Food Establishment Inspection Report Score: 94.5 Establishment Name: SUBWAY-JENICEK FOODS LLC Establishment ID: 3034012719 Location Address: 3277 ROBINHOOD ROAD Date: 01/12/2021 City: WINSTON SALEM Status Code: U State: NC County: 34 Forsyth Time In: 1:30 PM Time Out: 3:25 PM Zip: 27106 Total Time: 1 hrs 55 min Permittee: JENICEK FOODS LLC Category #: II Telephone: (336) 760-1917 FDA Establishment Type: Wastewater System: Municipal/Community On-Site System No. of Risk Factor/Intervention Violations: 3 Water Supply: Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 0 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals Public Health Interventions: Control measures to prevent foodborne illness or injury and physical objects into foods. IN OUT N/A N/O Compliance Status IN OUT N/A N/O Compliance Status CDI R VR Supervision .2652 Safe Food and Water .2653. .2655. .2658 PIC Present; Demonstration-Certification by accredited program and perform duties عاد اعاق 28 🖂 🖂 🖂 Pasteurized eggs used where required Employee Health .2652 200 -29 🛛 🗆 Water and ice from approved source Management, employees knowledge; responsibilities & reporting 2 🗆 🗆 Variance obtained for specialized processing 30 | | | | | | | 3 | 🛛 Proper use of reporting, restriction & exclusion 3150 - -Food Temperature Control .2653, .2654 Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🖾 🗆 equipment for temperature control 4 🗆 🛛 Proper eating, tasting, drinking, or tobacco use 32 0 0 0 0 X Plant food properly cooked for hot holding 5 🛛 Ι□ No discharge from eyes, nose or mouth 33 🛛 🗀 🗀 🗀 Approved thawing methods used Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🖾 🗆 Thermometers provided & accurate 420-6 X Hands clean & properly washed Food Identification No bare hand contact with RTE foods or pre- $\boxtimes$ 3 13 0 0 0 approved alternate procedure properly followed 35 🛛 🗆 Food properly labeled: original container 2100-0 N Handwashing sinks supplied & accessible 200 o o o Prevention of Food Contamination .2652, .2653, .2654, .2656, .265 .2653, .2655 Approved Source Insects & rodents not present; no unauthorized 36 🛛 🗆 | - | - | - | - | - | 9 🛛 م ام امالاتات Food obtained from approved source Contamination prevented during food 37 🛛 🗀 210 0 0 0 preparation, storage & display 10 Food received at proper temperature (2)M(0) (2) (2) (2) 38 🗆 🖾 Personal cleanliness Food in good condition, safe & unadulterated 2000 o o o 39 🖾 🗀 Wiping cloths: properly used & stored Required records available: shellstock tags, 12 🗆 | | | | | | | | | | parasite destruction 40 🖾 🗀 🗀 Washing fruits & vegetables Protection from Contamination Proper Use of Utensils □ □ □ Food separated & protected 3150 - -41 🖾 🗆 In-use utensils: properly stored 14 🛛 3130 - -Food-contact surfaces: cleaned & sanitized Utensils, equipment & linens: properly stored, 42 🗆 🗖 Proper disposition of returned, previously served, dried & handled 15 🛛  $\Box$ reconditioned, & unsafe food Single-use & single-service articles: properly 43 🛛 🗆 Potentially Hazardous Food Time/Temperature stored & used □ X □ Proper cooking time & temperatures 3190 - -44 🛛 🗀 Gloves used properly Utensils and Equipment .2653, .2654, .2663 3130 - -Equipment, food & non-food contact surfaces 45 🔲 🛛 approved, cleanable, properly designed, constructed, & used 3 15 0 0 П ☐ ☐ ☐ ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & Proper hot holding temperatures 3150 - -46 🛛 🗆 3130 - -Proper cold holding temperatures |47| □ | 🖾 Non-food contact surfaces clean Proper date marking & disposition 3150 - -Physical Facilities .2654, .2655, .2656 Time as a public health control: procedures & 48 🛛 🔲 🔲 Hot & cold water available: adequate pressure 200 o o o records 49 XI 🗆 Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 50 🖾 🗆 200 o o o Sewage & waste water properly disposed undercooked foods Highly Susceptible Populations .2653 Toilet facilities: properly constructed, supplied 51 🛛 🗀 & cleaned Pasteurized foods used; prohibited foods not Garbage & refuse properly disposed; facilities maintained 52 X 🗆 Chemical .2653 ..2657 25 Food additives: approved & properly used 53 🗆 🛭 1 03 0 Physical facilities installed, maintained & clean Meets ventilation & lighting requirements;



