Food Establishment Inspection Report Score: 98

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Es	tab	lis	hm	ner	nt Name: JERSEY MIKE'S SUBS #315	6							Е	st	ablishment ID: 3034011888						
					ess: 1314 CREEKSHIRE WAY								_		X Inspection ☐Re-Inspection						
City:WINSTON SALEM						State: NC						Date: 01/21/2020 Status Code: A									
Zip: 27103 County: 34 Forsyth							State.					Time In:1:40 PM Time Out: 3:17 PM									
Permittee: CAROLINA SNO, INC													Total Time: 1 hrs 37 min								
				-	· · · · · · · · · · · · · · · · · · ·										ry #: II						
Te	lep	ho	ne	: (336) 893-9044									_	stablishment Type: Fast Food Restaura	ant	-				
Wa	st	ew	ate	er S	System: Municipal/Community [_0	n-	Site	Sy	ste	m				Risk Factor/Intervention Violations: 1				_		
Wa	ite	r S	up	ply	y:	Site	s	upp	ly						Repeat Risk Factor/Intervention Violations		0				
										7.											
					ness Risk Factors and Public Health Int										Good Retail Practices			do			
					ibuting factors that increase the chance of developing foods ventions: Control measures to prevent foodborne illness or			55.			Good	d Re	tail F	raci	tices: Preventative measures to control the addition of patho and physical objects into foods.	ogens, cne	mica	115,			
П	IN	DUT	N/A	N/O	Compliance Status	OL	Л	CDI	R VF	╬	IN	OUT	N/A	N/O	Compliance Status	OUT	CDI	R	VR		
_	uper	_	$\overline{}$.2652		Ţ			5	Safe F	000	d an	d W	ater .2653, .2655, .2658						
1		X			PIC Present; Demonstration-Certification by accredited program and perform duties	X	0			2	3		X		Pasteurized eggs used where required	1 05 0					
$\overline{}$	mplo	-	Hea	alth	.2652			1		25					Water and ice from approved source	210		미			
\rightarrow	\rightarrow		4		Management, employees knowledge; responsibilities & reporting	3 1.	0			30			図		Variance obtained for specialized processing methods	1 05 0					
	- 1				Proper use of reporting, restriction & exclusion	3 1.	5 0				ood	Ten	nper	atur	e Control .2653, .2654						
_	$\overline{}$		ieni	c Pr	actices .2652, .2653					3					Proper cooling methods used; adequate equipment for temperature control	1 05 0					
\vdash	-		4		Proper eating, tasting, drinking, or tobacco use	2 1	0	14	믹	33			\boxtimes		Plant food properly cooked for hot holding	1 0.5 0					
<u> </u>					No discharge from eyes, nose or mouth	1 0.	9 0			3	П	П		N	Approved thawing methods used	1 05 0	П	П	Г		
_	_	$\overline{}$	g Co	nta	mination by Hands .2652, .2653, .2655, .2656	l - 1 -	1			3			F	F	Thermometers provided & accurate	1 05 0			_		
\rightarrow	\rightarrow		_	_	Hands clean & properly washed No bare hand contact with RTE foods or pre-	4 2	0	$\overline{}$	먁	4	ood	\sqsubseteq	ntific	atio		المالية	1	اكا			
\vdash	\rightarrow	-	미		approved alternate procedure properly followed	3 1.	9 0	몓		35	T				Food properly labeled: original container	210					
					Handwashing sinks supplied & accessible	2 1	0	<u> </u>		1		ntio	n of	Foo	od Contamination .2652, .2653, .2654, .2656, .265	7					
$\overline{}$	ppro	$\overline{}$	Sou	urce			P		-	36					Insects & rodents not present; no unauthorized animals	2 1 0					
\vdash	\rightarrow		_		Food obtained from approved source	2 1	0	=		1137		П			Contamination prevented during food	2 1 0	П	П	_		
10	미	미		X	Food received at proper temperature	2 1	D	미		38	-		Н		preparation, storage & display Personal cleanliness	1 0.5 0	Н		_		
11	⊠	미			Food in good condition, safe & unadulterated	2 1	0] ⊢	-	-	Н	H	Wiping cloths: properly used & stored	77	1		_		
12			◩		Required records available: shellstock tags, parasite destruction	2 1	0			38	-			H		1030			_		
Р	rote	tion	fro	m C	ontamination .2653, .2654				Ţ	40		- 11		f t be	Washing fruits & vegetables	1 0.5 0	Ш	Ш	L		
-	_				Food separated & protected	3 1.	—			1	_	r u	58 OI	Ute	ensils .2653, .2654 In-use utensils: properly stored	1 0.5 0		П			
14	⊠	미			Food-contact surfaces: cleaned & sanitized	3 1.	9 0			ıl⊢	-	-	Н	H	Utensils, equipment & linens: properly stored,		-	Н	Н		
15		미			Proper disposition of returned, previously served, reconditioned, & unsafe food	$\overline{}$	$\overline{}$			42	-			_	dried & handled	1 0.5 0	Н		\vdash		
Р	oten	tiall	/ Ha	zar	dous Food Time/Temperature .2653					4					Single-use & single-service articles: properly stored & used	1 0.5 0	回				
16	⊠	미	미		Proper cooking time & temperatures	3 1.	9 0] 44					Gloves used properly	1 0.5 0					
17				X	Proper reheating procedures for hot holding	3 1.	9 0				Jtens	ils a	and l	Equ	ipment .2653, .2654, .2663 Equipment, food & non-food contact surfaces						
18	ᅵ		司	X	Proper cooling time & temperatures	3 1.	6 0			1 4					approved, cleanable, properly designed, constructed, & used	210					
19	M	ᆔ	ᅵ	П	Proper hot holding temperatures	3 1.	6 0	IT		44					Warewashing facilities: installed, maintained, &	1030	Н		_		
${}$	\rightarrow	$=$ \downarrow	ᆲ		Proper cold holding temperatures	\Box	6 0	\Box		Ⅎ⊢	-				used; test strips Non-food contact surfaces clean		-	-	_		
${}$	\rightarrow	-	긤	픕	Proper date marking & disposition	\vdash	+	+	_	┨┝	hysi		Faci	litie		ЩЩХ	빈		_		
\vdash	\rightarrow	=	=	븐	Time as a public health control: procedures &	\vdash	+	-		43	T			1100	Hot & cold water available; adequate pressure	210	П		F		
_	_	_		Liles	records	2 1	0			49	-		H	\vdash	Plumbing installed; proper backflow devices	211	-	-	-		
23	onsu	_	Ad	VISC	Consumer advisory provided for raw or	T In	al n			3 I—	-	\vdash	H				-	-	-		
$\overline{}$	_	_	_	otibl	undercooked foods le Populations .2653	الله الله الله الله الله الله الله الله	10	السار		50	-				Sewage & waste water properly disposed Toilet facilities: properly constructed, supplied	2110	Н	Н	Н		
$\overline{}$	$\overline{}$	$\overline{}$	Ø		Pasteurized foods used; prohibited foods not offered	3 1.	9 0			5	一				& cleaned	1 0.5 0	归	믜			
_	hem	_			.2653, .2657					52					Garbage & refuse properly disposed; facilities maintained	1 0.5 0					
25	미	미	Ø		Food additives: approved & properly used	1 0.	9 0			53					Physical facilities installed, maintained & clean	11090					
26	Ø	ᅵ	司		Toxic substances properly identified stored, & used	2 1	0			5					Meets ventilation & lighting requirements; designated areas used	1050					
	_,				h Approved Procedures .2653, .2654, .2658		_		_	-11			-			1 1 1	1				



