

Food Establishment Inspection Report

Local Health Department Name and Address Logan County Department of Public Health 109 3rd St, P.O. Box 508, Lincoln, IL 62656 Phone: (217) 735-2317		No. of Risk Factor/Intervention Violations	0	Date	07/11/2023
		No. of Repeat Risk Factor/Intervention Violations	0	Time In	2:00 PM
Establishment Jimmy Johns	License/Permit # 217	Permit Holder CT Rope Co.	Risk Category Medium/Class II		
Street Address 422 Keokuk St.		Purpose of Inspection Routine Inspection			
City/State Lincoln, IL	ZIP Code 62656				

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable
 Mark "X" in appropriate box for COS and/or R
COS=corrected on-site during inspection **R**=repeat violation

Risk factors are 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.

Compliance Status	COS	R	Description
Supervision			
1	In		Person in charge present, demonstrates knowledge, and performs duties
2	In		Certified Food Protection Manager (CFPM)
Employee Health			
3	In		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4	In		Proper use of restriction and exclusion
5	In		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices			
6	In		Proper eating, tasting, drinking, or tobacco use
7	In		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands			
8	In		Hands clean and properly washed
9	In		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10	In		Adequate handwashing sinks properly supplied and accessible
Approved Source			
11	In		Food obtained from approved source
12	N/O		Food received at proper temperature
13	In		Food in good condition, safe, and unadulterated
14	N/A		Required records available: shellstock tags, parasite destruction

Compliance Status	COS	R	Description
Protection from Contamination			
15	In		Food separated and protected
16	In		Food-contact surfaces; cleaned and sanitized
17	In		Proper disposition of returned, previously served, reconditioned and unsafe food
Time/Temperature Control for Safety			
18	N/O		Proper cooking time and temperatures
19	N/O		Proper reheating procedures for hot holding
20	N/A		Proper cooling time and temperature
21	N/O		Proper hot holding temperatures
22	In		Proper cold holding temperatures
23	In		Proper date marking and disposition
24	N/A		Time as a Public Health Control; procedures & records
Consumer Advisory			
25	N/A		Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations			
26	N/A		Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances			
27	In		Food additives: approved and properly used
28	In		Toxic substances properly identified, stored, and used
Conformance with Approved Procedures			
29	N/A		Compliance with variance/specialized process/HACCP

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.
 Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R **COS**=corrected on-site during inspection **R**=repeat violation

Compliance Status	COS	R	Description
Safe Food and Water			
30			Pasteurized eggs used where required
31			Water and ice from approved source
32			Variance obtained for specialized processing methods
Food Temperature Control			
33			Proper cooling methods used; adequate equipment for temperature control
34			Plant food properly cooked for hot holding
35			Approved thawing methods used
36			Thermometers provided & accurate
Food Identification			
37			Food properly labeled; original container
Prevention of Food Contamination			
38			Insects, rodents, and animals not present
39	X		Contamination prevented during food preparation, storage and display
40			Personal cleanliness
41			Wiping cloths: properly used and stored
42			Washing fruits and vegetables

Compliance Status	COS	R	Description
Proper Use of Utensils			
43			In-use utensils: properly stored
44			Utensils, equipment & linens: properly stored, dried, & handled
45	X		Single-use/single-service articles: properly stored and used
46			Gloves used properly
Utensils, Equipment and Vending			
47			Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48			Warewashing facilities: installed, maintained, & used; test strips
49			Non-food contact surfaces clean
Physical Facilities			
50			Hot and cold water available; adequate pressure
51			Plumbing installed; proper backflow devices
52			Sewage and waste water properly disposed
53			Toilet facilities: properly constructed, supplied, & cleaned
54			Garbage & refuse properly disposed; facilities maintained
55	X		Physical facilities installed, maintained, and clean
56	X		Adequate ventilation and lighting; designated areas used
Employee Training			
57			All food employees have food handler training
58			Allergen training as required

Food Establishment Inspection Report

Establishment: Jimmy Johns Establishment #: 217

Water Supply: Public Private Waste Water System: Public Private

Sanitizer Type: Quat - Bucket PPM: 200 Heat: _____

TEMPERATURE OBSERVATIONS							
Item/Location	Temp		Item/Location	Temp		Item/Location	Temp
All Temps in °F			Cucumber Slices- Bottom of Prep				
All Cold Holding Units ≤	41		Table	36			
Chicken - Top of Prep Table	41		Lettuce - Right Side of Three Door				
Chicken- Bottom of Prep Table	35		Refrigerator	40			
Sliced Tomatoes - Top of Prep			Pickles- Left Side of Three Door				
Table	40		Refrigerator	41			


OBSERVATIONS AND CORRECTIVE ACTIONS


Item Number	Violations cited in this report must be corrected within the time frames below.
39	Pickles in the bottom of prep table, bread on cooling rack, entire top of prep table, and ice in bin not protected from contamination. Food in walk-in cooler stored on floor. Food shall be protected by contamination by storing it: 1) in a clean, dry location; 2) where it is not exposed to splash, dust or other contamination; 3) at least 6 inches above the floor. Reference section 3-305.11 of the 2017 Food Code. To be corrected by the next routine inspection.
45	Single-Use Articles stored incorrectly on the floor under the drive-through window. Equipment, Utensils, Linens and Single-Use Articles shall be stored: 1) in a clean and dry location; 2) away or protected from contamination; 3) at least six inches above the floor; 4) covered or inverted. Reference section 4-903.11(A), (B) and (D) of the 2017 Food Code. To be corrected by the next routine inspection.
55	Ceiling tile missing above walk-in cooler, and tile missing on wall at entrance to the kitchen. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Reference section 6-201.11 of the 2017 Food Code. To be corrected by the next routine inspection. Mop stored improperly in the mop bucket in-between use. Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Reference section 6-501.16 of the 2017 Food Code. To be corrected by next routine inspection.

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

Zack, info on file			
--------------------	--	--	--

HACCP Topic: Discussed proper cold holding temperatures and procedures used in establishment


 Person in Charge (Signature) _____ Date Jul 11, 2023


 Inspector (Signature) _____ Follow-up: Yes No (Check one) Follow-up Date: N/A

Food Establishment Inspection Report

Establishment: Jimmy Johns

Establishment #: 217

OBSERVATIONS AND CORRECTIVE ACTIONS	
	Violations cited in this report must be corrected within the time frames below.
56	Walls and air vent on the ceiling in the kitchen were found with accumulation of dust on them. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Reference section 6-501.14 of the 2017 Food Code. To be corrected by next routine inspection.
	Employee drinks were found stored improperly in the 3 door fridge. Food establishments shall provide lockers or other suitable facilities for the orderly storage of employees' clothing and other possessions. Reference section 6-305.11 of the 2017 Food Code. To be corrected by next routine inspection.

Elaine Pappalardo

 Person in Charge (Signature)

Jul 11, 2023

 Date

[Signature]

 Inspector (Signature)

Follow-up: Yes No (Check one)

Follow-up Date: N/A