

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Jimmy John's #1943</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>354</i>	Date <i>1/25/18</i>
Address <i>1388 Main St. Hamilton OH 45013</i>		Category/Descriptive <i>Class 3 - 25,000 sf</i>		
License holder <i>Brad Lowrey JJ Submaria LLC</i>		Inspection time (min) <i>40 min</i>	Travel time (min) <i>10 min</i>	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input type="checkbox"/>	2.3 Hygienic practices
<input checked="" type="checkbox"/>	2.4 Supervision

<input type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Food

<input type="checkbox"/>	3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/>	3.1 Sources, specifications and original containers
<input type="checkbox"/>	3.2 Protection from contamination after receiving
<input type="checkbox"/>	3.3 Destruction of organisms
<input type="checkbox"/>	3.4 Limitation of growth of organisms
<input type="checkbox"/>	3.5 Identity, presentation, on premises labeling
<input type="checkbox"/>	3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/>	3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input checked="" type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction, and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Administrative

<input type="checkbox"/>	901:3-4 OAC
<input type="checkbox"/>	3701-21 OAC

Equipment, Utensils, and Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

Violation(s)/Comment(s)

Critical

<p><i>* 2.4 Employee health policy not available in a verifiable manner - obtain - required at all times. Discussed with person-in-charge. (PIC). Corrected.</i></p> <p><i>* 2.4 Vomiting/diarrhea cleanup procedure not available - required at all times. Corrected.</i></p>	<p style="text-align: center;"><i>Non-critical</i></p> <p><i>2.4 Level II certification not available for one person with supervisory duties - obtain. Note: was required by 3/1/17.</i></p> <p><i>5.1 Drains for self serve beverage station is not draining - water is filled up in the pipe to the top - repair plumbing must be maintained.</i></p>
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Inspected by <i>Charmica N. Creech, RD, RLS</i>	R.S./SIT # <i>2756</i>	Licensors <i>Hamilton Aug 1785 7001</i>
Received by <i>[Signature]</i>	Title <i>GM</i>	Phone <i>513 222 4011</i>



State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility name <i>Jimmy Johns #1943</i>	Type of inspection <i>standard 1/25/18</i>
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Violation(s)/Comment(s)

5.1 Grease trap(lid) found with crack and duct tape over the crack and around it - not allowed - repair/replace and remove tape; plumbing system must be maintained in good repair.

Note: New owner - effective 12/2017 - now Subs & Cubs.

Inspected by <i>Amica N. Creed</i>	R.S./SIT # <i>2156</i>	Licensor <i>Hamilton City 1785 1057</i>
Received by <i>[Signature]</i>	Title <i>[Signature]</i>	Phone <i>715 2211</i>