



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: JIMMY JOHN'S
Address: 2644 11 AVE
 GREELEY, CO 80631
Phone: (970) 392-9999
Inspection Date: January 23, 2023
Owner: BIG OIL LLC
Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	Proper cold holding temperatures Comment: (Corrected) Found various foods (cut tomatoes, cut deli meats) in prep cooler at 42-45 degrees F. Foods requiring temperature control shall be kept cold at 41 F or below. Observed air temperature at 41-43 degrees F and some items were recently prepared and may still be cooling. Unit was turned down and employees instructed to monitor temperatures for the remainder of the day. Corrected.	22
5 pts.	Toxic substances properly identified, stored & used Comment: (Corrected) Found spray bottle of windex stored on drainboard surface of prep sink. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens or single-service articles. Corrected at time of inspection by moving windex to chemical storage area. Found two spray bottles of windex unlabeled. Chemical bottles or containers shall be labeled with the contents to ensure proper use. Corrected at time of inspection by labeling bottles. This violation was also cited at the last regular inspection.	28
0 pts.	Adequate handwashing sinks properly supplied and accessible Comment: (Corrected) Found no handwashing reminder posted on hand sink in back room. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees. Corrected by providing handwashing stickers.	10