



Retail Food Establishment Inspection Report

<b>Establishment Information</b>	
Facility Name <b>JIMMY JOHNS</b>	Facility Type <b>Restaurant</b>
Facility ID # <b>HSAT-7QXB2V</b>	Facility Telephone # <b>608 781-4240</b>
Facility Address <b>9432 STATE ROAD 16 STE 120B ONALASKA , WI 54650</b>	
Licensee Name <b>FAWVER &amp; CO INC</b>	Licensee Address <b>5578 REEVE RD BRISTOL , WI 53560</b>

<b>Inspection Information</b>		
Inspection Type <b>Routine</b>	Inspection Date <b>January 27, 2017</b>	Total Time Spent

<b>Equipment Temperatures</b>	
Description	Temperature (Fahrenheit)
walk-in cooler	33
walk-in freezer	2
prep top cooler 1	39, 40
prep top cooler 2	37, 39

<b>Food Temperatures</b>	
Description	Temperature (Fahrenheit)
sliced turkey (prep top cooler 1)	41
sliced tomatoes (prep top cooler 2)	39

<b>Warewashing Info</b>						
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type	Temperature
3 compartment sink	chemical	-	NSU	bleach	sodium hypochlorite	
spray bottle	chemical	-	100	bleach	sodium hypochlorite	

<b>Certified Manager</b>		
Name <b>TYLER E BURROWS</b>	Certificate # <b>KBRN-99PQCH</b>	Certificate Expiration <b>2/18/2018</b>

**OPERATOR** - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

**Observed Violations**

**Total # 2**

**Risk/Intervention - 04 - Proper eating, tasting, drinking or tobacco use**

This is a core item

**REPEAT OBSERVATION: (CORRECTED DURING INSPECTION):** Drinking cups without covers were observed in food preparation/storage area (on top of bag-in-box system).

**CORRECTIVE ACTION(S):** Provide approved beverage container in food preparation area and store drinks where contamination of food and food contact surfaces cannot occur. Correct By: 27-Jan-2017

**CODE CITATION:** 2-401.11 (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:

- (1) The EMPLOYEE'S hands;
- (2) The container; and
- (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.

**Risk/Intervention - 26 - Toxic substances properly identified, stored and used**

This is a priority foundation item

**OBSERVATION: (CORRECTED DURING INSPECTION):** Spray bottles of glass cleaner and degreaser not labeled with contents.

**CORRECTIVE ACTION(S):** Label all working containers (spray bottles) with contents. Correct By: 27-Jan-2017

**CODE CITATION:** 7-102.11 Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Pf]

**Comments**

Contact Sam (785-9732) with questions. Storing tuna salad ingredients in walk-in cooler suggested. Provide wrist blade (paddle style) handles (>= 4", flared end) on all hand wash sinks. Risk assessment and menu review conducted at inspection.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



**Tyler Burrows**

Sanitarian



**Samuel Welch  
(608) 785-9732**