

Food Establishment Inspection Report

Score: 94.5

Establishment Name: JIMMY JOHNS #2199

Establishment ID: 3034012234

Location Address: 120A CENTURY PLACE BLVD

City: KERNERSVILLE

State: NC

Zip: 27284

County: 34 Forsyth

Permittee: CLARK UNLIMITED LLC

Telephone: (336) 992-2800

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

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

☒ Inspection ☐ Re-Inspection

Date: 06/01/2021

Status Code: A

Time In: 10:50 AM

Time Out: 2:05 PM

Total Time: 3 hrs 15 min

Category #: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: 1

| Foodborne Illness Risk Factors and Public Health Interventions | | | | | | | | | | Good Retail Practices | | | | | | | | | | |
|---|-------------------------------------|-------------------------------------|-------------------------------------|---|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|--|-------------------------------------|-------------------------------------|-------------------------------------|---|-------------------------------------|-------------------------------------|-------------------------------------|--------------------------|-------------------------------------|--|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury. | | | | | | | | | | Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | |
| IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | IN | OUT | N/A | N/C | Compliance Status | OUT | CDI | R | VR | | |
| Supervision .2652 | | | | | | | | | | Safe Food and Water .2653, .2655, .2658 | | | | | | | | | | |
| 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | PIC Present; Demonstration-Certification by accredited program and perform duties | <input checked="" type="checkbox"/> | 0 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 28 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized eggs used where required | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Employee Health .2652 | | | | | | | | | | Food Temperature Control .2653, .2654 | | | | | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Good Hygienic Practices .2652, .2653 | | | | | | | | | | Food Identification .2653 | | | | | | | | | | |
| 4 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 31 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling methods used; adequate equipment for temperature control | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656 | | | | | | | | | | Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 | | | | | | | | | | |
| 6 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Hands clean & properly washed | 4 | 2 | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | 33 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Approved thawing methods used | 1 | 0.3 | 0 | <input type="checkbox"/> | <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 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 8 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | Proper Use of Utensils .2653, .2654 | | | | | | | | | | |
| Approved Source .2653, .2655 | | | | | | | | | | Utensils and Equipment .2653, .2654, .2663 | | | | | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 41 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 0.3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 42 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 43 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | <input checked="" type="checkbox"/> | 0.3 | 0 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 12 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| Protection from Contamination .2653, .2654 | | | | | | | | | | Physical Facilities .2654, .2655, .2656 | | | | | | | | | | |
| 13 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 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"/> | 0 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | <input checked="" type="checkbox"/> | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 47 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 0.3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | | | | | Conformance with Approved Procedures .2653, .2654, .2658 | | | | | | | | | | |
| 16 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper cooking time & temperatures | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | 27 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | Total Deductions: 5.5 | | | | | | | | | | |
| 18 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 19 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper hot holding temperatures | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 20 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 | 0 | <input type="checkbox"/> | <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 | 0.3 | 0 | <input type="checkbox"/> | <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 | 1.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| Chemical .2653, .2657 | | | | | | | | | | | | | | | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 0.3 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |
| 26 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 | 0 | <input type="checkbox"/> | <input type="checkbox"/> | | | | | | | | | | | |



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

Establishment Name: JIMMY JOHNS #2199

Location Address: 120A CENTURY PLACE BLVD

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

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

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

Permittee: CLARK UNLIMITED LLC

Telephone: (336) 992-2800

Establishment ID: 3034012234

☒ Inspection ☐ Re-Inspection Date: 06/01/2021

Comment Addendum Attached? ☒ Status Code: A

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

Email 1: jimmyjohnkernersville@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 |
|-----------------|-------------------------------|-------|------|----------|------|------|----------|------|
| cheese | make-unit 1 | 41.0 | | | | | | |
| roast beef | make-unit 1 | 41.0 | | | | | | |
| ham | make-unit 1 | 41.0 | | | | | | |
| turkey | make-unit 1 | 41.0 | | | | | | |
| sliced tomatoes | COOLING:make-unit 1 @ 11:30am | 56.0 | | | | | | |
| sliced tomatoes | COOLING:make-unit 1 @ 12:00pm | 53.0 | | | | | | |
| tuna | make-unit 2 | 36.0 | | | | | | |
| slice tomatoes | make-unit 2 | 40.0 | | | | | | |
| lettuce | make-unit 2 | 41.0 | | | | | | |
| turkey | make-unit 2 | 40.0 | | | | | | |
| roast beef | make-unit 2 | 41.0 | | | | | | |
| cheese | make-unit 2 | 41.0 | | | | | | |
| tuna | walk-in cooler | 39.0 | | | | | | |
| hot water | 3 compartment sink | 136.0 | | | | | | |
| quat sani | 3 comp sink 300ppm | 0.0 | | | | | | |
| quat sani | spray bottle 200ppm | 0.0 | | | | | | |

