\$50.00 reinspection fee required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid ki	t
Allergy pol	icy/training
∠ Vomit clear	ı up
Vomit clear Employee	nealth

Personal August Sensitive Sensitative Sensitive Sensitive Sensitive Sensitive Sensitiv	Date: 09/29/2	2021	Time in: 8:55	Time out: 10:02	FS 9							Full/ buffet Risk Category Page 2 of 2	2_
Algorith Sells Project Activatives Project And Andrews Project Andrews Proj				2-Follow Up			4-1	Inve	stiga	ation	ı	5-CO/Construction 6-Other TOTAL/SCOR	RE
Sep Technology September Sep Technology Sep Tech	Establishme	nt Nar		N	Ionica Geer							✓ Number of Violations COS:	<u> </u>
Project for the continue to the CP in proposition of the CP in the Continue of the CP in				Rentok	kil monthly		Need	to c		То	prov	ride LES	_
Complainer States Time and Temperature for Food Sofety Sofe	Mark the app	liance ropriate	e points in the OUT box for	r each numbered item	Mark •	√ in ap	propr	riate b	oox f	or IN	I, NC	NA, COS Mark an in appropriate box for R	h
S O A 0	Compliance	Status	1110	offity Items (3.1.0	mis) violations	Kequii	_			e Stat		we Action not to exceed 5 days	
1. Proport contains to recyconing	U N O	A O			Safety	R	U		N O	N A	О	Employee Health	R
See W See Project folding temperatures (1579) Project colling imm and temperature Project folding (16578 in 2 lines) Project colling imm and temperature See Project folding (16578 in 2 lines) See S			1. Proper cooling time	and temperature				/					
Policy in Hels (discussed oracle at hand sinks) Preventing Contamination I. S. Paper Hol Holding temperature (155°T) I. S. Paper Cooking time and companion I. S. Paper Cooking time and time approach of the paper of t			2. Proper Cold Holding	g temperature(41°F/	45°F)								
No. Proper cooling issue and temperature	W .		3. Proper Hot Holding	temperature(135°F)								Policy in files (discussed poster at hand sinks)	
In section Proper relating procedure for hot bolding (165°F in 2 15. No burs hand contact with ready to self-hot or approved a survey of the self-hot or approved a state of the self-hot of the self-ho	+ + +			and temperature				ام				ů ,	
Hours Approved Surery Food and its obtained from approved surery Food in good conditions, sile, and unabaliterated; parasite described in good conditions, sile, and unabaliterated polariterates and unabaliterated; parasited conditions, sile, and unabaliterated; parasited conditions, sile, and unabaliterated polariterated in good conditions, sile, and unabaliterated; parasited conditions, sile, and unabaliterated; parasited conditions, sile, and unabaliterated; parasited conditions, sile, and unabaliterated	w V		In works	•	ng (165°E in 2			~					
Approved Source Chemicals C				ecdure for not notan	ng (103 1 m 2				/				
Approved Source Personance	'		6. Time as a Public Hea	alth Control; procedu	ures & records							Highly Susceptible Populations	
Production of the programment of the property of the propert			Ap	proved Source				/				Pasteurized eggs used when required	
Vest Protection from Contamination Vest Required forms (proved during food preparation, storage, display, and tusting Protection from Contamination Vest Required food preparation, storage, display, and tusting Protection of the property o			good condition, safe, an	ed from approved sound unadulterated; par	urce; Food in rasite							·	
Well production from Contamination (Contamination Contamination) Valer Plumbing Valer Plumbing Water Plumbing installed; proper backflow device 19. Water from approved source; Plumbing installed; proper backflow device Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) riolations Require Corrective Action within 10 days 21. Peson in charge present, demonstration of Knowledge, and perform durine Certified Foundations Plant			_	oper temperature				/				& Vegetables Water	
Propagation, storage, displays, and tasting No trans. No to the Report Description of the Control of the Cont							W	'					
Samitacel at 2000 pm/temperature 50-100 I.1. Proper disposition of returned, previously served or reconditioned Discarded I.1. Proper disposition of returned, previously served or reconditioned Discarded I.1. Proper disposition of returned, previously served or reconditioned Discarded I.1. Proper disposition of returned, previously served or reconditioned Discarded I.1. Proper disposition of returned, previously served or reconditioned Discarded I.1. Proper disposition of returned previously served or reconditioned Discarded I.1. Proper disposition of Rowledge I.1. Preson in change present, demonstration of Knowledge, and perform ducies Certified Pool Manager (CPM) I.1. No. No. Compared to the property of the product Temperature Control/Identification I.1. Proper Discarded National Product Content and properly supplied, used I.1. Proper Discarded National Product Content Institute	w l		preparation, storage, di	splay, and tasting	luring food							Water/ Plumbing	
11. Proper disposition of returned, previously served or reconditioned Discarded 20. Approved Sewage Wastewater Disposal System, proper disposal 21. Previously Foundation Hems (2 Points) violations Require Corrective Action within 10 days 21. Previous in charge present, demonstration of knowledge, and perform duties. Certified Food Manager (CPM) 22. Proper and perform duties. Certified Food Manager (CPM) 23. Propose and supplied in the product Temperature Control/ Identification 8 27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature 27. Proper cooling method used: Equipment Adequate to Maintain Product Temperature 28. Proper Date Maler for incumentary products of temperature 28. Proper Date Maler for incumentary products 28. Proper Date Maler for incumentary products 28. Proper Date Maler for Operation 28. Prevention Adequate to Maintain Product Temperature 28. Proper Date Maler for incumentary products 28. Proper Date Maler for incumentary products 28. Proper Date Maler for Operation 28. Prevention of Conformance with Approved Procedures 28. Compliance