

## Retail Food Establishment Inspection Report

### City of Rockwall

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

Date: <b>9/26/23</b>	Time in: <b>9:15</b>	Time out: <b>10:39</b>	License/Permit # <b>FS-9471</b>	CPFM <b>6</b>	Food handlers <b>All</b>	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 <input type="checkbox"/>							<b>TOTAL/SCORE</b>
Establishment Name: <b>Jason's Deli</b>			Contact/Owner Name: <b>Jeremy Jackson</b>		<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____		<b>4/96/A</b>
Physical Address: <b>819 E 130 Rockwall, Tx 75087</b>			Pest control : <b>Rentokil 8/21/2023</b>	Hood	Grease trap / waste oil <b>LES 6/19/2023 1500g</b>	Follow-up: Yes <input type="checkbox"/> No <input checked="" 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						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>						
	✓					1. Proper cooling time and temperature		✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting
	✓					2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>		✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth
	✓					3. Proper Hot Holding temperature(135°F) <b>See</b>	<b>Preventing Contamination by Hands</b>					
		✓				4. Proper cooking time and temperature		✓				14. Hands cleaned and properly washed/ Gloves used properly
		✓				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. ) <b>Gloves in use</b>
	✓					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>Cooked</b>
	✓					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Brothers</b>	<b>Chemicals</b>					
	✓					8. Food Received at proper temperature <b>Weds to be taken</b>		✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>
<b>Protection from Contamination</b>							✓					18. Toxic substances properly identified, stored and used
	✓					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	<b>Water/ Plumbing</b>					
	✓					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature		✓				19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>
	✓					11. Proper disposition of returned, previously served or reconditioned <b>Discard immediately</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						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>						
	✓					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>1</b>		✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature
	✓					22. Food Handler/ no unauthorized persons/ personnel <b>All within 30 days</b>		✓				28. Proper Date Marking and disposition <b>Great date marking</b>
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digital thermo strips current</b>
	✓					23. Hot and Cold Water available; adequate pressure, safe <b>Great pressure</b>	<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		✓				30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted &amp; current</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 <b>Temps taken 3x daily</b>		✓				31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>
<b>Consumer Advisory</b>							2					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 Menu ingredients available by request		✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Setup</b>

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First												
Compliance Status						Compliance Status						
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R	
<b>Prevention of Food Contamination</b>						<b>Food Identification</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>Stored in solution</b>		1				42. Non-Food Contact surfaces clean
	✓					37. Environmental contamination		✓				43. Adequate ventilation and lighting; designated areas used
	✓					38. Approved thawing method <b>Cooking</b>		✓				44. Garbage and Refuse properly disposed; facilities maintained <b>Looks great</b>
<b>Proper Use of Utensils</b>							1					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 <b>Posters at hand sinks</b>