27 🗆 🗆 🖾

Conformance with Approved Procedures

26

designated areas used

54 🔲

2653 2654 2658

Toxic substances properly identified stored, & used

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

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012719 Establishment Name: SUBWAY-JENICEK FOODS LLC Location Address: 3277 ROBINHOOD ROAD Date: 01/12/2021 State: NC City: WINSTON SALEM Comment Addendum Attached? Status Code: U Zip: 27106 County: 34 Forsyth Water sample taken? Yes X No Category #: Wastewater System: Municipal/Community On-Site System Email 1: JASMINEJENICEK@GMAIL.COM Water Supply: Municipal/Community ☐ On-Site System Permittee: JENICEK FOODS LLC Email 2: Telephone: (336) 760-1917 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Temp Item Location Location Temp Item 39 100 walk-in cooler hot water rest rooms marinara 39 200 walk-in cooler quat sani 3 comp sink (ppm) shredded cheese 42 00 Jasmine Jenicek 11/6/24 ServSafe steak makeline 41 chicken breast makeline 39 tuna salad makeline 39 shredded lettuce makeline 40 salami 2 door work top 138 hot water 3 comp sink

Person in Charge (Print & Sign): Jasmine

First

Jenicek

First

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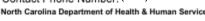
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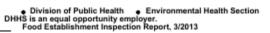
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REHS ID: 2519 - Welch, Aubrie Verification Required Date:











## Comment Addendum to Food Establishment Inspection Report

Establishment Name: SUBWAY-JENICEK FOODS LLC

Establishment ID: 3034012719

## 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 2-201.11 Ensure food employees understand when to report illnesses, symptoms and exposure. P Employee asked was unable to name the 5 reportable illnesses and symptoms. CDI - REHS reviewed information with employee and provided a copy of Employee Health Agreement to post in the kitchen. 4 2-401.11 Eating, Drinking, or Using Tobacco - C 2 employee drinks on shelf with single-service items including opened package of sub wrapping papers. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI - PIC relocated drinks to office. 26 7-201.11 Separation-Storage - P Several spray bottles of cleaning products/chemicals hanging from splashquard of prep sink. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-use articles by locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-use articles. CDI - chemicals relocated to chemical storage shelf. 38 2-303.11 Prohibition-Jewelry - C Food employee wearing watch, food employee wearing ring with stones. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands. 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C Small container of knives with food debris in its base. Cutting board stored behind faucet handles of prep sink. Cleaned equipment and utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination. 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Ice buildup on floor on walk-in freezer by door. Black handled serving spoon with pitted finish. Replace rusted chemical shelf, recondition or replace rusty shelf brackets over 3 comp sink, repair original sink stoppers in 3 comp sink,
- recondition rust under 3 comp sink drainboard, recondition rusted legs on prep sink (esp back left), replace missing handle plate cover on top handle of bread oven, cap or cut screw thread in handle to be below 2 threads. (note: all equipment concerns listed on Transitional Permit Addendum must be completed within 180 days of permit issuance; by JUNE 8, 2021) Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C Clean as needed, including but not limited to: shelving and vent in walk-in cooler, around splashguards at front hand sink. Nonfood contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C Recondition rust on door and doordrame of rear door. Replace bent/missing flashing connecting rear of walk-in to wall. Reseal around floor drain under 3 comp sink to create slope to eliminate right angles where floor drain extends above tiles. Repair dented coved base to left of 3 comp sink. Re-seat panel at top of walk-in freezer (back center). Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. (Note: all items listed on Transitional Permit Addendum must be completed by JUNE 8, 2021)
  - 6-501.12 Cleaning, Frequency and Restrictions C Clean floor drain for prep sink, clean dust from wall above walk-in cooler door, clean FRP walls such as behind 3 comp sink and above prep table, clean floors under equipment and along edges/in corners, such as in walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean.
- 6-305.11 Designation-Dressing Areas and Lockers C Employee cell phone, candy, gum on shelf above prep table. Lockers or other suitable 54 facilities shall be provided for the orderly storage of employees' clothing and other possessions.