

Retail Food Establishment Inspection Report

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

Date: 3/13/2025	Time in: 2:30	Time out: 3:50	License/Permit # FS-9471	Est. Type	Risk Category	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: Jason's Deli	Contact/Owner Name:	* Number of Repeat Violations: _____	7/93/A
Physical Address: 819 E I-30, Rockwall, TX	Pest control : Rentokil/3-11-2025	Grease trap : LES/1500gal/12-2024	

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					
	✓						✓				
3							✓				
	✓					Preventing Contamination by Hands					
		✓					✓				
		✓				Highly Susceptible Populations					
		✓					✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						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					
	✓						✓				
	✓					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					
	✓						✓				
	✓						✓				
	✓						✓				
Proper Use of Utensils							1				
	✓						✓				
	✓						✓				

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

Form EH-06 (Revised 09-2015)

Establishment Name: Jason's Deli	Physical Address: 819 E I-30	City/State: Rockwall, TX	License/Permit # FS-9471	Page 2 of 2
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
2 door reach in cooler ambient	38	sandwich cold table/ham	41	sour cream/pasta	41/41
dessert cooler ambient	34	turkey/chicken salad	41/41	chicken/mac n cheese	41/41
sandwich cooler/chicken salad	41	tuna salad/cut tomatoes	41/41	drawers/roast beef	41
cut tomatoes/turkey	41/41	drawers/cheese	41	salmon	36
cheese/drawers pico	41/41	ham/turkey	41/41	salad table/humus	44-47
steam wells/chicken	163	steam table/soup	184	yogurt/cheesd	43-48/41
pizza oven drawer/cheese	42	baked potatoes	137	drawers/chicken tenders	38
under counter cooler/pizza	34	salad cold table/boiled egg	42	steam well/soup/soup	186/171

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 line hand sink 108F equipped
	Middle line hand sink 111F equipped
32	To clean cutting boards where badly scored,
	Self cleaned vent hoods/refer to fire
	Sani buckets setup to 200ppm quats/reminder to change every 2 hours to keep at required ppm
45	To clean floors (some food debris)
	Warewash hand sink 104F equipped
	3 comp sink 145F
	Dishwasher sanitizing at 100ppm chlorine
	Chlorine test strips on site/current
	Gloves used for all prep and RTE
2	Temps on salad front cold table to cold hold at 41F or below
	All meats commercially precooked as well as precooked soups
	Soups heated to manufacturer's instructions
	To go hand sink 109F equipped
35	To store employee foods, etc low and separate, not on clean dish rack
	Soda and tea nozzles WRS daily
	Salad plates are handed to customers, none on salad bar
	Over flow salad bar cooler tzatziki 42, ice cream mix 40F
	salad bar shredded cheese 41, boiled egg 41, tzatziki 41
	reach in hot holding/chicken 151, soup 165
	WIC/diced chicken 41, 41, 41, sliced cheese 41, cooked shrimp 36F
	WIF ambient 17F
	To go cold top/ranch 56, fruit dip 61, ranch 54/ drawers pasta 41F, dressing 42
2	To go cold top must cold hold at 41F or below/ items out for 2 hours moved to coolers to be used first or discard at 4 hours

Received by: (signature) <i>Maria Garcia</i>	Print: Maria Garcia	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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