

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: 03/22/2021	Time in: 8:58	Time out: 10:00	License/Permit # FS 9471	Est. Type	Risk Category Med	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCORE

Establishment Name: Jason's deli	Contact/Owner Name: Jason's	* Number of Repeat Violations: _____	4/96/A
Physical Address: I-20	Pest control : Monthly rentokil	✓ Number of Violations COS: _____	

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

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature Ice baths for soups						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See attached						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Screening at arrival on screen when clocking in					
W	✓					Preventing Contamination by Hands					
		✓				✓					
3. Proper Hot Holding temperature(135°F) Also in works will Followup on steam tables						14. Hands cleaned and properly washed/ Gloves used properly					
W		✓				✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		✓				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours) Not ready at insp						✓					
6. Time as a Public Health Control; procedures & records Prep only						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Warning on menu - for ONE item on menu with egg					
Approved Source						Chemicals					
	✓					✓					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Jason's supplier						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					✓					
8. Food Received at proper temperature Checking temps when possible / key drop / company records on invoice						18. Toxic substances properly identified, stored and used					
Protection from Contamination						Water/ Plumbing					
	✓					W	✓				
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Good organization						19. Water from approved source; Plumbing installed; proper backflow device Small faucet leak - may turn off					
	✓					✓					
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
		✓									
11. Proper disposition of returned, previously served or reconditioned											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 3						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Not observed					
	✓					✓					
22. Food Handler/ no unauthorized persons/ personnel All employees over 30 days						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See						✓					
	✓					30. Food Establishment Permit (Current/ insp sign posted)					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order						Utensils, Equipment, and Vending					
Conformance with Approved Procedures						✓					
	✓					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 4 hours 10-2-6						2					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch for rusty shelving / scored cutting boards					
	✓					W	✓				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label CA On menu board and separate purple kit						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Will Followup on checking machine					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals Watch						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						1					
	✓					42. Non-Food Contact surfaces clean See					
36. Wiping Cloths; properly used and stored In buckets						✓					
		✓				43. Adequate ventilation and lighting; designated areas used Watch					
37. Environmental contamination						W	✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
38. Approved thawing method Wic						1					
Proper Use of Utensils						45. Physical facilities installed, maintained, and clean See					
	✓					✓					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch						46. Toilet Facilities; properly constructed, supplied, and clean					
	✓										
40. Single-service & single-use articles; properly stored and used						47. Other Violations					

