Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

9/26/23			9:15 10:3											6 6	All	Page 1	of 2			
Purpose of Inspect		spec	tion: 1-Routine 2-Follow					4-Investiga			ation		5-CO/Construction	6-Other	TOTAL/SCORE					
Establishment Name: Contact/Owner Jason's Deli Jeremy Jack													Number of Repeat Violations: Number of Violations COS:			- / 4				
Physical Address: 819 E I30 Rockwall, Tx 75087 Pest control: Rentokil 8/21/2023									Hood Greas			Gı	rease	Set trap :/ waste oil Follow-up: Yes 4/90			S/A			
	C	om	pliar	ice S	Status: Out = not in co	ompliance	e IN = in c	ompliance		= not	obser	ved	N/	<u> </u>				lation W=	Watch	
Mark	the	e ap	prop	riate	points in the OUT box for	r each nu	ımbered ite	m]								ox for IN, NO, NA, COS Ma ive Action not to exceed 3 da	site \mathbf{R} = repeat vio	e box for R		
	ompliance Status						R		ompl											
U T		0	O A O S (F = degrees Fahrenheit)							U T	N	0	A	o s		loyee Health	<u> </u>	R		
·					Proper cooling time and temperature							~				12. Management, food emplo knowledge, responsibilities, a	•	employees;		
·	/				2. Proper Cold Holding temperature(41°F/ 45°F)							~				13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No disc	charge from		
ı	/				3. Proper Hot Holding temperature(135°F) See											Preventing Con	ntamination by Han	ıds		
	•	/			4. Proper cooking time	and tem	nperature					~				14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	,	
	•	/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with alternate method properly foll Gloves in use			.)	
ı	/				6. Time as a Public Hea	alth Con	itrol; proce	edures & reco	ords								eptible Populations			
					Ар	Approved Source						~			Ì	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooked				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Brothers				in								hemicals			
·	1				8. Food Received at pro Weds to be to							~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fru	iits	
				Protection from Contamination								~				18. Toxic substances properly	identified, stored an	d used		
·					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											Wate	er/ Plumbing			
·	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature							~				19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper		
ı	/				11. Proper disposition of returned, previously served or reconditioned Discard immediately							~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper		
0	ī	N	N	С	Pri	iority I	Foundat	ion Items (2 Poi		_					rective Action within 10 day.	s		R	
		N O	N A	C O S	Demonstration	n of Kno	owledge/ l	Personnel		nts)	violar O U T	I N	Req N O	n N A	Cor C O S		s re Control/ Identific	ation	R	
O U I				О	Demonstration 21. Person in charge pr and perform duties/ Cer 1	n of Knoresent, de	owledge/ I emonstrati Food Mana	Personnel on of knowle ger (CFM)	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Adec		R	
O U T				О	Demonstration 21. Person in charge pr	n of Knoresent, de	owledge/ I emonstrati Food Mana	Personnel on of knowle ger (CFM)	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking	re Control/ Identific ed; Equipment Ader e disposition	quate to		
O U T				О	Demonstration 21. Person in charge present and perform duties/ Cerest 1 22. Food Handler/ no under Within 30 Construction Safe Water, Reconstruction Safe	n of Knoresent, do rtified Finauthor Days	owledge/ I emonstrati Food Mana ized personing and Fo ing and Fo	Personnel on of knowle ger (CFM) ns/ personnel ood Package	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and	ed; Equipment Adere disposition	quate to		
O U T				О	Demonstration 21. Person in charge present and perform duties/ Certain 1 22. Food Handler/ no under Within 30 Construction Safe Water, Reconstruction 1 23. Hot and Cold Water Great pressure.	n of Knoresent, de resent, de riffied Finauthor. Jays ordkeepi Labelier availal re	owledge/ I emonstrati Food Mana rized persor ing and For ing ble; adequa	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str	re Control/ Identificed; Equipment Adere disposition accurate, and calibratips current, Prerequisite for O	quate to ed; Chemica peration	IV	
