



RETAIL FOOD PROTECTION - OFFICIAL INSPECTION REPORT

FACILITY NAME JERSEY MIKE'S SUBS				REINSPECTION DATE Not Specified	INSPECTOR Steven Uhlman	DATE 4/30/2020
LOCATION 33423 YUCAIPA BL C, YUCAIPA, CA 92399				PERMIT EXPIRATION	IDENTIFIER: None	
TIME IN 10:35 AM	TIME OUT 12:54 PM	FACILITY ID FA0027840	RELATED ID CO0070057	PE 1620	SERVICE: 004 - COMPLAINT - INITIAL RESULT: 05 - CORRECTIVE ACTION / FOLLOW UP REQU ACTION: 03 - REINSPECTION REQUIRED	

RETAIL FOOD PROTECTION - Public Eating PI (0-24 Seats)

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code, [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

See the following pages for the code sections and general requirements that correspond to each violation listed below.



Public Health
Environmental Health Services

www.SBCounty.gov
www.SBCounty.gov/dph/dehs

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16K997 Foodborne Illness Complaint Inspection



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Compliance Date: Not Specified

Reference - HSC

Inspector Comments: On April 30, 2020, our office received a foodborne illness complaint concerning your facility. In the complaint, the complainant alleged that he / she purchased four (4) classic Italian subs on an unknown date. Any additional condiments or produce included on the sandwiches was not included in the complaint.

Shortly after the sandwiches were consumed three (3) members of the family became ill. One had nausea and vomiting, the other two had nausea and stomach cramping.

Observations:

The manager was made aware of the complaints.

The San Bernardino County food handler cards and ServeSafe managers certificate for all staff were observed to be current.

The manager was asked the following questions. Her response follows the question.

1. Has the facility recently received similar foodborne illness complaints? No.
2. Have any of the food handlers recently called in sick? Have any of the food handlers exhibited the symptoms of a foodborne illness while at work? No.
3. Has the facility recently experienced any food processing failures (refrigeration problems, water outages, electrical power outage, hot water heater failure, sewage or wastewater overflows, or any other unusual events)? No.
4. Has the facility recently changed its food supplier or added a new supplier? No. Everything comes from Sysco, a commercial food supplier.
5. Has the facility recently changed or modified the ingredients or food processing procedures of the suspected food? No.
6. Has the facility recently hired a new food handler? No.
7. Is any of the suspect food used in other food items? No.
8. Have there been any recent issues with the dishwasher either not reaching temp or sanitizer not working properly? No. They have a three compartment sink. The sanitizer concentration is checked twice a day.

The #13 Italian (aka "Classic Italian") contains the following meats and cheeses: provolone, ham, prosciuttini, cappaculo, salami and pepproni. According to the person in charge at the time of the inspection, customers decide on additional produce and condiments.

All products are delivered by Sysco, a commercial restaurant food provider. The manager stated that delivery temperatures of the products is not taken or logged.

The walk-in refrigerator was examined. An internal temperature check of the walk-in was verified to be holding at 38 F via an IR thermometer. A thermocouple probe thermometer reading of a bulk container of dill pickle chips verified that the unit was holding food at 41 F.

All the deli meats and cheese were observed to be marked "Jersey Mike's" and verified to be delivered by Sysco.

All additional refrigeration units were evaluated by a thermocouple probe thermometer. All units and cold preparation table wells were observed to be holding at or below 41 F with the exception of the deli meat / cheese display case.

The meat and cheese in the deli display case had thermocouple probe thermometer readings ranging from 44 - 52 F. The manager stated that the wrapped, unopened deli meat and cheese was kept in the case twenty-four hours a day. The unwrapped meats ("prepared") are put into the walk-in refrigerator at the end of the day. The display case is restocked from the walk-in every morning between 9 - 10 am.

Because the unwrapped product had been taken out of the walk-in less than two hours prior to the investigation, it was allowed to be returned to the walk-in refrigerator. The wrapped product was voluntarily discarded. See violation 16C007 and 16K052 for additional details.



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The manager was directed not to use the unit to hold potentially hazardous foods unit until it is repaired and holds temperature at or below 41 F. A reinspection has been scheduled for May 1, 2020 to ensure compliance.

Other observations are as follows:

* Hot water temperature as measured with a thermocouple probe thermometer: greater than 120 F at three compartment sink and handwash sinks.

* Wiping cloth buckets and three compartment sink tested for sanitizer concentration using chemical test strip and verified to be greater than 200 parts per million quaternary ammonia.

* All handwash sink dispensers were observed to be well stocked with soap and paper towels.

* All food handler cards and food manager certification were observed to be current.

* Hot meat balls in sauce being held for service in a steam table was verified to be holding at or above 135 F using a thermocouple probe thermometer.

In summary, the only significant violation observed was temperature violation (16C007) in the deli display case. Some product was allowed to be returned to the walk-in refrigerator, some was voluntarily discarded. The display case was removed from service until it is repaired.

Violation corrected on site. Complaint closed.

Description: A foodborne illness complaint report has been received by Environmental Health.

16C007 Proper hot and cold holding temperatures

Compliance Date: Not Specified

Not In Compliance

Violation Reference - HSC - 113996, 113998, 114037

Inspector Comments: Observed the following thermocouple probe thermometer readings from meats in the refrigerated display case (photos taken):

* Cooked turkey breast: 48.8 F

* Salami: 44.9 F

* Prosciuttini: 47.5 F

* Roast beef: 47.5 F

The person in charge stated that the unwrapped deli meats were kept in the display case twenty-four (24) hours / day. The prepared (unwrapped) deli meats are removed from the case at the end of the day and placed in the walk-in refrigerator. The display case is then restocked in the morning between 9 - 10 am.

The temperature of the walk-in refrigerator was verified to be holding at 41 F via a thermocouple probe thermometer. Since the unwrapped deli meat had been taken out of the walk-in less than two (2) hours prior, they were allowed to be returned to the walk-in.

The wrapped deli meats were voluntarily discarded (see V, C and D).

You are directed no to use the deli display case to hold potentially hazardous product until the unit is serviced and verified to be holding at or below 41 F. A reinspection will be conducted on May 6, 2020 to ensure compliance.

All potentially hazardous foods must be held: 1) at or above 135 F for hot holding, and; 2) at or below 41 F for cold holding.

Violation corrected on site.

Violation Description: Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))



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16K052 VC & D

Compliance Date: Not Specified

Inspector Comments: The following items were pulled from the deli meat display case and placed in the walk-in for pickup by Jersey Mike's corporate office for credit and destruction (photos taken). The weights are estimated:

Reference - HSC - 113980

* 60 lbs cooked ham.

* 20 lbs turkey breast.

* 30 lbs cappacuolo

* 30 lbs prosciuttini

* 20 lbs hard salami

* 40 lbs provolone

* 10 lbs swiss cheese

Description: Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

Overall Inspection Comments

Reinspection required for malfunctioning refrigeration unit (deli display case). Anticipated reinspection date: May 6, 2020.

FREE Classes to L.E.A.R.N!

Liaison Education And Risk Network (L.E.A.R.N.) is a FREE class based on the fundamentals of Active Managerial Control and the Centers for Disease Control and Prevention's five risk factors that lead to foodborne illnesses. Find out when the next L.E.A.R.N. class is by checking our [calendar](#).

Signature(s) of Acknowledgement

NAME: justine boatman
TITLE: manager

Total # of Images: 0