



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name JIMMY JOHNS	Facility Type Restaurant
Facility ID # HSAT-7QXB2V	Facility Telephone # 608 781-4240
Facility Address 9432 STATE ROAD 16 STE 120B ONALASKA, WI 54650	
Licensee Name FAWVER & CO INC	Licensee Address 140 FAIRBROOK DR WAUNAKEE, WI 53597

Inspection Information		
Inspection Type Routine	Inspection Date August 23, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
walk-in cooler	39
walk-in freezer	FN
prep top cooler 1	36
prep top cooler 2	35

Food Temperatures	
Description	Temperature (Fahrenheit)
Sliced tomato, CH prep top 1	41
Sliced cucumber, CH prep top 1	40
Sliced turkey, CH prep top 1	38
Sliced tomato, CH prep top 2	38.5
Sliced roast beef, CH prep top 2	41

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 compartment sink	chemical		NSU		
spray bottle	chemical		100		Chlorine
Sani bucket	chemical		0		Chlorine
Sani bucket corrected	chemical		100		Chlorine

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

Good Retail Practices - 42 - Utensils, equipment and linens: properly stored, dried and handled

This is a core item

REPEAT OBSERVATION: Clean utensils are being stored or stacked without being air-dried.

CORRECTIVE ACTION(S): Air dry all clean utensils before storage and before contact with food. Correct By: 23-Aug-2019

CODE CITATION: 4-901.11 After cleaning and SANITIZING, EQUIPMENT and UTENSILS:

(A) Shall be air-dried or used after adequate draining as specified in the first paragraph of 40 CFR 180.940 — Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions), before contact with FOOD; and

(B) May not be cloth dried except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry.

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

This is a priority item

OBSERVATION: (CORRECTED DURING INSPECTION): Bleach solution is not being used according to manufacturer's use directions and is at 0 ppm. Corrected to 100 ppm.

CORRECTIVE ACTION(S): Change procedures and provide training to employees on proper use of toxic chemical following manufacturer's directions for use.

CODE CITATION: 7-202.12 POISONOUS OR TOXIC MATERIALS shall be:

(A) Used according to:

(1) LAW and this Code,

(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a FOOD ESTABLISHMENT, [P]

(3) The conditions of certification, if certification is required, for use of the pest control materials, [P] and

(4) Additional conditions that may be established by the REGULATORY AUTHORITY; and

Comments:

[Servsafe: Jacob Oshasky exp. 8/18/21](#)

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

Sanitarian



Jacob Oshasky



Amanda Ramos
(608) 785-9771