

Followup Fee of
\$50.00 after
First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 2/4/25	Time in: 10:45	Time out: 11:25	License/Permit # FS-9304	CPFM 3	Food handlers 13	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <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	TOTAL/SCORE
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Establishment Name: Jersey Mike's Subs	Contact/Owner Name: Jeremy	Number of Repeat Violations: 0	Number of Violations COS: 0	9/91/A
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Physical Address: 3035 Ridge Rd	Pest control : Terminix Monthly	Hood Rojas 12/2024	Grease trap / waste oil Southwest grease 11/24 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
	✓					✓					
		✓				Preventing Contamination by Hands					
		✓				✓					
		✓				✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						✓					
3						Water/ Plumbing					
	✓					✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					✓					
Consumer Advisory						2					★
	✓					✓					

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	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
	✓					Physical Facilities					
	✓					1					★
	✓					1					★
	✓					✓					
Proper Use of Utensils						1					★
	✓					✓					
	✓							✓			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Angel Hernandez	Print: Angel Hernandez	Title: Person In Charge/ Owner Asst Manager
Inspected by: (signature) <i>Richard Hill</i>	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jersey Mike's Subs	Physical Address: 3035 Ridge Rd	City/State: Rockwall, Tx	License/Permit # FS-9304	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF htt	33	Meat Case amb	35	Front line wells	
WIC amb	34	Roast beef / cheese	38/39	Lettuce	37
Sliced Tomatoes		Tunafish salad	34	Sliced Tomato	40
Cheese/Lettuce		Ham/turkey	39/40	Beverage cooler	43
Ham/turkey	38/38	Prep cooler		Back line wells	
Tuna fish	38	Guacamole	40	Slice Tom/lettuce	38/38
Slice Tom/ lettuce prepping	46/43	Slice Cheese	39		
Slice cheese	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: all temperatures are taken in F
	Restrooms equipped and greater than 100 in each room
	Hand sinks equipped greater than 103, throughout kitchen
	3 comp sink setup, 117, using quat sani 200ppm
45/34	Observed gap bottom of rear service door, air curtain inoperatable
43	Observed light bulb out in WIF
9	Observed semi frozen condensation dripping from WIF ceiling onto bread not protect in 2 open boxes on floor
	2 open cases of bread discarded during inspection
	Soda and tea nozzles cleaned daily
	Slicers are cleaned every 2-3 sandwiches
	Using second line slicer in back for gluten free meat / cheese allergens
32/42	Observed oxidized shelves on the prep tables near dish area, to make cleanable
	Using gloves to touch Rte foods
	Digital thermo available, test strips current
	Chips are prepackaged with manufacturer labels on back
	No cookies or brownies available during inspection
W	To renew health permit and post asap

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) <i>RJ HJ SIT</i>	Print: Richard Hill	Samples: Y N # collected

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