O U T				О	Demonstration 21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no under Within 30 Common Safe Water, Reconstruction 23. Hot and Cold Water	n of Knoresent, de resent, de resent, de resent, de resent, de resent, de resent de re	owledge/ I emonstrati Food Mana rized perso ing and Fo ing ble; adequa	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str	re Control/ Identificed; Equipment Adeced; Equipment Adeceded disposition accurate, and calibrating Current, Prerequisite for Omit/Inspection Curr	quate to ed; Chemica peration	IV	
O U T				О	Demonstration 21. Person in charge present and perform duties/ Cert 1 22. Food Handler/ no ut All within 30 C Safe Water, Reconstruction and Cold Water Great pressured to the conformance of the confor	n of Knoresent, do retified For author Lays ordkeepi Labelier available Food la	owledge/ I emonstrati rood Mana ized perso ing and Fo ing ble; adequa (shellstock beled proved Prove	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi	re Control/ Identificed; Equipment Adere disposition accurate, and calibrate ips current, Prerequisite for Omit/Inspection Current	quate to ed; Chemica peration ent/ insp pos	IV	
O U T				О	Demonstration 21. Person in charge properties and perform duties of Certain and perform duties of Certain and perform duties of Certain and Performance of Conformance of	resent, dertified F mauthor ays related F mauthor ays related F relate	emonstratifood Mana ized perso ing and Feing ble; adequations (shellstock ibeled	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, ar italized	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current	re Control/ Identificed; Equipment Adere disposition accurate, and calibrate ips current, Prerequisite for Omit/Inspection Current	quate to ed; Chemica peration ent/ insp pos	IV	
O U T				О	Demonstration 21. Person in charge preand perform duties/ Cert 1 22. Food Handler/ no under the Within 30 Cert 1 23. Hot and Cold Water Great pressured the Section of t	resent, de retified F	emonstratic food Mana fized perso fing and Food fing fing fing fing fing find food food find find find find find find find fin	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, ar italized ettions	dge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use	re Control/ Identific ed; Equipment Ader ed; Equipment Ader ed; Equipment Ader ed; Equipment Ader disposition accurate, and calibrat rips current , Prerequisite for O mit/Inspection Curr ipment, and Vendin cilities: Accessible a act surfaces cleanable ed	ed; Chemica peration ent/ insp pos g nd properly	IV	
O U T				О	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All Within 30 C Safe Water, Reco 23. Hot and Cold Wate Great pressu 24. Required records a destruction); Packaged Conformance vides and Cold Wate Great pressu 25. Compliance with V HACCP plan; Variance processing methods; m. Temps taken Con 26. Posting of Consum foods (Disclosure/Rem Menu ingredients av	resent, dertified F Inauthor Cays Ordkeepi Label Te available Food la with Ap Variance, e obtaine anufactt 3x d issumer A er Advis inder/Bu vailable	emonstratification of Mana ized perso ing and Feing ble; adequation of Mana (shellstool abeled proved Pr., Specialized for specurer instruction of Mana and Feing proved Pr., Specialized for specurer instruction of Mana and Management of M	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, ar italized etitions or under coco // Allergen Latest	dge, safe se nd	R	2		N O	N A	COSS	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and us 33. Warewashing Facilities; is Service sink or curb cleaning Setup	re Control/ Identifice ed; Equipment Ader ed; Equipment Ader ed; Equipment Ader disposition accurate, and calibrat ips current prerequisite for O mit/Inspection Curr ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	ed; Chemica peration ent/ insp pos g nd properly	IV	
		N	A N	O S	21. Person in charge prand perform duties/ Cer 1 22. Food Handler/ no u All Within 30 C Safe Water, Reco 23. Hot and Cold Wate Great pressul 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps taken Con 26. Posting of Consume foods (Disclosure/Rem Menu ingredients av Core Items (1 Poin	n of Knoresent, dertified F unauthor Days ordkeepi Label r availat re vailable Food la with Ap Variance, e obtaine annufactt 3x d sumer A er Advis inder/Br vailable nt) Vio	emonstratification of Mana ized perso ing and Fe ing ble; adequations of Mana ized perso ing and Fe ing ble; adequations of Mana ized perso ing and Fe ing ble; adequations of Mana ized person ing and Fe ing ing	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, ar cialized ctions or or under coc // Allergen Latest	dge, safe se nd	R	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Setup ys or Next Inspection, Whice	re Control/ Identifice ed; Equipment Ader ed; Equip	ed; Chemica peration ent/ insp pos g nd properly	IV	