with Variance, Specialized Process, and HACCP plan: Variance obtained for specialized processing method; maintained process, and HACCP plan: Variance obtained for specialized processing method; maintained process, and HACCP plan: Variance obtained for specialized processing method; maintained, used 28. Proving of Consumer Advisory; raw or under cooked foods (Devisioned Remained Buffer) Planc? All Proper Used and separation 28. Proving of Consumer Advisory; raw or under cooked foods (Devisioned Remained Buffer) Planc? All Proper Used and Separation 28. Previous Remained Buffer) Planc? All Proper Used and Separation 28. Previous Remained Buffer) Planc? All Proper Used and Separation 28. Previous Remained Buffer) Planc? All Proper Used All Proper Used All Proper Used Honding All Proper Used All	/		10. Food contact surfact Sanitized at _200_	es and Returnables ppm/temperature	; Cleaned and 50-100			/			i		
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days S			11. Proper disposition of	of returned, previous	sly served or			/					
Demonstration of Knowledge/ Personnel N	_		L			ints) v	iolati	ions	Req	uire	Cor	rective Action within 10 days	
21. Person in charge present, demonstration of knowledge, and perform duties/ Critife Food Manager (CFM) and displayed to the ministration of the performance with Approved Procedures 23. Hot and Cold Water available; adequate pressure, safe See 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Approved Procedures 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffer Plate)/ Allergen Label Training and separation 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffer Plate)/ Allergen Label Training and separation 27. Proper cooling method used: Equipment Adequate to Manager (CFM) and the ministry of the Manager (CFM) and the ministry of the Manager (CFM) and the Manag	U N O	A O	Demonstration	n of Knowledge/ Pe	rsonnel	R	U				O	Food Temperature Control/ Identification	R
Care Permit Requirement, Prerequisite for Operation Posted in dining	~		and perform duties/ Ce					/			~		
Thermal test strips Using digital 23. Hot and Cold Water available; adequate pressure, safe See 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Line CheCk to confirm final temps 10/2/6 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer/Patae)/ Allergen Label Training and separation 27. Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 28. Approved thawing method 39. No No No See Prevention of Food Contamination, rodent/other animals Watch 30. Food Establishment Permit (Current/insp sign posted) 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped 31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used Watch condition of cutting boards etc 31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used Watch Condition of Cutting boards etc 31. Adequate handwashing facilities: Accessible and properly designed, constructed, and used Watch Condition of Cutting boards etc 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch See 33. Warewashing Facilities; installed, maintained, used Service desink or curb cleaning facility provided Dishmachine 50-100 ppm chlorine Core Items (I Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First 34. No Evidence of Insect contamination, rodent/other animals Watch 35. Personal Cleanliness/cating, drinking or tobacco use 36. Whing Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 40. Toilet Facilities, properly constructed, s	/		22. Food Handler/ no u	nauthorized persons vith cert	/ personnel			/				Great	
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			40. Single-service & si	ngle-use articles; pro	operly stored				/				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Monica Geer	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

				G! . /G		1	1.5	- 0		
	ment Name: n's deli	Physical A	ddress: ockwall	City/State: Rockwa	ıll	License/Permit # FS 9471	Page	2 of 2		
	TEMPERATURE OBSERVATIONS									
Item/Location Temp F Item/Location Temp F Item/Location Temp F										
Salad bar			Chip n pickle un	Make station ham / chicken 39/37						
	s/ cottage cheese		•		_	/ cut tomato		37/38		
(Cut greens	39/39	Drawer cheese	39	Steam table 2					
	2 doors		Potato unit	Chicken (being reheated)			114			
Cotta	ge cheese/ corn salad		Pasta / eggs	39/39	Make table turkey			39		
,	Soft serve	34/37	Chicken / cut green		Tomatoes / below			38/36		
Hot	hold chicken	150	Mac n greens	39	Desserts			34		
			Steam table items at bottom	s 160	Back up unit			34		
		OB	SERVATIONS AND CORRECT	VE ACTIO	NS	·				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO TH	HE CONDITIONS OBSERV	VED AN	ND.		
			facility and around dumps	ers - kee	p lids ope	en on dumpsters				
	Hot water at hand sink 110									
	Watch storage of sanitizer for hands at alas bar									
	Restrooms equipped									
	Cleaning spigots daily									
!!	•		Iding 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 to		ed to keep temps even							
• •	Changing tongs hourly		· · · · · · · · · · · · · · · · · · ·							
	Salad bar is a one tim	e only vis	sit							
	Kitchen cold top drawe	er unit - p	asta salad 38 / ambient 37							
	Wic - butter -40/chees	e 41/ pas	ta 40/ tomatoes /41/							
	Good date marking									
	Wif -10 / all meats etc	are recei	ved precooked and frozen	and are	neated / c	cooked for hot hold	ding g	 j		
	Keeping mop buckets	away fro	m lids							
	Time to replace trays	for Dishm	nachine where needed							
42/45	General detailed clear	ning need	ed under behind and arou	nd etc	Fill smal	l holes in walls etc				
W	Keep an eye on condi	tion of sh	elving							
45	Clean air vents where needed									
42	GeneralCleaning of sh									
32	Address cutting boards scores where needed									
W	Cleaning conveyor oven weekly									
Received	hv		Print:		Г	Title: Parson In Channel	Ox			
(signature)		e				Title: Person In Charge/	Jwher			
Inspected (signature)		ıtrick	Print:			Samples: Y N #	collecte	ed.		
	6 (Revised 09-2015)		1		l l	π				