	☐		Food separated & protected	<u>3</u>	<u>15</u>	<u>0</u>	☐
14	☒	☐	☐		Food-contact surfaces: cleaned & sanitized	<u>3</u>	<u>15</u>	<u>0</u>	☐
15	☒	☐	☐		Proper disposition of returned, previously served, reconditioned, & unsafe food	<u>2</u>	<u>1</u>	<u>0</u>	☐
Potentially Hazardous Food Time/Temperature .2653									
16	☐	☐	☒		Proper cooking time & temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
17	☐	☐	☒		Proper reheating procedures for hot holding	<u>3</u>	<u>15</u>	<u>0</u>	☐
18	☐	☐	☒		Proper cooling time & temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
19	☐	☐	☒		Proper hot holding temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
20	☒	☐	☐		Proper cold holding temperatures	<u>3</u>	<u>15</u>	<u>0</u>	☐
21	☒	☐	☐		Proper date marking & disposition	<u>3</u>	<u>15</u>	<u>0</u>	☐
22	☐	☐	☒		Time as a public health control: procedures & records	<u>2</u>	<u>1</u>	<u>0</u>	☐
Consumer Advisory .2653									
23	☐	☐	☒		Consumer advisory provided for raw or undercooked foods	<u>1</u>	<u>05</u>	<u>0</u>	☐
Highly Susceptible Populations .2653									
24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered	<u>3</u>	<u>15</u>	<u>0</u>	☐
Chemical .2653, .2657									
25	☐	☐	☒		Food additives: approved & properly used	<u>1</u>	<u>05</u>	<u>0</u>	☐
26	☒	☐	☐		Toxic substances properly identified stored, & used	<u>2</u>	<u>1</u>	<u>0</u>	☐
Conformance with Approved Procedures .2653, .2654, .2658									
27	☐	☐	☒		Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	<u>2</u>	<u>1</u>	<u>0</u>	☐

Good Retail Practices									
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.									
	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658									
28	☐	☐	☒		Pasteurized eggs used where required	<u>1</u>	<u>05</u>	<u>0</u>	☐
29	☒	☐	☐		Water and ice from approved source	<u>2</u>	<u>1</u>	<u>0</u>	☐
30	☐	☐	☒		Variance obtained for specialized processing methods	<u>1</u>	<u>05</u>	<u>0</u>	☐
Food Temperature Control .2653, .2654									
31	☒	☐	☐		Proper cooling methods used; adequate equipment for temperature control	<u>1</u>	<u>05</u>	<u>0</u>	☐
32	☐	☐	☒		Plant food properly cooked for hot holding	<u>1</u>	<u>05</u>	<u>0</u>	☐
33	☒	☐	☐		Approved thawing methods used	<u>1</u>	<u>05</u>	<u>0</u>	☐
34	☒	☐	☐		Thermometers provided & accurate	<u>1</u>	<u>05</u>	<u>0</u>	☐
Food Identification .2653									
35	☒	☐	☐		Food properly labeled: original container	<u>2</u>	<u>1</u>	<u>0</u>	☐
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657									
36	☒	☐	☐		Insects & rodents not present; no unauthorized animals	<u>2</u>	<u>1</u>	<u>0</u>	☐
37	☒	☐	☐		Contamination prevented during food preparation, storage & display	<u>2</u>	<u>1</u>	<u>0</u>	☐
38	☒	☐	☐		Personal cleanliness	<u>1</u>	<u>05</u>	<u>0</u>	☐
39	☒	☐	☐		Wiping cloths: properly used & stored	<u>1</u>	<u>05</u>	<u>0</u>	☐
40	☒	☐	☐		Washing fruits & vegetables	<u>1</u>	<u>05</u>	<u>0</u>	☐
Proper Use of Utensils .2653, .2654									
41	☒	☐	☐		In-use utensils: properly stored	<u>1</u>	<u>05</u>	<u>0</u>	☐
42	☒	☐	☐		Utensils, equipment & linens: properly stored, dried & handled	<u>1</u>	<u>05</u>	<u>0</u>	☐
43	☒	☐	☐		Single-use & single-service articles: properly stored & used	<u>1</u>	<u>05</u>	<u>0</u>	☐
44	☒	☐	☐		Gloves used properly	<u>1</u>	<u>05</u>	<u>0</u>	☐
Utensils and Equipment .2653, .2654, .2663									
45	☒	☐	☐		Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	<u>2</u>	<u>1</u>	<u>0</u>	☐
46	☒	☐	☐		Warewashing facilities: installed, maintained, & used; test strips	<u>1</u>	<u>05</u>	<u>0</u>	☐
47	☒	☐	☐		Non-food contact surfaces clean	<u>1</u>	<u>05</u>	<u>0</u>	☐
Physical Facilities .2654, .2655, .2656									
48	☒	☐	☐		Hot & cold water available; adequate pressure	<u>2</u>	<u>1</u>	<u>0</u>	☐
49	☒	☐	☐		Plumbing installed; proper backflow devices	<u>2</u>	<u>1</u>	<u>0</u>	☐
50	☒	☐	☐		Sewage & waste water properly disposed	<u>2</u>	<u>1</u>	<u>0</u>	☐
51	☒	☐	☐		Toilet facilities: properly constructed, supplied & cleaned	<u>1</u>	<u>05</u>	<u>0</u>	☐
52	☒	☐	☐		Garbage & refuse properly disposed; facilities maintained	<u>1</u>	<u>05</u>	<u>0</u>	☐
53	☒	☐	☐		Physical facilities installed, maintained & clean	<u>1</u>	<u>05</u>	<u>0</u>	☐
54	☒	☐	☐		Meets ventilation & lighting requirements; designated areas used	<u>1</u>	<u>05</u>	<u>0</u>	☐
Total Deductions:						<u>0</u>			



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.

CR
OF



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Location Address: 237 S STRATFORD RD

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: TARHEEL INVESTMENTS LLC

Telephone: (336) 721-7997

Establishment ID: 3034012005

☒ Inspection ☐ Re-Inspection Date: 02/11/2020

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: II

Email 1: jimmyjohns1063@gmail.com

Email 2: _____

Email 3: _____

Temperature Observations

Cold Holding Temperature is now 41 Degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Roast Beef	cold table 1	36	Turkey	cold table 2	36			
Ham	cold table 1	36	Ham	cold table 2	37			
Turkey	cold table 1	37	Ambient	walk-in cooler	36			
Lettuce	cold table 1	41	Hot Water	3-compartment sink	135			
Sprouts	cold table 1	41	C. Sani	3-compartment sink	50			
Tomatoes	cold table 1	37	Serv Safe	Brannon Jones 12-12-21	00			
Tuna	cold table 1	38						
Roast Beef	cold table 2	36						

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

Lock
Text



Person in Charge (Print & Sign): *First* Brannon *Last* Jones

Regulatory Authority (Print & Sign): *First* Victoria *Last* Murphy

[Signature]
[Signature]

REHS ID: 2795 - Murphy, Victoria

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3814



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Establishment ID: 3034012005

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Establishment ID: 3034012005

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Establishment ID: 3034012005

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



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHN'S GOURMET SANDWICHES

Establishment ID: 3034012005

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