		0	A	OS	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All Within 30 C Safe Water, Reco 23. Hot and Cold Wate Great pressu 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps taken Con 26. Posting of Consumfoods (Disclosure/Rem Menu ingredients av Core Items (1 Poin	resent, dertified F inauthor Days ordkeepi Label: er availal re vailable Food la with Ap /ariance, e obtaine anufactt 3x d issumer A er Advis inder/Buvailable of Food	emonstratification of Mana ized perso ing and Foing ble; adequations of the ing ing selection of the ing ing ing and Foing ble; adequations of the ing	Personnel on of knowledger (CFM) ns/ personnel ood Package ate pressure, so k tags; parasit rocedures ed Process, and cialized citions or under coco // Allergen Latest equire Corre nation	dge, safe te and sked abel	R	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is Service sink or curb cleaning Setup ys or Next Inspection, Whice	re Control/ Identifice ed; Equipment Ader ed; Equip	ed; Chemica peration ent/ insp pos g nd properly	I/	
		N	A N	O S	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All within 30 C Safe Water, Reco 23. Hot and Cold Wate Great pressul 24. Required records as destruction); Packaged Conformance vib V HACCP plan; Variance processing methods; m Temps taken Con 26. Posting of Consumfoods (Disclosure/Rem Menu ingredients as Core Items (1 Poin Prevention 34. No Evidence of Insanimals	n of Knoresent, dertified F Inauthor Days ordkeepi Label r availat re vailable Food la with Ap Variance, e obtaine anufactu 3x d issumer A sinder/By vailable nt) Vio of Food sect cont	emonstratification of Mana dized perso ing and Formal ing ble; adequations and ing ble ing	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, ar italized ctions or or under coc // Allergen Latest require Corre nation , rodent/other	dge, safe see and	R	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is Service sink or curb cleaning Setup ys or Next Inspection, Whice Food 1 41. Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Equip	ed; Chemica peration ent/ insp pos g nd properly	I/	
		N	A N	O S	21. Person in charge preand perform duties/ Cer. 1 22. Food Handler/ no utility All within 30 C. Safe Water, Reconstruction Safe Water, Reconstruction Safe Water Sa	n of Knoresent, dertified F unauthor Days ordkeepi Labelier availat re vailable Food la with Ap variance, e obtaine anufact 3x d sumer A or Food sect cont sss/eating	emonstratification of Mana fized person ing and Foring ble; adequations of the control of the co	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, aricialized ctions or or under coo // Allergen La lest equire Corre nation , rodent/other or tobacco us	dge, safe see and	R	2 2 0 U T	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used Service sink or curb cleaning Service sink or curb cleaning Service sink or curb cleaning Setup ys or Next Inspection, Whice Food 141. Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Equip	ed; Chemica peration ent/ insp pos g nd properly	I/	
		N	A N	O S	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All within 30 C Safe Water, Reco 23. Hot and Cold Wate Great pressul 24. Required records as destruction); Packaged Conformance vib V HACCP plan; Variance processing methods; m Temps taken Con 26. Posting of Consumfoods (Disclosure/Rem Menu ingredients as Core Items (1 Poin Prevention 34. No Evidence of Insanimals	resent, dertified F inauthor Days ordkeepi Labelier availal re vailable Food la with Ap Variance, e obtaine anufactt 3x d issumer A vailable of Food sect cont sss/eating	emonstratification of Mana ized perso ing and Foing ble; adequations and foing ble; adequations are instructed for specurer instruction of the inguitaries of the ing	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, aricialized ctions or or under coo // Allergen La lest equire Corre nation , rodent/other or tobacco us	dge, safe see and	R	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is Service sink or curb cleaning Setup ys or Next Inspection, Whice Food 1 41. Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Equip	ed; Chemica peration ent/ insp pos g nd properly c, properly used/	I/	