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Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan



Total Deductions: 2

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	Commer	nt Adde	enaum to	F000 E8	stabiisnme	nτ	Inspection	Report		
Establishm	nent Name: JERSEY	MIKE'S SU	IBS #3156		Establishmer	nt IE): 3034011888			
Location City: WIN County: 3 Wastewate Water Sup	Address: 1314 CREE ISTON SALEM 34 Forsyth er System: Municipal/Co	mmunity	/AY Sta Zip: 27103 On-Site System	ate: <u>NC</u>	Inspection					
Telephor	ne: (336) 893-9044			Email 3:						
			Tempe	rature Ot	oservations					
	Effectiv	ve Janua	ary 1, 2019	Cold Ho	olding is no	w 4	1 degrees o	r less		
Item	Location	Temp	Item	Location	Te	emp	Item	Location	Temp	
Philly Steak	final cook	195.0	Turkey	display case	39	0.0	C. Sani	3-compartment sink	50.0	
Tomatoes	grill make-unit	36.0	Peppered Ham	display case	40	0.0	Hot Water	3-compartment sink	147.0	
Lettuce	grill make-unit	37.0	Cooked Ham	display case	40	0.0				
Mushrooms	grill make-unit	38.0	Lettuce	serving line	41	1.0				
Meatballs	hot holding	163.0	Tomatoes	serving line	41	1.0				
Marinara	hot holding	152.0	Tuna	walk-in coole	er 38	3.0				
Tuna	display case	38.0	Tomatoes	walk-in coole	er 40	0.0				
Roast Beef	display case	39.0	Roast Beef	walk-in coole	er 38	3.0				

walk-in cooler

Roast Beef

First Last Person in Charge (Print & Sign): Spencer Blue First Last Regulatory Authority (Print & Sign): Victoria Murphy

REHS ID: 2795 - Murphy, Victoria

REHS Contact Phone Number: (336) 703-3814

Verification Required Date:



Roast Beef

display case



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JERSEY MIKE'S SUBS #3156 Establishment ID: 3034011888

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.

- 2-102.11 Demonstration C: There was no certified food protection manager on shift during the inspection. The person in charge shall demonstrate knowledge of foodborne disease prevention, application of hazard analysis and critical control point principles, and the requirements of this code. The person in charge shall demonstrate this knowledge by being an certified food protection manger who has shown proficiency of required information through passing a test that is part of an accredited program.
- 47 4-602.13 Nonfood Contact Surfaces C: Cleaning on condiment shelf and shelves in the walk-in cooler. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues. 0-points
- 5-203.14 Backflow Prevention Device, When Required P: A hose gun was hooked to the hose and no backflow preventer was connected for continuous pressure. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law. CDI: PIC removed hose gun