

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

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 03/24/2022	Time in: 9:23	Time out: 10:44	License/Permit # FS 9471	Food handlers 18	Food managers 5	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Jason's Deli	Contact/Owner Name: Jason's	* Number of Repeat Violations: _____	12/88/B
Physical Address: I-30		✓ Number of Violations COS: _____	

Pest control : Rentokil 03/24/22	Hood	Grease trap : To refer to Teddy	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days								
O	U	T	I	N	C	R	Compliance Status	R
							Time and Temperature for Food Safety (F = degrees Fahrenheit)	
							1. Proper cooling time and temperature	
							2. Proper Cold Holding temperature(41°F/ 45°F) See / double panning chicken	
							3. Proper Hot Holding temperature(135°F) Hot holding unit	
							4. Proper cooking time and temperature	
							5. Proper reheating procedure for hot holding (165°F in 2 Hours) In works	
							6. Time as a Public Health Control; procedures & records Prep only	
							Approved Source	
							7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Brothers / JDD	
							8. Food Received at proper temperature Night drop - ask for temp on invoice	
							Protection from Contamination	
							9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in wic	
							10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
							11. Proper disposition of returned, previously served or reconditioned	
							Employee Health	
							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Provided poster for hand sink	
							Preventing Contamination by Hands	
							14. Hands cleaned and properly washed/ Gloves used properly	
							15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves used	
							Highly Susceptible Populations	
							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking to over easy - warning in menu	
							Chemicals	
							17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only	
							18. Toxic substances properly identified, stored and used Red burn ya etc	
							Water/ Plumbing	
							19. Water from approved source; Plumbing installed; proper backflow device City approved	
							20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days								
O	U	T	I	N	C	R	Compliance Status	R
							Demonstration of Knowledge/ Personnel	
							21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)	
							22. Food Handler/ no unauthorized persons/ personnel	
							Safe Water, Recordkeeping and Food Package Labeling	
							23. Hot and Cold Water available; adequate pressure, safe	
							24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
							Conformance with Approved Procedures	
							25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps logs / reheating / 10/2/6	
							Consumer Advisory	
							26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Posting at menu	
							Food Temperature Control/ Identification	
							27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
							28. Proper Date Marking and disposition	
							29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed	
							Permit Requirement, Prerequisite for Operation	
							30. Food Establishment Permit (Current/ insp sign posted) Posted	
							Utensils, Equipment, and Vending	
							31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped to	
							32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached	
							33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First								
O	U	T	I	N	C	R	Compliance Status	R
							Prevention of Food Contamination	
							34. No Evidence of Insect contamination, rodent/other animals Watch doors etc	
							35. Personal Cleanliness/eating, drinking or tobacco use All should be in hats	
							36. Wiping Cloths; properly used and stored In buckets	
							37. Environmental contamination, Watch around door in freezer	
							38. Approved thawing method To address per packaging	
							Proper Use of Utensils	
							39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch	
							40. Single-service & single-use articles; properly stored and used	
							Food Identification	
							41. Original container labeling (Bulk Food)	
							Physical Facilities	
							42. Non-Food Contact surfaces clean See	
							43. Adequate ventilation and lighting; designated areas used Watch	
							44. Garbage and Refuse properly disposed; facilities maintained Watch	
							45. Physical facilities installed, maintained, and clean Minor cleaning under and behind.	
							46. Toilet Facilities; properly constructed, supplied, and clean Equipped 108	
							47. Other Violations	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Catering cooler tomatoes	39	Make table		Pasta hot well BC soup	137
Cold top make to go	38	Tomatoes / turkey	41/41	Meatballs / broc cheese soupl	167/ 141
Chicken/ tomatoes	36/39	Chicken salad	41	Potato cooler pasta	39
Turkey/ tomatoes	37/38	Drawers pickled onions	40	Eggs/ chicken	41/40
Drawers Pico / turkey	37/48	Muffuletta	38	Chicken on top(double panned)	51
Make to go hot wells chicken	159	Make hot wells chicken	151	Corned beef / turkey	34/40
Dessert cooler cheese cake	34	C & P cooler salsa	39	Soup wells beef stew	161
Oven drawer cheese / spinach	41/41	Hummus / breaded chicken	41/37	Gumbo / veggie soup	148/141

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at hand sink
	Cutting boards to be sanded or replaced badly scored
	Watch gaskets
	Pickling onions for flavor only - red wine sugar then heated in microwave then held cold
	General cleaning inside coolers where needed
2	Best to no double pan chicken in cold top unit 15 degrees difference from top to bottom COS discarded 2 pieces
	Temps: hot box chicken 149 / lower level chicken 98/ marinara 88 - will be reheated to 165 F
03	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 - need to set up first
42/45	General cleaning under behind and around equipment
	Salad bar: cut lettuce -.41/peppers 40/dill 40/HB eggs 41/pasta salad 40
	Back up cooler salad bar ambient 38 / pot salad -36/ feta 37/ salad 37
	Salad bar is no longer return trip - no sign needed /
	Purple kit for allergens prep/ ingredients by request
	Soft serve unit 35/33
	Spigot etc are w r s nightly
	Wic - butter 41/tomato 41/pasta 40/ turkey 38/.
32	To address peeling rusty shelving -
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	Watch chemicals storage over three comp / (all items go into machine to left)

Received by: <small>(signature)</small> See above	Print:	Title: Person In Charge/ Owner
Inspected by: <small>(signature)</small> <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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