Person in Charge (Print & Sign): William *Erwin*

Regulatory Authority (Print & Sign): Damon *Thomas*

REHS ID: 2877 - Thomas, Damon

[Signature]

[Signature] REHS #2877

Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3135



North Carolina Department of Health & Human Services

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Establishment ID: 3034012234

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- The establishment did not have a certified food protection manager present- 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 American National Standards Institute (ANSI) accredited program.
- 6 2-301.12 Cleaning Procedure - P- One food employee completed a handwashing step but did not wash for an approved duration of time and did not use an effective barrier to turn the faucet off after washing- Food employees shall clean their hands and exposed portions of the arms for at least 15-20 seconds and utilize a clean barrier such as disposable towels to turn off manually operated faucet handles on a handwashing sink or on the handle of a restroom door to prevent the recontamination of the hands- CDI: The employee completed a second handwashing step using approved methods- 0 pts.
- 14 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Cleaning is needed to remove heavy build-up around the ice chute of the ice machine and the nozzles of the soda dispensing machine- The surfaces of utensils and equipment contacting food that is not potentially hazardous such as ice machines and nozzles of drink dispensing machines shall be cleaned at a frequency specified by the manufacturer or at a frequency necessary to preclude the accumulation of soil and mold.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C- Several squeeze bottles containing oil and vinegar, shakers of herbs and containers of sugar were in use without effective labeling with the names of the contents- Except for containers holding food that can be readily and unmistakably recognized, working containers holding food or food ingredients that have been removed from their original packages shall be identified by the common name of the food- 0 pts.
- 36 6-202.15 Outer Openings, Protected - C- The back door to the establishment was left open without an effective barrier to prevent the entrance of pests- A food establishment shall be protected against the entry of insects and rodents by closed, tight-fitting doors and windows- 0 pts.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- A measuring cup used to dispense sugar was stored inside of the container with the handle in contact with the surface of the food and a scoop used to dispense food from the sandwich make unit was stored in a container of standing water measured at 57F- During pauses in food preparation or dispensing in food that is not potentially hazardous utensils shall be stored with their handles above the top of the food within containers or equipment that can be closed. Utensils shall also be stored inside of water that is maintained at a temperature of at least 135F, under running water at a velocity to effectively flush particles to the drain or inside of the food and cleaned at least every 24 hours or as necessary to preclude the build-up of residue- 0 pts.
- 43 4-904.11 Kitchenware and Tableware-Preventing Contamination - C- REPEAT- Single service cups at the POS counter were stacked above the protective rim of the dispenser gasket- Single-service and single-use articles shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces are prevented.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- There is significant ice build-up on the door, fan and floor inside of the walk-in freezer (WIF) and significant rusting on the floor and walls and chipping on the shelving that needs to be reconditioned. Recondition the legs of the equipment table next to the handwashing sink to remove rusting- Equipment shall be maintained in a state of good repair.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Cleaning is needed for the bread rack inside of the walk-in cooler and the undersides of the drainboards for the 3 compartment sink- Nonfood contact surfaces of equipment shall be kept free of an accumulation of food residue, dust, dirt and other debris- 0 pts.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C- Repair or replace the broken lid for the dumpster- Receptacles for refuse, recyclables and returnables shall be maintained in good repair- 0 pts.
- 53 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Repair or replace the damaged caulk at the junction between the rear and side panels of the handwashing sink, the rear panel of the 3 compartment sink and the walls- Physical facilities shall be maintained in good repair- 0 pts.
- 54 6-303.11 Intensity-Lighting - C- Light intensity inside of the mens restroom was measured at 5.4- 7.5 Foot candles(Fc), women's 6.3- 8.0Fc, inside the walk-in cooler 1.0-7.6Fc and inside the walk-in freezer 5.1- 5.9Fc- The light intensity shall be at least 20 foot candles (Fc) at 30 inches above the floor in areas used for handwashing, warewashing and equipment and utensil storage and in toilet rooms, at least 50 foot candles at a surface where an employee is working with food or equipment and at least 10 foot candles inside of walk-in refrigeration equipment- 0 pts