

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
(607) 737 - 2019  
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: JIMMY JOHN'S (ID: 798475)  
Facility Name: JIMMY JOHN'S  
Facility Code: 01118-01 Facility Email: None  
Facility Address: 1011 COLLEGE AVENUE ELMIRA, NY 14901

To the Attention of:  
MANISH PATEL SHIKSHAPATRI CORP.  
DBA - JIMMY JOHN'S 1011 COLLEGE AVE  
ELMIRA , NY 14901- Owner/Operator Email: manish\_01@hotmail.com

Inspection  
Date: JAN 20, 2017 10:49 AM  
Inspector: Michael Cain (mcain@co.chemung.ny.us)  
Responsible Person: Lindsay Doyle, Manager  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 5  
Reinspection is required.

Each item found in violation is reported below along with the code requirement.

**FOOD NOT PROTECTED IN GENERAL**

**ITEM # 8A WAS FOUND IN VIOLATION 1 TIME(S).**

Part or parts of the violation item were observed to be in violation which were corrected at the time of inspection.

Code Requirements

Food not protected during storage, preparation, display, transportation and service, from potential sources of contamination (e.g., food uncovered, mislabeled, stored on floor, missing or inadequate sneeze guards, food containers double stacked)

Inspector Findings

Partial plastic jug of floor cleaner improperly stored on top of ice machine in rear office- container was intact- was relocated away from ice machine during inspection- Corrected.

**POOR SANITARY DESIGN, CONSTRUCTION, INSTALLATION OF EQUIPMENT AND UTENSILS.**

**ITEM # 10B WAS FOUND IN VIOLATION 2 TIME(S).**

All or parts of the violation item are IN violation.

Code Requirements

Non-food contact surfaces and equipment are improperly designed, constructed, installed, maintained (equipment not readily accessible for cleaning, surface not smooth finish)

Inspector Findings

1) Ice build-up near fans inside front counter make unit used to store meat and cheese (food temperatures approved- 40 degrees F)- top of make unit was empty w/ minor ice build-up. 2) Floor inside walk-in freezer- minor ice build-up from ceiling condenser unit- no food items were impacted.

## IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12C WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Plumbing and sinks not properly sized, installed, maintained; equipment and floors not properly drained

Inspector Findings

Mop sink fixtures leaking into basin (won't shut-off).

## INADEQUATE INSECT/RODENT CONTROL

ITEM # 14B WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Effective measures not used to control entrance (rodent-, insect-proof construction). Harborage areas available for rodents, insects and other vermin

Inspector Findings

Gap (1" in.) evident at bottom of door which leads to outside of building near restroom- two insect traps found on either side of door.

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Additional Information Collected During Inspection

Comments

Discussed use of plastic gloves and hand washing with Manager during inspection. Numerical thermometer available to evaluate temperatures of cold potentially hazardous (TCS) foods and thermometer is accurate per inspector's thermocouple readings. A Time Table of Compliance Date of February 2, 2017 has been established to correct violations listed above. A re-inspection will be conducted after this date to determine compliance.

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END of REPORT

[Submit# 262090] JIMMY JOHN'S (ID 798475) Inspection# 1001933154