COLORADO
Department of Public Health & Environment

Fremont County Department of Public Health &
201 N 6th St Canon City CO 81212-3303

Time In:	03:00 PM
Time Out:	04:40 PM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Jimmy Johns Gourmet Sandwiches #2841	OWNER: The Gourmet Lady, LLC
ADDRESS: 2255 Fremont Dr Canon City CO 81212-2533	
DATE: 10/12/2021	INSPECTION TYPE: Routine

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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 to be designated as IN, OUT, NA, NO for each numbered item

IN= in compliance **OUT**= not in compliance **NO**= not observed **NA**= not applicable COS=Corrected on Site R=Repeat violation

	Compliance Status		COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	OUT	Certified Food Protection Manager	X	X
Employee Health				
3	OUT	Management, food employee and conditional employee; knowledge, responsibilities and reporting	X	
4	IN	Proper use of restriction and exclusion		
5	OUT	Procedures for responding to vomiting and diarrheal events	X	
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Presenting Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible	X	
Approved Source				
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available, shellstock tags, parasite destruction		
Protection from Contamination				
15	IN	Food separated and protected		
16	OUT	Food contact surfaces; cleaned & sanitized	X	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	N/A	Proper cooking time & Temperatures		
19	IN	Proper reheating procedures for hot holding		
20	N/A	Proper cooling time and temperature		
21	N/A	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	N/A	Food Additives: approved & Properly used		
28	IN	Toxic substances properly identified, stored & used		
Conformance with Approved Procedures				
29	N/A	Compliance with variance/ specialized process/ HACCP		

Facility Name: Jimmy Johns Gourmet Sandwiches #2841

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods. "OUT" marked in box if numbered item is **not** in compliance			COS= Corrected on Site	R= Repeat Violation
Compliance Status			**COS**	**R**
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32	N/A	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	IN	Thermometer provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
Physical Facilities				
50	IN	Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53	IN	Toilet facilities; properly constructed, supplied, & cleaned		
54	IN	Garbage & refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
On-Site Actions					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
Resolution					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:

Name: Dave

Inspector:

AJ

Name: Amy Jamison

Facility Name: Jimmy Johns Gourmet Sandwiches #2841

Observed Violations *(See additional pages if necessary)*

2. Certified Food Protection Manager
This is a Core item
2-102.12 (A) and (B) - Certified Food Protection Manager

Observation: A certified food safety manager who has shown proficiency by passing an accredited test is not on staff.
  (Corrected on Site) (Repeat)

3. Management, food employee and conditional employee; knowledge, responsibilities and reporting
This is a Priority Foundation item
2-201.11 (C)(2)-(3) and (17) - Demonstration (Pf)

Observation: PIC unaware of reportable symptoms and diagnosis. Discussed during inspection and handout of both reportable symptoms and diagnosis posted. Employeed should report the following symptoms vomiting, diarrhea, jaundice, sore throat with fever, and open wounds. Reportable diagnosis include Norovirus, Hep A, Shigella, E.coli, and Salmonella tyohi and nontyphodial.
  (Corrected on Site)

5. Procedures for responding to vomiting and diarrheal events
This is a Priority Foundation item
2-501.11 - Clean-up of Vomiting and Diarrheal Events (Pf)

Observation: The facility does not have an adequate procedures for responding to vomit or diarrheal events. Discussed during inspection and procedure provided.
  (Corrected on Site)

10. Adequate handwashing sinks properly supplied and accessible
This is a Core item
6-301.14 - Handwashing Signage

Observation: Facility has handsink signage, however the code specifies the signs must notify employees to wash hands. Signage provided and placed at all hand sinks during inspection.
  (Corrected on Site)

16. Food contact surfaces; cleaned and sanitized
This is a Priority item
4-602.11 (C) - TCS Foods - Cleaning Frequency (P)

Observation: Cutting boards are cleaned and sanitized at shift change, approximately 6 hours, this should be done at a minimum of every 4 hours. Discussed increasing the frequency of wash, rinse, and sanitize. This would include knives as well.
  (Corrected on Site)

Facility Name: Jimmy Johns Gourmet Sandwiches #2841

General Comments

GENERAL COMMENTS

Score 25= passed.

Sanitizer adequate 200ppm quat.

Facility Name: Jimmy Johns Gourmet Sandwiches #2841

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Sliced tomato	Cold Holding	36F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments