## Food Establishment Inspection Report

**Establishment**
- Name: Jimmy Johns
- Address: 422 Keokuk St., Lincoln, IL 62656
- Phone: (217) 735-2317

**Permit Holder**
- Name: CT Rope Co.
- Address: 109 3rd St, P.O. Box 508, Lincoln, IL 62656
- Phone: (217) 735-2317

**Purpose of Inspection**
- Routine Inspection

**Risk Category**
- Medium/Class II

**Compliance Status**
- In: in compliance
- Out: not in compliance
- N/O: not observed
- N/A: not applicable
- COS: corrected on-site during inspection
- R: repeat violation

### Foodborne Illness Risk Factors and Public Health Interventions

**Risk Factors**
- Important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

**Good Retail Practices**
- Preventive measures to control the addition of pathogens, chemicals, and physical objects into foods.

**Food Identification**
- Food properly labeled; original container

**Prevention of Food Contamination**
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

**Safe Food and Water**
- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods

**Proper Use of Utensils**
- In-use utensils: properly stored
- Utensils, equipment & linens: properly stored, dried, & handled
- Single-use/single-service articles: properly stored and used
- Gloves used properly

**Utensils, Equipment and Vending**
- Food and non-food contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, & used; test strips
- Non-food contact surfaces clean

**Physical Facilities**
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used

**Employee Training**
- All food employees have food handler training
- Allergen training as required
Establishment: Jimmy Johns
Establishment #: 217

Water Supply: ☒ Public ☐ Private
Waste Water System: ☒ Public ☐ Private
Sanitizer Type: Quat
PPM: 200
Heat: 

### TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td></td>
</tr>
<tr>
<td>Tuna, L side of 3 door fridge</td>
<td>36</td>
</tr>
<tr>
<td>Sliced Tomatoes, sandwich table</td>
<td>35</td>
</tr>
<tr>
<td>Avocado, sandwich table</td>
<td>37</td>
</tr>
<tr>
<td>Sliced ham, sandwich table</td>
<td>36</td>
</tr>
<tr>
<td>Pickles, under sandwich table</td>
<td>36</td>
</tr>
<tr>
<td>Salami, auxiliary sandwich table</td>
<td>37</td>
</tr>
</tbody>
</table>

### OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Item Number</th>
<th>Violations cited in this report must be corrected within the time frames below.</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>Handwashing sink, used universally for warewashing area, food prep, and food service area blocked by bread cooling rack.</td>
</tr>
<tr>
<td></td>
<td>Hand washing sinks must be accessible at all times. Reference section 5-205.11 of the Food Code. Repeat Violation.</td>
</tr>
<tr>
<td></td>
<td>COS, Bread rack moved, establishment will review hand washing policy and bread rack placement with employees.</td>
</tr>
<tr>
<td>55</td>
<td>Baseboard near fountain soda syrup rack missing. All physical facilities must be maintained in good repair. Reference Section 6-501.11 of the Food Code. To be corrected by the Next Routine Inspection</td>
</tr>
</tbody>
</table>

CFPM Verification (name, expiration date, ID#):

Zack Frick
15977104
Exp: 01/16/2023

HACCP Topic: Discussed importance of accessible hand sinks and hand washing policy used by establishment.

Person in Charge (Signature)  Dec 2, 2019
Inspector (Signature)  Follow-up: ☐ Yes ☒ No (Check one)  Follow-up Date: N/A