



# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Jason's deli</b>	Physical Address: <b>I -30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 9471</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Make to go lettuce / turkey / tom	39/38/38	Make up drawers mozz / turkey	38/39	Cp hummus / spinach/ cheese	41/41/41
Salad bar Melons / eggs	39/39	Soup cpPot pie / gumbo	139/167	Chicken tends / ambient	36/35
Cut lettuce / greens	41/42	<b>Potato</b>	<b>171</b>	Hot wells chicken	146-170
Back up cooler		<b>Catering fridge</b>	<b>40</b>	Make station tuna	
Eggs / tzatziki	38/39	Potato / salad unit: Pasta / eggs/ chicken	38/36/37	Tomatoes / turkey	39/40
Cut lettuce	<b>38</b>	Drawers ham / corn beef	36/37	Drawers Turkey / mozz	39/39
Soft serve	40/36	Hot wells make to go chicken/	<b>159</b>	<b>Muffuletta unit</b>	<b>38.6</b>
Potatoes storage unit ambient	<b>189</b>	Hot wells Alfredo/meat b/ bbq	168/166/178	Hot holding on line chicken / ambient soup area	145/ 161

### 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: temps in F
	Allergy notice on menu boards
	Hot water 110
	Salad bar is one trip only ... no signage for additional plate ...
	Restroom hot water 109 - equipped
42	To watch area on top of soft serve for spills and over poysr
34/45	Need to scrub drain under soda station and area
42/45	General detailed cleaning needed inside warmers coolers under behind around and also in sinks
	Sanitizer in buckets 200 ppm using microfibers
	CP to go - pasta / ambient 38 / unit is loaded on top for less that 4 hrs / also pasta is mixed with Italian dressing / ph may be under 4.6
32	To address rusty parts to ice machine.
	Wic tomatoes 41/41/ chicken slices 39/ cheese 40/ shrimp 39 ambient 39/40 at time of insp
	Wif 26/24 F - HTT and thawing
	Soups are received frozen and are cooked from froze.
	Canned items used for cold salads are stored in wic
W	Keep and eye on shelving and etc confusion in wic and etc
W	Ice machine was moved and one pipe was not over drains - moved to align to drain into drain during insp
W	Again reminder to watch mop buckets next to clean pan lids etc z
	Discussed gloves and changing and washing etc
	Dishmachine - 50 ppm per machine plate
	Using printed stickers
34	Fruit flies observed in dish room
	Temps taken three times per day
	Receiving temp unknown ... to provide

Received by: <b>See above</b> <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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