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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate:	2/20	121	Time in: 8:58	ermit # 471						Est. Type	Page 1 of _	2			
				ction: 1-Routine	10:00	3-Compla		4-I	Invest	igati	on	5-CO/Cons	truction	Med 6-Other	TOTAL/SCO	RE
Es	tablis	hmen	Naı		Co	ntact/Owner l				8	- I	* Number o	of Repeat Violations C	ations:		
		's de 1 Addi			Pest cor	son's		Hoo	nd	1	Greas	e trap :	or violations C	Follow-up: Yes	4/96/	Д
I-20		ı rıda	.035.		Monthly i	rentokil		need				vide to teddy		No No		
Ma				Status: Out = not in core points in the OUT box for	ompliance IN = in compl or each numbered item	liance No	O = not o In app					pplicable COS:	= corrected on Ma	site \mathbf{R} = repeat vio	olation W-Wate ate box for R	ch
				•	ority Items (3 Poin			re Im	media	te C	orrect		exceed 3 da	ys		
О	Î	N N O A	C	Time and Ter	mperature for Food S	afety	R	O U	omplia I N	N N	I C		E	lanas ITaalih		R
U T	N	O A	S	(F = colling time	degrees Fahrenheit)			T	N) A	S	12 Managaman	•	loyee Health yees and conditional	amplayage	
	•	/		Ice baths for	SOUPS				/			knowledge, resp		•	employees;	
				2. Proper Cold Holding	g temperature(41°F/ 45	°F)	H	H						and exclusion; No dis-	charge from	+
	•			See attached								eyes, nose, and Screening a		on screen when	clocking in	
W	~			3. Proper Hot Holding Also in works will Follow	temperature(135°F) wup on steam tables							Pı	reventing Co	ntamination by Han	nds	
	•			4. Proper cooking time	and temperature				/			14. Hands clear	ned and prope	erly washed/Gloves u	ised properly	
W				5. Proper reheating pro Hours) Not read	ocedure for hot holding	(165°F in 2			/					n ready to eat foods o lowed (APPROVED		
Ľ				6. Time as a Public He	•	as & records						Gloves	a property for	- THE TEN		
	Ш	~		Prep only	and Control, procedure	es & records	Ш					16 P : 1		eptible Populations		
				Ар	pproved Source				/			Pasteurized eggs	s used when re	rohibited food not off		
			Т	7. Food and ice obtained								vvarning on	menu - ior	ÓNE item on m	enu wirn egg	
	/			good condition, safe, a destruction Jason's		site							C	hemicals		
				8. Food Received at pr			\mathbb{H}					17. Food additiv	ves; approved	and properly stored;	Washing Fruits	
	~			Checking temps when possi	ible / key drop / company re	ecords on invoice			/			& Vegetables Water on	lv			
				Protection	n from Contamination	n			/					identified, stored an	d used	
				9. Food Separated & pr preparation, storage, di		ring food							Wate	er/ Plumbing		
				Good organization		N 1 1	Ш					10 Water form			. 1	
	/			10. Food contact surface Sanitized at 200	ppm/temperature	leaned and		W	/			backflow device	•	rce; Plumbing install		
	\vdash			11. Proper disposition	of returned, previously	served or	H					20. Approved Se	ewage/Wastev	x - may turn c water Disposal System	m, proper	+
	'			reconditioned												
	•											disposal				
0	I	N N	С		iority Foundation	Items (2 Po	ints) vi	iolati O		equi:		•	vithin 10 days	S		R
O U T		N N O A		Pri Demonstration	on of Knowledge/ Perso	onnel			I		I C	rrective Action w		s re Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Megan Martin	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: 1'S deli	Physical Address:		City/State: License/Permit #				Page	<u>2</u> of <u>2</u>			
04301	13 dell	1-30	TEMPERATURE OBSERVA			ı	1 0 947 1					
-Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Locat	<u>ion</u>		Temp F			
Cut gr	eens/ feta	38/38	Salad unit corn salsa / humm	ius 4	40/40	Make hot	box chicken not heat	ed yet				
Eggs	/ cottage cheese	38/38	38/38 Chicken / ambient 41/40 Make					d				
Back	up unit cheese	41	Back line salad	k		Turke	y / chicken sa	alad	40/39			
Soft s	erve / rt side empty	4	Chicken /feta	4	40/40	Tomat	atoes / cut lettuce		40/41			
Uprigl	ht warmer meatballs	155	Sourcream / 40/ pasta in draw	ver	40	Draw	ers ham/ pesto		40/40			
Sc	oups in bags	178	Steam table back u	цр			Grab n go		36/30			
Stea	m table not ready		Soups in reheat process/ chicken brea	asts	167		Delivery		39/30			
Drawer	r unit under toaster oven	41	Muffalata unit		41	To go	drive thru amb	ient	31/32			
		OB	SERVATIONS AND CORRECT	TIVE A	ACTION	IS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:											
	Hot water at hand sink 108 / 110 in restrooms											
	Buffet back in operation / h	nand saniti	zer and gloves / utensils chang	ged if	not usir	ng gloves /	also 2 hrs or less / s	single	trip only			
	Buffet back in operation / hand sanitizer and gloves / utensils changed if not using gloves / also 2 hrs or less / single trip only Minor cleaning around soft serve machine											
	In the process of reheating meats for hot holding -left overs in pans are reheated in steam table and temps are tracked - 165 within 2 hrs											
	Will confirm reheating in steam table as it is a hot holding unit as is the back up unit - will check both											
	Will address hot box f						·					
45/42				and	inside	equipme	ent / inside cabine	ets / e	etc			
	General cleaning - under behind and around equipment and inside equipment / inside cabinets / etc Sand or replace cutting boards where needed											
	Slicer is w r s											
	Keep an eye on top part of ice machine as it is oxidizing											
	Wic ambient 35/36- to	matoes 37/ cut peppers 39/butter block 39 / corn beef 39										
	Good date marking											
	Keep an eye on shelvi	ng										
	Chicken breast receive	ed precooked and frozen and reheated to hot hold or thawed to cold hold										
	Watch mop bucket storage next to clean utensils wall - just a reminder											
	WillFollowup on Dishmachine - not set up at insp											
W	Small leak at three comp sink faucet - won't turn off											
	Hot water at three con	np sink 1	24									
45			three compartment sink									
46	Cleaning of walls and	areas un	der equipment etc in back	k roo	om nee	ded						
WillFollowup on reheating for front and back steam table / Dishmachine												
Received	hv:		Print.			ı	Title: Person In Charge/	Owner				
(signature)	See ahov	Print:					Title: Person In Charge/ Owner					
Inspected	Thy:		Print:									
(signature)		utvíck	\sqrt{RS}									
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