r e q Follo	u i wı	гe		of \$50.00 is after 1st			City of I	Rocl	kw		In	sp	ect	ion Report		 First aid I Allergy po Vomit clea Employee 	olicy/trainii In up	ng
	Date: Time in: Time out: License/P 09/26/2022 9:20 10;57 FS 9												5	and Managers Food Handlers 21 Page $\frac{1}{2}$ of			2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N							4	Inve	estigation 5-CO/Const				ruction 6-Other TOTA			RE	
Jason's Deli Jason's Physical Address: Pest control :						tune.		1	✓ Number of Violations COS:					5/95//	Α			
Phys 819 I			ress:		Re	entokil 08	3/26/2022		Ho Nee	od ed inf	o			se trap / waste oil : info on GT		Follow-up: Yes No Pics		_
Mark				Status: Out = not in co e points in the OUT box fo	$\frac{IN}{IN} = ir$	item	nce N Mark	$\mathbf{O} = \text{not}$ \mathbf{V} in a						$\begin{array}{l} \text{pplicable} \mathbf{COS} = \mathrm{con}\\ \mathbf{O}, \mathbf{NA}, \mathbf{COS} \end{array}$		site \mathbf{R} = repeat vio ark an $$ in appropria	lation W- Wate ate box for R	ch
Com	Priority Items (3 Points) violations Compliance Status								_		<i>diate</i> lianco			tive Action not to exc	ceed 3 da	ys		1
0	$\begin{array}{c cccc} I & N & N & C \\ N & O & A & O \end{array}$ Time and Temperature for Food Safety $(E = darmac \ Education Education)$					R	O U T	IN	N O	N A	С	Employee Health						
1		s (r = degrees Fairement) 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)								-		-		13. Proper use of restriction and exclusion; No discharge from					
L			See							~				eyes, nose, and mouth Printed and posting at hand sinks				
L				3. Proper Hot Holding See	-					-				Preve				
L				4. Proper cooking time See hot holding			CC012: 0			/				14. Hands cleaned a		_		
L				5. Proper reheating pro Hours)	cedure for hot h	olding (65°F in 2				~			15. No bare hand co alternate method pro				
		//	/	6. Time as a Public He	alth Control; pro	ocedures	& records			<u> </u>		L	I	Hig				
	Approved Source								~				16. Pasteurized food Pasteurized eggs use		T			
L	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction								ľ			<u> </u>	Cooking - per					
!				8. Food Received at pr Need to know from JDD	· ·		o on invoice			~	,			17. Food additives; a & Vegetables Water only	approved	and properly stored;	Washing Fruits	T
				Protection	n from Contam	ination				~					s properly	y identified, stored an	d used	-
L	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									<u> </u>	1	Water/ Plumbing						
L				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature 50-100 11. Proper disposition of returned, previously served or						~				backflow device	19. Water from approved source; Plumbing installed; proper backflow device20. Approved Sewage/Wastewater Disposal System, proper			
ŀ				reconditioned Disc	arded	5				~				Watch	-		m, proper	
	I	N N			· ·			nts) ı R	0	Ι	Req N O		С					1
U T	N	0 A	O S		n of Knowledge				U T		0	A	O S		-	re Control/ Identific		_
L		21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) See 22. Food Handler/ no unauthorized persons/ personnel						~				27. Proper cooling in Maintain Product Te 28. Proper Date Mai	emperatu		quate to	_		
ŀ	See Safe Water, Recordkeeping and Food Package								,			Printed	•	accurate, and calibrat	ed; Chemical/	+		
			T	23. Hot and Cold Wate See	Labeling er available; adeo	quate pre	ssure, safe			•				Digital and te		<u>ps on site</u> , Prerequisite for O	noration	
			-	24. Required records a	vailable (shellsto				_	T,				-		mit (Current/ insp s	-	t
Ľ				destruction); Packaged						r				Posted				
	Т		T	25. Compliance with V		lized Pro	cess, and							31. Adequate handw		ipment, and Vendin acilities: Accessible a		+
L				HACCP plan; Variance processing methods; m 3 times per day	anufacturer inst	ructions	1			~				supplied, used Equipped	10		1	
				Con	sumer Advisor	У			2					designed, constructe	d, and us	act surfaces cleanable ed to replace cutting		
L				26. Posting of Consum foods (Disclosure/Rem	inder/Buffet Pla	te)/ Alle	rgen Label			~				33. Warewashing Fa Service sink or curb	acilities; i	nstalled, maintained,		1
ľ	_			Postings on menu / purp	-			Action	n Noi	t to I	Excer	ed 9	0 Da	Confirmed	n . Whic	hever Comes First		
U		N N O A	0	ĺ .	of Food Conta	- 1		R	O U	I N	N O	N A	C O			Identification		1
т 1			S	34. No Evidence of Ins	sect contamination	on, roder	nt/other		Т		~		S	41.Original containe	er labeling	g (Bulk Food)		T
L	/		T	animals See files 35. Personal Cleanline Watch	ss/eating, drinki	ng or tob	acco use			<u> </u>	<u>1</u>	L	1		Phys	ical Facilities		T
ľ	/		E	36. Wiping Cloths; pro	perly used and s	stored			1	Γ				42. Non-Food Conta General	act surfac	es clean		Т
L	/		T	37, Environmental con Watch						~				0.0	ation and	lighting; designated a	areas used	1
L			1	38. Approved thawing Cooking and pu	method				w	/				44. Garbage and Ret Watch LIDS k		erly disposed; faciliti	es maintained	\uparrow
			<u>.</u>	Prop	er Use of Utens				1					45. Physical facilitie General	es installe	d, maintained, and cl		T
L				39. Utensils, equipmen dried, & handled/ In u Watch	se utensils; prop	erly used	1			~				46. Toilet Facilities; Equipped		constructed, supplied	d, and clean	
L				40. Single-service & si and used	ngle-use articles	s; proper	y stored				~			47. Other Violations	8			