		N	A N	O S	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All within 30 C Safe Water, Reco 23. Hot and Cold Wate Great pressul 24. Required records av destruction); Packaged Conformance videstruction; Packaged Conform	n of Knoresent, dertified For available Food la with Apy Variance, e obtaine anufactus ax dertified Food la er Advisioner Available for Advisioner Available for Advisioner Available for Food f	emonstratification of Mana ized perso ing and Feing ble; adequations and ized perso ing and Feing ble; adequations and ized proved Prov	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, aricialized ctions or or under coo // Allergen La lest equire Corre nation , rodent/other or tobacco us	dge, safe see and	R	2 2 0 U T	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used Equipped 33. Warewashing Facilities; is Service sink or curb cleaning Setup ys or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O emit/Inspection Curr edipment, and Vendin collities: Accessible a ed; Accessible a ed; Accessible a ed; Accessible a ed; Equipment Ader ed	ed; Chemica peration ent/ insp pos g nd properly e, properly used/	I/	
		N	A N	O S	21. Person in charge preand perform duties/ Cet 1 22. Food Handler/ no under the Within 30 Co. Safe Water, Reco. 23. Hot and Cold Water Great pressulus. 24. Required records and destruction); Packaged Conformance vith V. HACCP plan; Variance processing methods; m. Temps taken Con. 26. Posting of Consumer foods (Disclosure/Rem. Menu ingredients and the Verenament of the Verenament	n of Knoresent, de retified F inpauthor Days ordkeepi Label: er availal re vailable Food la with Apply ariance, e obtaine anufactt 3x d issumer A inder Broad la sumer A index Broad la sumer Broad la	emonstratification of Mana ized perso ing and Foing ble; adequations and foing ble; adequations are instructed for specurer instruction in the specific for specurer instruction in the specurer instruction in the specific for specific for specurer instruction in the specific for specific	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, an cialized ctions or under coc)/ Allergen La lest equire Corre nation , rodent/other or tobacco us	dge, safe see and	R	2 2 0 U T	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is Service sink or curb cleaning Setup ys or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surface	re Control/ Identifice ed; Equipment Ader ed; Equip	ed; Chemica peration ent/ insp pos g nd properly used/ ureas used es maintaine	I/	
		N	A N	O S	21. Person in charge preand perform duties/ Cet 1 22. Food Handler/ no under the Within 30 Co. Safe Water, Reco. 23. Hot and Cold Water Great pressulus. 24. Required records and destruction); Packaged Conformance vith V. HACCP plan; Variance processing methods; m. Temps taken Con. 26. Posting of Consumer foods (Disclosure/Rem. Menu ingredients and the Verenament of the Verenament	n of Knoresent, dertified F inauthor Days ordkeepi Label: re availal re vailable Food la with Ap variance, e obtaine anufactt 3x d issumer A or Food sect cont sss/eating perly us tion taminati method er Use of tt, & line	emonstratification of Utensils ens; proper	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, an cialized ctions or under coc)/ Allergen La lest equire Corre nation , rodent/other or tobacco us red	dge, safe te and sked abel	R	2 2 0 U T	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used Equipped 33. Warewashing Facilities; is Service sink or curb cleaning Setup ys or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse proper Looks great	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O emit/Inspection Curr edipment, and Vendin collities: Accessible an ed; Accessible an ed; Accessible an ed; Equipment Ader ed; Prerequisite for O emit/Inspection Curr edipment, and Vendin ed; Accessible an ed; Equipment Ader ed; Equip	ed; Chemica peration ent/ insp pos g nd properly used/ ureas used es maintaine ean	I/	
