

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Luis santibanez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <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 # FS 9471	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Rolled ham / cut lettuce	39-39	Chip n pickle steam table		Salad bar in prep	
Dressing / lemons	39-39	Auju/ chili	166/ 159	Eggs/ cut lettuce	38/39
Ambient	39	Salad		Feta / hummus	39/40
Wif	-6	Chicken/greens	39/34	Drawers pasta / chicken	39-34
Soft serve machine	41/39	Pasta/ roast beef	40/40	Muffuletta station	38
2 door back up salad bar not used	72	Dry pastries area	N/a	Lettuce drawer tomatoes	39/39
Hot cabinet ambient	170	Potato station	202	Steam table chicken	187
Heating foods at insp		Meat balls / Alfredo reheating at insp	167/138	To go tomatoes/ chicken salad	39/38

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation/Action
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Hot water at hand sink 100/ three compartment 127 f / hot water in restrooms 100
	Great date marking throughout
	Dishmachine at 50-100 ppm
40	Avoid storing paper towels in same shelf as bleach
	Keep an eye on water on floor in back
	Cooling potatoes and pasta in shallow trays
	Spigots in soda areas cleaned daily
W	Reminder to heat foods to required temps before hot holding and confirm with thermo -confirmed in manager line check
	Cooked potatoes -187-22 place into warmer at 162/187
	Reminder to keep hot foods stirred to keep at even temp (upright warmer brisket 166/meatballs 167- reheated)
	Utensils are replaced per shift - stored in product with handle out
	Drawer to go unit - turkey rolls 38/ cheese 38
	Glass front grab n go 30 F bev area 24 F /
	Catering holding unit ambient 35 / cheese 39
	Sani buckets - 150-200
	Tongs used to be w r s every 4 hrs or less if used for Tcs foods
	Using purple kit for allergy separation / all ingredients by request / etc
	Allergy stickers placed on containers
	Manager does line check to confirm heating and reheating temps!
42/45	Minor cleaning under and inside cabinets and equipment etc especially under drive thru soda unit
	Bagging cold unit - 34/35/38 - most dressings
32	Need to replace or sand cutting boards where needed also food containers and plastic drain inserts and lids
	Advised to adhere to all labels for any chemical etc
45	Clean air vents where needed
W	organization after truck in wic confirmed
Covid	Working with 75 % staff now / socialDistancing ongoing / masks posting/
	No customer self service salad bar/ screening employees at arrival /signing in on pos with
	Questions etc/ sanitizing common areas touched by customers by 3 times per day / tables between seatings

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		Samples: Y N # collected

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