



**Retail Food Establishment Inspection Report**

**City of Rockwall**

Received by: (signature) <b>Mark Rubio</b>	Print:	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Jersey mikes subs</b>	Physical Address: <b>Ridge road</b>	City/State: <b>Rockwall</b>	License/Permit # <b>Need to post</b>	Page 2 of 2
---	--	--------------------------------	---	-------------

**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic	30.9			ColdTop unit	
Tomatoes	38	Using tphc		Mushrooms	36
Beef	39	Cut lettuce / cut tomatoes	39/34	Cheese	41
Cut lettuce	39	Display		Philly in drawers	33/34
Meat	39	Ham	33	Back up station	
Wif	-4.3	Ham upper	34	Tomatoes	40
		Tuna	36	cut lettuce	40
		Beef	39		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F
	Hot water at hand sink 100/ three comp sink 110
10	Sink sanitizer not dispensing at insp - 0 ppm - Will use bleach for now ... made up and tested at 100Ppm for buckets etc ( never use both together )
42/45	General detailed cleaning needed behind under and around ... walls floors drains etc
42/45	Wic - need to clean shelving/ floor etc
35 /cos	Store employee drinks low
W	Watch storage of raw meat package inside Discussed date marking
42	Store cart clean etc . Also bread rack covers etc
34	Major big gap at back door to address
42/45	To Clean old ice accumulation on floor in wif - also need to lights Need employee poster and hand wash sign to be at hand sink Using daily sheets to record daily temps twice per day Time to detail display case - droppings - done weekly Gloves used to touch rte foods Slicer is w r s every 4 to 5 sandwiches - especially between roast beef
36	Avoid storing wiping cloths dry on hooks ... code reflects storing in Sani bucket
W	Discussed cooking bacon to render it a non Tcs - other wise to be tphc or held hot at 135 F steam table at bottom 149 F
31	To address water pressure at front hand sink and also needs soap - hot water 100 Med to clean ice dispenser tube at soda station
W	Need lid for bacon for steam table ... portion of bacon is stored over grill and used within 2 hrs as well as upper layer in steam table Plans to have sanitizer dispenser repaired
32/45	Need to address area under soda station - cleaning and air gap , condition of Formica and expose wood Restrooms hot water 100 / watch handle in womens
42/45	Store needs deep deep cleaning
32/45	To address peeling paint on air vents where needed - address ASAP especially over from area and three comp
45	To address grout issues various locations throughout
Notes	Watch meats out at room temp to prep and return to wic when busy etc

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

Form EH-06 (Revised 09-2015)