

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 02/08/2021	Time in: 9:15	Time out: 10:06	License/Permit # FS 9304	Est. Type FF	Risk Category Low	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Jersey Mike's subs	Contact/Owner Name: Nolen	* Number of Repeat Violations: _____	9/91/A
		✓ Number of Violations COS: _____	

Physical Address: Ridge road	Pest control : Terminix	Hood Na	Grease trap : Need info southwaste	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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 Discussed cooling roast beef						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting Self screening at home and at arrival					
	✓					✓					
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 Policy					
		✓				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				✓					
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					
		✓				✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						Highly Susceptible Populations					
	✓							✓			
6. Time as a Public Health Control; procedures & records Labels Approved Source						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	✓					Chemicals					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
	✓					✓					
8. Food Received at proper temperature Always check						18. Toxic substances properly identified, stored and used Keep an eye on storage on rear shelving					
	✓					✓					
Protection from Contamination						Water/ Plumbing					
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					✓					
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 Discarded											

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					
	✓					W	✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Discussed cooling roast beef					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel 2 handlers (new employees within 60 days)						28. Proper Date Marking and disposition Good					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yellow digital / need test strips					
	✓					2					
23. Hot and Cold Water available; adequate pressure, safe 110						Permit Requirement, Prerequisite for Operation					
			✓				✓				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						30. Food Establishment Permit (Current/ insp sign posted) Posted 2021					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Tphc						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Consumer Advisory						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various cutting boards					
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request and						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					
	✓					✓					

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						41. Original container labeling (Bulk Food)					
1						Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use Store personal items low						42. Non-Food Contact surfaces clean See					
	✓					1					
36. Wiping Cloths; properly used and stored In buckets						43. Adequate ventilation and lighting; designated areas used					
	✓					✓					
37. Environmental contamination Condensation in wif						44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area					
		✓				1					
38. Approved thawing method						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
W	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used Watch utensils handles						47. Other Violations					
1						✓					
40. Single-service & single-use articles; properly stored and used Watch what is stored by hand sink -											