		N	A N	O S	21. Person in charge prand perform duties/ Cet 1 22. Food Handler/ no u All Within 30 C Safe Water, Reco 23. Hot and Cold Wate Great pressul 24. Required records av destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Temps taken Con 26. Posting of Consumfoods (Disclosure/Rem Menu ingredients av Menu ingredients av Core Items (1 Points animals) 35. Personal Cleanlines 36. Wiping Cloths; pro Stored in solut 37. Environmental cont 38. Approved thawing Cooking Prope 39. Utensils, equipmen	n of Knoresent, dertified F Inauthor Days ordkeepi Label: er availal re vailable Food la with Ap Variance, e obtaine anufactt 3x d issumer A er Advis inder/Br vailable nt) Vio of Food sect cont taminati method er Use o it, & line se utensi	emonstratification of Utensils ens; proper ils; proper	Personnel on of knowle ger (CFM) ns/ personnel ood Package ate pressure, s k tags; parasit rocedures ed Process, ar italized etions r or under coc)/ Allergen La test equire Corre ination , rodent/other or tobacco us red	dge, safe eetive A	R	2 2 0 U T	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo str Permit Requirement 30. Food Establishment Per Posted & current Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used Equipped 33. Warewashing Facilities; is Service sink or curb cleaning Setup ys or Next Inspection, Whice Food 1 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse propelooks great 45. Physical facilities installed	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O emit/Inspection Curr edipment, and Vendin collities: Accessible a ed	peration ent/ insp pos g nd properly used/ ureas used es maintaine ean	I/	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Jeremy Jackson	Print: Jeremy Jackson	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: 'S Deli	Physical A 819 E		ity/State: Rockwall	, Tx	License/Permit # FS-9471	Page	2 of 2			
		0.02	TEMPERATURE OBSERVAT		,	1 0 0 17 1					
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion		Temp			
Salad	bar backup	34	Tom/ egg	40/40	Ones Terri, tarres			36/3			
Le	ettuce/cottage chz	34/33	Sour cream, corn	41/40	-		nam	35/3			
	Salad bar	00/00	Whip/shrimp	40/40		Chix salad		34			
	Spinach/mix chz	36/36	Peperjack/ham	41/40	Drawer spinach			35 34			
	Cottage chz/tom	36/35	Turkey/corn beef	40/40		Drawer ham Drawer roast beef					
	lcecream v/ch WIF htt	14	Sour cream/whole tom Dessert cooler	39/41	_			34			
	WIC	40	Prep cooler top	30		wer munst : holding/cl		17			
	*****		SERVATIONS AND CORRECTIV	F ACTION		. Holding/Ci	11/	1 /			
Item Number		ESTABLISHME	NT HAS BEEN MADE. YOUR ATTENTI			HE CONDITIONS OBSE	RVED A	ND			
	NOTED BELOW. all temperatures are taken in r										
	Restrooms equipped both greater than 102 Soda machine nozzles and tea urn spouts cleaned nightly										
	3 comp sink setup, 143 quat sani 200ppm / dishwasher confirmed at 100ppm Hand sink equipped greater than 102 throughout kitchen										
42	Hand sink equipped greater than 102 throughout kitchen Rear service door looks great, air curtain works, need to clean air curtain.										
72	Rear service door looks great, air curtain works, need to clean air curtain Dumpster enclosure looks great, he sure to keep lids closed at all times										
45	Dumpster enclosure looks great, be sure to keep lids closed at all times										
40	General detail cleaning of floor drains where needed										
	Front reach in cooler, 39, fruit cup 39, lettuce 39										
	Ceiling looks awesome, clean and bright										
	Service line cold holding, slice chz 40, slice tomatoes 38, lettuce 36										
	Drawer,chz 37 turkey 37, ham 38, provolone 38										
	Hot hold chicken 182										
	Panini station UC cooler out of order, potato station UC cooler out of order										
	Potato hot hold marina 176, Alfredo 169, meatballs 186										
	Salad station cooler service line lett 36, chz chz, 38, bacon bits 38, drawer chix tenders 38, mix veg 38										
	Soup station hot hold chili 178, tomato 186, potato 181										
	Hot holding amb 169, chicken 167, potato soup 168										
32	Address rust on WIF door gasket and face of wall on outside of WaIF										
Received (signature)		ve	See abo	ove		Title: Person In Charg	e/ Owner				
T	d by:	1	Print:								
(signature)	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	9 1	Richard	Hill							