

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 03/29/2023	Time in: 10:12	Time out: 11:22	License/Permit # FS 9471	Food handlers 23	Food Managers 5	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	<input checked="" type="checkbox"/>	TOTAL/SCORE
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Establishment Name: Jasons deli	Contact/Owner Name: Jason's	* Number of Repeat Violations: _____	8/92/A
Physical Address: 819 E I -30	Pest control : Rentokil 03/20/23	✓ Number of Violations COS: _____	

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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
	✓						✓				
1. Proper cooling time and temperature Wif						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sinks					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See							✓				
		✓				14. Hands cleaned and properly washed/ Gloves used properly					
		✓					✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y, ✓, N,)					
			✓			Highly Susceptible Populations					
			✓				✓				
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Cooked					
	✓					Chemicals					
6. Time as a Public Health Control; procedures & records Prep only							✓				
Approved Source						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓						✓				
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction commercial						18. Toxic substances properly identified, stored and used Own rack ads binder					
	✓					Water/ Plumbing					
8. Food Received at proper temperature To take temps							✓				
Protection from Contamination							✓				
3				✓		19. Water from approved source; Plumbing installed; proper backflow device City approved					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Cooling foods in wif on bottom shelf							✓				
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature <u>100</u> machine							✓				
		✓									
11. Proper disposition of returned, previously served or reconditioned Discarded											

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					
	✓					W	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 4						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch in wif					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel All						28. Proper Date Marking and disposition Labels					
Safe Water, Recordkeeping and Food Package Labeling							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / dates hood on test strips					
23. Hot and Cold Water available; adequate pressure, safe Okay						Permit Requirement, Prerequisite for Operation					
	✓						✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Line checks						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						2					
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting and by request ingredients							✓				
						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed					

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					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Sep						1					
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored In buckets							✓				
		✓				43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained Dumpster area looks good					
38. Approved thawing method Cooking						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
1				✓			✓				
40. Single-service & single-use articles; properly stored and used Cos						47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jake Rogers	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jasons deli	Physical Address: 819 Evt-30	City/State: Rockwall	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
Salad bar eggs / cottage cheese	40/38	Hot box meatballs / chicken	145-149	Drawer unit conveyor	37
Tomatoes / cut greens	37/40	C/ p salsa / cut greens	41/39	Make to go	
Soft serve	40/37	Tinders / eggs	40/40	Tomatoes / ham / tuna	39-39/28
Back up cooler tomatoes / cheese	41/41	Steam table meat balls / chili for pasta	162/149	Cooked chicken	180
Cooked potatoes	178/180	Make table hH chicken	136	Drawers turkey / pico	40/39
Soup station potato / chili	148/150	Muffalata	40	Dessert	23
Salad unit pasta / cut greens /	37/39	Make table cold tuna / tomatoes	40/39	To go unit	36
Drawers sour cream / corn beef	36/40	Drawer toasted tom / turkey	39/39		

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 temps F
	Hot water 110F in RR / 112 and up in prep / three comp
40	Watch storage of spoons at buffet / buffet is one time only /
32	Need to sand cutting boards to keep clean various
42	Need to scrub accumulation on warning unit / toaster q
45/42	General Detailed cleaning under behind and around
	Sani bucket 150- 200 / tested at source 200'ppm
	Drive thru unit 35/36 just loaded 33/34
42	Cleaning needed inside equipment spills etc
45	Clean drains where needed
	Discussed rapid cooling for hot foods
45/wc	Wic to clean flooring and address shelving as it becomes rusty etc
	Cheese 41/ham 40/ pasta 40/ chicken 30/ lemon by door 41
	Separating eggs on bottoms / great date marking printed labels
	Wif 11.9
9/cos	Avoid placing open containers of cooling potatoes on bottoms shelf uncovered and avoid under fan box
45	Small amount of ice around door to address
42	Need to dust fan guards in wic
39	Watch broom handles next to clean lid baskets on wall
	Allergy posting on digital menu board - separate if needed when known etc
	Dishmachine at 100'ppm
32	Toss old pans and clean around three comp sink wall and Dishmachine and on top
	Still working on risers for grease trap

Received by: See above <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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