

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Monica Geer	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly kirpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jason's deli	Physical Address: I-30 Rockwall	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		Chip n pickle unit		Make station ham / chicken	39/37
Eggs/ cottage cheese	40/39	Cheese / spinach	39/40	Tuna / cut tomatoes	37/38
Cut greens	39/39	Drawer cheese	39	Steam table 2	
2 doors		Potato unit		Chicken (being reheated)	114
Cottage cheese/ corn salad	36/38	Pasta / eggs	39/39	Make table turkey	39
Soft serve	34/37	Chicken / cut greens	40/40	Tomatoes / below	38/36
Hot hold chicken	150	Mac n greens	39	Desserts	34
		Steam table items at bottoms	160	Back up unit	34

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temps F
	Minor cleaning needed outside facility and around dumpsters - keep lids open on dumpsters
	Hot water at hand sink 110
	Watch storage of sanitizer for hands at alas bar
	Restrooms equipped
	Cleaning spigots daily
!!	2 hrs to cook to required hot holding temps- in the works
	cooking soups during insps - from commercial bags into steam table -will confirm temps
	Sanitizer in buckets 200 ppm /
!!	Need to keep steam table stirred to keep temps even
	Changing tongs hourly at salad bar - COVID
	Salad bar is a one time only visit
	Kitchen cold top drawer unit - pasta salad 38 / ambient 37
	Wic - butter -40/cheese 41/ pasta 40/ tomatoes /41/
	Good date marking
	Wif -10 / all meats etc are received precooked and frozen and are heated / cooked for hot holding g
	Keeping mop buckets away from lids
	Time to replace trays for Dishmachine where needed
42/45	General detailed cleaning needed under behind and around etc Fill small holes in walls etc
W	Keep an eye on condition of shelving
45	Clean air vents where needed
42	GeneralCleaning of shelving in tables etc
32	Address cutting boards scores where needed
W	Cleaning conveyor oven weekly

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		Samples: Y N # collected

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