Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$ \underline{\mathbf{V}} $	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Employee health

	3/2				Time in: 9:23	Time out: <b>10:44</b>		FS 94	<u> 171</u>							Food handler	Food managers  5	Page 1	
		<b>se of</b> shme			tion: 1-Routine	2-Follow U		3-Complain		4-I	Inves	tiga	tion		5-CO/Const  * Number of		6-Other	TOTAL/S	CORE
		's D		vaiii	ie.		Jaso		anie.						✓ Number o	f Violations C	cos:	12/88	0 /D
Ph: 1-30		al Ad	dres	ss:			est contro			Ноо	od		Gre To r	ease efer	e trap : r to Teddy		Follow-up: Yes No	12/00	טוכ
Mo	l	Comp	lian	ce S	tatus: Out = not in corpoints in the OUT box for	mpliance IN = in	complian	nce NO	= not c				= no	t app	plicable COS =	= corrected on		olation W-V	Vatch
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О	Î	ance i	N	C	Time and Tem	ood Safe	etv	R	Compliance Status O I N N C								1		
U T	N	0	A	o s	(F = de	egrees Fahrenhe	eit)			U T	N	О		O S	12		loyee Health	1	
		/			1. Proper cooling time a	and temperature	;				/				knowledge, resp		yees and conditional nd reporting	empioyees;	
					2. Proper Cold Holding	temperature(41	°F/ 45°F)	)									nd exclusion; No dis	scharge from	+
3			•		See / double panning ch			en			_				eyes, nose, and Provided po				
3			•	/	Proper Hot Holding temperature(135°F) Hot holding unit      Proper cooking time and temperature												ntamination by Har		
	(	/						550Ti 0			<b>/</b>						rly washed/ Gloves		
W					5. Proper reheating proc Hours) In Works	cedure for hot he	olding (16	65°F in 2			~				alternate method	l properly foll	ready to eat foods of lowed (APPROVED		,
	_	/			6. Time as a Public Hea	lth Control; pro	ocedures	& records							Gloves used		eptible Populations	i	
	[	<u> </u>				1.0				П			T			foods used; pi	rohibited food not of		
						proved Source		7							Pasteurized eggs Cooking to		equired Sy - warning in	menu	
					7. Food and ice obtained good condition, safe, an	d unadulterated										C	hemicals		
					destruction Brothers								-		17. 5. 1. 11%		1 1 1	W 1: E :	
	/				8. Food Received at pro Night drop - as			nvoice			/				& Vegetables		and properly stored;	washing Frui	ts
						from Contami					/					nces properly	identified, stored ar	nd used	_
					9. Food Separated & pro			g food							Red burn ya		/ Dl l-2		
	_				preparation, storage, dis Watch in wic 10. Food contact surface										10 Water from		r/ Plumbing rce; Plumbing install	1.4	
	/				Sanitized at 200			aned and			~				backflow device		rce; Flumbing instal	ied; proper	
					11. Proper disposition o	of returned, prev	iously se	rved or			. /				20. Approved Se	ewage/Wastev	water Disposal Syste	em, proper	
					reconditioned														
					n.·	'4 E1	- 4° T4	(2 D.:	4>					G	disposal	1.1.10.1			$\perp$
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: n's Deli	Physical A	ddress:		y/State: ockwal		License/Permit # 9471	Page	<u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	ATI(	ONS			<u> </u>			
Item/Loc	cation	Temp F	Item/Location		Temp F	Item/Locat	ion		Temp F		
Cateri	ng cooler tomatoes	39	Make table			Pasta	hot well BC	soup	137		
	top make to go		Tomatoes / turke	-		Meatbal	ls / broc chees	e soupl	167/ 141		
	ken/ tomatoes		Chicken salad		41		o cooler p				
Turl	key/ tomatoes	37/38	Drawers pickled onior	าร	40	Eg	gs/ chick	en	41/40		
Draw	vers Pico / turkey	37/48	Muffuletta		38	Chicken	on top( double p	anned)	51		
Make 1	to go hot wells chicken	159	Make hot wells chicke	en	151	Corne	ed beef / tu	ırkey	34/40		
Desse	ert cooler cheese cake	34	C & P cooler sals	a	39	Soup	wells beef	stew	161		
Oven c	drawer cheese / spinach	41/41	Hummus / breaded chicke	en	41/37	Gumb	o / veggie	soup	148/141		
Itam	T		SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	NTIO	N IS DIRE	CTED TO TH	E CONDITIONS OBS	ERVED AN	ND.		
	Hot water at hand sink										
		anded or replaced badly scored									
	Watch gaskets	andod on replaced badily scored									
	_	flavor only - red wine sugar then heated in microwave then held cold									
	General cleaning inside coolers where needed										
2	•			ffere	rence from top to bottom COS discarded 2 pieces						
_									р.оссо		
03	Temps: hot box chicken 149 / lower level chicken 98/ marinara 88 - will be reheated to 165 F  Hot box temp on top section bottom pan is 112-130 surface reading and 150 on top - both items that were out of temp										
	Steamer used to reheat and microwave too										
	Sanitizer buckets - nee										
42/45			and around equipment								
			pers 40/dill 40/HB eggs 41	I/pa	asta sala	ad 40					
			ent 38 / pot salad -36/ feta								
	•	return trip - no sign needed /									
		prep/ ingredients by request									
	Soft serve unit 35/33										
	Spigot etc are w r s ni										
	Wic - butter 41/tomato 41/pasta 40/ turkey 38/.										
32	·										
38	Discussed thawing fish out of bags / cryo - as indicated on packaging										
	Wif - ice around door / have checked - temps 13/14 F										
	CMP to go - pasta 41/ ambient 39										
	Sanitizer 200 ppm out of dispenser / Dishmachine 50-100										
W	Clean grease residual in dishmachine in indicator basket / well										
W	_		three comp / ( all items go			ine to left	i)				
			1 \ 0-				,				
Received (signature)	See abov	e	Print:				Title: Person In Char	rge/ Owner			
Inspected (signature)		ıtríck	Print:								
	- J 1911 P						Samples: Y N	# collecte	ed		