

# Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>9/27/2024</b>	Time in: <b>1:50</b>	Time out: <b>3:35</b>	License/Permit # <b>FS-9471</b>	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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<b>Purpose of Inspection:</b> <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							<b>TOTAL/SCORE</b>
Establishment Name: <b>Jason's Deli</b>			Contact/Owner Name:		* Number of Repeat Violations: _____		<b>18/82/B</b>
Physical Address: <b>919 I-30 Rockwall, TX</b>			Pest control : <b>Rentokil/9-27-2024</b>		Hood		
			Grease trap : <b>LES/1500gal/9-19-2024</b>		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>		

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
<b>3</b>					2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
<b>3</b>				✓	3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	✓				6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
<b>Approved Source</b>								✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>eggs cooked</b>	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>corporate</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>water only</b>	
<b>Protection from Contamination</b>								✓				18. Toxic substances properly identified, stored and used	
<b>3</b>				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
<b>3</b>					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature		<b>3</b>					19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned <b>discarded</b>			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted <b>4</b>			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel <b>all</b>			✓				28. Proper Date Marking and disposition	
<b>Safe Water, Recordkeeping and Food Package Labeling</b>								✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. Food Establishment Permit (Current/insp report sign posted) <b>12/31/2024</b>	
<b>Conformance with Approved Procedures</b>							<b>Utensils, Equipment, and Vending</b>						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
<b>Consumer Advisory</b>								✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
<b>1</b>					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
	✓				36. Wiping Cloths; properly used and stored		<b>1</b>					42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
<b>Proper Use of Utensils</b>							<b>1</b>					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

**Retail Food Establishment Inspection Report**

Received by: (signature) <i>Debbie McIntire</i>	Print: <b>Debbie McIntire</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Jason's Deli</b>	Physical Address: <b>919 I-30</b>	City/State: <b>Rockwall, TX</b>	License/Permit # <b>FS-9471</b>	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
sandwich cold top/ham/turkey	41/41	under counter/turkey	41	drawers/chicken strips	40
cheese/cut tomatoes	41/ 41	steam wells/baked potatoes	118-156	mac n cheese	50
under/turkey/ham	41/41	meatballs/marinara	147/141	cold top/egg/pasta/cheese	41/41/41
cheese/cheese	41/41	2 door cooler reach in/cheesecake	41	drawers/salmon	39
steam wells/chicken	154	dessert cooler/cheesecake	41	chicken/turkey	41/39
right side cold top/ham	41	left side cold top/hummus	50	soup wells/soup/rice	156/155
turkey/cheese	41/41	cucumbers for reference	41	hot holding reach in/chicken/soup	158/155
drawers/ham/turkey/cheese	41/41/41	zucchini mixture	43	WIC/ham/turkey/ cut tomatoes	37/38/38

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Front hand sink 107F equipped
10	Sani buckets less than 150ppm/COS/needs to change more often to keep required ppm/dispenser at 3 comp not dispensing at required ppm/will use dispenser near mop sink/COS
42	To clean in/around/on equipment/ food debris
34	Some flies
3	Baked potatoes stacked too high/need to be stacked touching bottom of pan/to hot hold at 135+F/discarded potato under 135F
45	To clean floors, under equipment
2	Hummus and mac n cheese discarded/unknown why out of temp/ have been in cooler since 11
	Line hand sink 100+F equipped
	Dishwasher sanitizing at 100ppm chlorine
	3 comp sink 140F
19	Need air gap at sprayer hose at 3 comp sink/need new sprayer hose
	Warewash hand sink 109F equipped
	All bagged soups commercially precooked/heated to manufacturer's instructions
	All chicken precooked
9	Raw shelled eggs to be stored low and separate/not next to RTE veggies/COS
34	Fruit flies
	Back prep hand sink 108F equipped
	Soda/tea nozzles WRS daily
34	Air curtain at to go window turned off/ turned on at inspection
	Gloves used
	Test strips, digital thermos
	Sneeze guard protecting salad bar and bowls, etc behind line
	Salad plates given upon order
	WIC/bagged soup 37F
	WIF ambient 13F
	Dessert cooler/dessert dip 41F
	Salad bar reach in eggs 42F, corn relish, pasta salad 41F/ice cream mix 38F
	Salad bar cottage cheese 41F, hummus 41, shredded cheese 41F

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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