Food Establishment Inspection Report Score: 98 Establishment Name: JERSEY MIKE'S SUBS Establishment ID: 3034012485 Location Address: 5940 UNIVERSITY PARKWAY X Inspection Re-Inspection Date: 06/02/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27105 Time In: 11:45 AM Time Out: 1:58 PM Total Time: 2 hrs 13 min Permittee: CAROLINA SNO, INC Telephone: (336) 377-2700 Category #: II FDA Establishment Type: Full-Service Restaurant No. of Risk Factor/Intervention Violations: 1 Water Supply: X Municipal/Community On-Site Supply 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. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury. OUT CDI R VR IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/C Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing [1 03 0] 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 🛛 1 0.5 0 equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 - -Thermometers provided & accurate 6 X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -210 🗆 8 X Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 210 - -37 🛛 10 2100 38 🛛 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛛 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗀 1 0.5 0 In-use utensils: properly stored 14 X 3 1.5 0 Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 1 0.5 0 | | | | Potentially Hazardous Food Tlme/Temperature .2653 16 ☒ ☐ ☐ Proper cooking time & temperatures 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 □ Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 X 🗆 3 1.5 0 🔲 🗀 18 X approved, cleanable, properly designed, constructed, & used ☐ Proper cooling time & temperatures Warewashing facilities: installed, maintained, & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 🗆 X20 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 🗆 🗆 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 X Consumer Advisory .2653 Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🗆 🗆 🖾 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - undercooked foods Highly Susceptible Populations Toilet facilities: properly constructed, supplied 1050 - -51 🛛 ПΠ Pasteurized foods used; prohibited foods not 3 1.50 ____ & cleaned |24| 🗆 | 🗆 | 🛭 Garbage & refuse properly disposed; facilities maintained 52 🗆 X

53 🛚

54

1 0.5 0

210 -



Chemical

|25| 🗆 | 🗆 | 🔯

X Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

Total Deductions:

10.5 🗶 🗆 🗆 🗆

.2653, .2657

Food additives: approved & properly used

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

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012485 Establishment Name: JERSEY MIKE'S SUBS Location Address: 5940 UNIVERSITY PARKWAY Date: 06/02/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27105 Water sample taken? Yes X No Category #: II Wastewater System:

Municipal/Community

On-Site System Email 1: JGHUNT16@HOTMAIL.COM Municipal/Community On-Site System Water Supply: Permittee: CAROLINA SNO, INC Email 2: Telephone: (336) 377-2700 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Temp Item Location Item Location Temp Item Temp 183.0 Chicken Philly final cook 41.0 Tuna Salad display case 41.0 Roast Beef display case 41.0 Turkey display case 42.0 Ham display case 44.0 Peppered Ham display case 49.0 Tomatoes make-line 47.0 Lettuce make-line 41.0 Tomatoes walk-in cooler 41.0 Roast Beef walk-in cooler 41.0 walk-in cooler Turkey 41.0 Ham walk-in cooler 131.0 Hot Water 3-compartment sink 50.0 C. Sani 3-compartment sink 0.0 Melissa Holder 5-23-22 Serv Safe Mor Batt First Last Person in Charge (Print & Sign): Melissa **Bracamontes**

First

REHS ID: 2795 - Murphy, Victoria

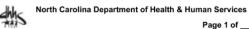
Last

Regulatory Authority (Print & Sign): Victoria

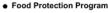
Murphy

Verification Required Date:

REHS Contact Phone Number: (336) 703-3814









Comment Addendum to Food Establishment Inspection Report

Establishment Name: JERSEY MIKE'S SUBS Establishment ID: 3034012485

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.

- 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding -REPEAT- P: The following items measured at temperatures above 41 F: (display case) peppered ham (44 F), ham (42 F), (make-line) tomatoes (49 F), lettuce (47 F). Potentially hazardous food shall be maintained at a temperature of 41 F or below. CDI: Per conversation with PIC, the tomatoes were prepared the day prior and the lettuce was prepared at 10. All lettuce in the walk-in cooler that was prepared at 10 measured between 42 F-41 F. Lettuce was replaced with lettuce that measured 41 F and tomatoes were replaced with tomatoes that measured 39 F. PIC was instructed to keep display case holding deli meats closed as much as possible when not in use.
- 46 4-501.19 Manual Warewashing Equipment, Wash Solution Temperature PF: The PIC was washing dishes in a solution that measured at 99 F. The temperature of the wash solution in manual warewashing equipment shall be maintained at a not less than 110 F or the temperature specified on the cleaning agent manufacturer's label instruction. CDI: The PIC produced a solution of 113 F after education.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils -REPEAT- C: Cleaning is needed to/on the following: shelves in the walk-in cooler, dough freezer, and meat freezer. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food, residue, and other debris.
- 52 5-501.113 Covering Receptacles C: Lid of outside recyclable open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered.
- 6-303.11 Intensity-Lighting C Repeat. Lighting measured at 15 ft candle in men's restroom. The lighting intensity shall be 20 foot candles in areas used for handwashing and in toilet rooms.//6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition C: Cleaning needed on vents throughout the kitchen area. Intake and exhaust shall be cleaned and filters changed so they are not a source of contamination by dust, dirty, and other materials.