



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>Jimmy John's</i>	Number: <i>F134-10237</i>
Address: <i>1002 North Bishop Ave., Rolla, MO 65401</i>	County Code: <i>161 PHELPS</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>H</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
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Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
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Owner

Name: <i>Torrey Woodcock</i>	Phone: <i>(573)341-9009</i>	Fax:
Email: <i>torreywoodcock@gmail.com</i>		

Inspection

Date: <i>03/04/2021</i>	Time In: <i>8:30 AM</i>	Time Out: <i>9:05 AM</i>	Purpose: <i>Pre-opening</i>
Follow-up: <i>No</i>	Follow-up Date:		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>prep cooler 1</i>	<i>39</i>	<i>Cold Holding</i>
<i>prep cooler 2</i>	<i>40</i>	<i>Cold Holding</i>
<i>prep cooler 3</i>	<i>40</i>	<i>Cold Holding</i>
<i>refridgerator</i>	<i>40</i>	<i>Cold Holding</i>
<i>walk-in cooler</i>	<i>35</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>

Food (continued)

3-3 Protection From Contamination After Receiving	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>Not In Compliance</i>

6-3 Numbers and Capacities *(continued)***Not In Compliance**

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core/Corrected Onsite

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

*In Compliance***Poisonous or Toxic Materials**

7-1 Labeling and Identification

In Compliance

7-2 Operational Supplies and Applications

In Compliance

7-3 Stock and Retail Sale

*Not Applicable***Compliance and Enforcement**

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

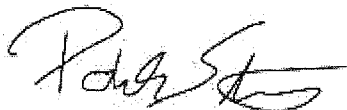
8-3 Qualifications and Responsibilities

In Compliance

8-4 Ceasing Operations and Reporting

*In Compliance***Received By (Person in Charge) Signature**

Person In Charge: *Torrey Woodcock*

Inspector's Signature

Name: *Patrick Stites*