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
Employee health

	Date: Time in: Time out: License/Po 09/21/2020 9:55 11:19 FS 94									Full Risk Category Page 1 of	2						
		rpose of Inspection: 1 -Routine 2-Follow Up 3-Compla			_	Inve	stiga	tion		5-CO/Construction 6-Other 7 TOTAL/SCO)RE						
E	stabl	ishm	ent l	Nan			Contact/Owner				/B-			* Number of Repeat Violations: / Number of Violations COS:			
_		n's E					Jason's		Но	od		Gr	ease	e trap: Follow-up: Yes 7/93/	Α		
1-3						Rent	okil 08-26/2020		Hea					eddy receives records No Pic			
M					tatus: Out = not in co points in the OUT box for	mpliance IN = in co	m Mark	$\mathbf{NO} = \mathbf{not}$ in a						plicable $COS = corrected on site NA, COS $	ch		
			G.		Prio	rity Items (3 P	oints) violation	s Requi	_				_	ive Action not to exceed 3 days			
O	Î	iance N O	N A	C O		perature for Foo		R	O		ance N O	N A	C O	Employee Health	R		
T				š	(F = d 1. Proper cooling time a	egrees Fahrenheit) and temperature)		T				š	12. Management, food employees and conditional employees;			
		~				Y				~				knowledge, responsibilities, and reporting			
	2. Proper Cold Holding temperature(41°F/ 45°F) See attached							1				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
W	1	3. Proper Hot Holding temperature(135°F) In works at insp								<u> </u>				Policy / in files Preventing Contamination by Hands			
	/				4. Proper cooking time Potatoes over 180	and temperature								14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating pro-		ding (165°F in 2							Gloves 15. No bare hand contact with ready to eat foods or approved	+		
					Hours)									alternate method properly followed (APPROVED YN)			
	/				6. Time as a Public Hea Prep only	alth Control; proce	edures & records							Highly Susceptible Populations			
					Ap	proved Source							16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking thoroughly				
	~				7. Food and ice obtaine good condition, safe, ar destruction Jason's	nd unadulterated; p	source; Food in parasite							Chemicals			
					8. Food Received at pro					Π				17. Food additives; approved and properly stored; Washing Fruits			
	'				To check					~				& Vegetables Water only			
					Protection	from Contamina	ation		W					18. Toxic substances properly identified, stored and used Watch storage of hand sanitizer too			
w	~				9. Food Separated & pr preparation, storage, dis Pay attention to egg storag	splay, and tasting	Č							Water/ Plumbing			
	~				10. Food contact surfact Sanitized at 150-2	es and Returnable				/			1	19. Water from approved source; Plumbing installed; proper backflow device Citv			
		~			11. Proper disposition or reconditioned	of returned, previo	usly served or			~			İ	20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Pri	ority Foundati	ion Items (2 P							rective Action within 10 days			
O U T	I N	N O	N A	C O S		ority Foundation of Knowledge/ F	`	oints) v	O U	I N	Req	uire N A	C O	Food Temperature Control/ Identification	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Luis santibanez	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 A	City/State: Rockwall			License/Permit # FS 9471	2 of 2					
			TEMPERATURE OBSERVA	ATIONS								
Item/Loc		Temp F	<u>Item/Location</u>	Temp	F	Item/Locatio	<u>on</u>		Temp F			
	l ham / cut lettuce	39-39	Chip n pickle steam tab				ad bar in prep					
Dres	ssing / lemons	39-39	Auju/ chili	166/	159	Lggo, out lottage			38/39			
	Ambient	39	Salad			Feta / hummus			39/40			
	Wif	-6	Chicken/greens	39/3	34	Drawers pasta / chicker			39-34			
Soft	serve machine	41/39	Pasta/ roast bee	ef 40/4	40	Muffuletta station			38			
2 door b	pack up salad bar not used	72	Dry pastries are	a N/	a	Lettuce drawer tomatoes			39/39			
Hot o	cabinet ambient	170	Potato station	20	2	Steam	nicken	187				
Heat	ing foods at insp		Meat balls / Alfredo reheating at ir	nsp 167/1	138	To go ton	39/38					
		OB	SERVATIONS AND CORRECT	IVE ACT	ION	S						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS D	IREC	CTED TO THE	E CONDITIONS OF	BSERVED A	ND			
		100/ thr	ee compartment 127 f / hc	t water	in re	estrooms	100					
	Great date marking the		50 00mparamone 127 17 me	· · · · · · · ·		0011001110						
	Dishmachine at 50-10											
40	Avoid storing paper to		same shelf as bleach									
	Keep an eye on water											
	Cooling potatoes and											
	Spigots in soda areas		•									
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 for	ods stirre	ed to keep at even temp (up	oright wa	ırme	er brisket	166/meatballs	s 167- reh	eated)			
	Utensils are replaced	per shift	- stored in product with ha	ındle ou	ıt							
	Drawer to go unit - tur	key rolls	38/ cheese 38									
	Glass front grab n go	30 F bev										
	Catering holding unit a		35 / cheese 39									
	Sani buckets - 150-200											
			very 4 hrs or less if used for Tcs foods									
	<u> </u>	ergy 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											
00						.:	المام علام الما		ما المما			
Need to replace or sand cutting boards where needed also food containers and plastic drain inserts							ı ırıserts a	ına nas				
45	Advised to adhere to all labels for any chemical etc											
45 W	Clean air vents where needed											
Covid	organization after truck in wic confirmed Working with 75 % staff now / social Distancing ongoing / masks posting/											
Covid	vid 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 se								eatinas			
Received (signature)	by:		Print:		<u> </u>	-	Fitle: Person In Ch					
Inspected (signature)		ıtrick	Print:				Samples: Y N	# collecto	ed			