Retail Food Establishment Inspection Report

City of Rockwall

^{Received by:} Jake Rogers	Print:	Title: Person In Charge/ Owner Asst manager
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: I'S deli	Physical A		City/State: Rockwa		License/Permit # FS 9471Page		2 of 2			
Item/Loca	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location			Temp F			
	go lettuce / turkey / tom		Make up drawers mozz / turke								
Salad	bar Melons / eggs	39/39	Soup cpPot pie / gumb	O 139/167	Chicken tends / ambient 30			36/35			
Cut I	ettuce / greens	41/42	Potato	171	Hot wells chicken 14						
_	ck up cooler		Catering fridge	40	Make	Make station tuna					
Εç	gs / tzatziki	38/39	Potato / salad unit: Pasta / eggs/ chick	en 38/36/3 7	Toma	atoes / turk	ey	39/40			
(Cut lettuce	38	Drawers ham / corn bee	ef 36/37	7 Drawers Turkey / m			39/39			
	Soft serve	40/36	Hot wells make to go chicke	√ 159	Mu	ffuletta uni	t	38.6			
Potatoe	es storage unit ambient	189	Hot wells Alfredo/meat b/ bbq 168/1665/17			Hot holding on line chicken / ambient soup area					
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										
10	Restroom hot water 109 - equipped										
42	To watch area on top of soft serve for spills and over poyrs										
34/45 42/45	Need to scrub drain under soda station and area										
42/40	5										
	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 fro	zen and	are cooked from froze.								
	Canned items used fo	r cold sa	ads 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	•	•	puckets next to clean pan	lids etc z							
	Discussed gloves and changing and washing etc										
	Dishmachine - 50 ppm per machine plate										
34	Using printed stickers Fruit flies observed in dish room										
	Temps taken three times per day										
	Receiving temp unknown to provide										
Received	hv•		Print:		<u> </u>	Title: Person In Charge/	Owner				
(signature)	See abov	/e				The Form in Charge/					
Inspected (signature)	See abov ^{by:} Kelly kírkpa	+ - 1	Print:								
	Kelly Kirkpa	urick	/ K.S			Samples: Y N #	collecte	ed			