

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

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

Date: 02/13/2023	Time in: 9:56	Time out: 11:07	License/Permit # Fs 9304	Food handlers 5	Food managers 2	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 <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Jersey mike's Subs			Contact/Owner Name: Jeremy Nolen		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 3035 ridge road			Pest control : Terminix	Hood Due 3/2023	Grease trap/ waste oil Southwaste 1000 10/24/2022	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>
9/91/A						

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
				Time and Temperature for Food Safety (F = degrees Fahrenheit)		
		✓			1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✓			3. Proper Hot Holding temperature(135°F)	
		✓			4. Proper cooking time and temperature	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records Over stocked tomatoes is unofficially tphc	
				Approved Source		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				8. Food Received at proper temperature To always check	
				Protection from Contamination		
	!				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Sneeze guards / protect slicer and bread on counter / 37	
	W	✓			10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
		✓			11. Proper disposition of returned, previously served or reconditioned Discard	
				Employee Health		
	✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Emailed poster again	
				Preventing Contamination by Hands		
	✓				14. Hands cleaned and properly washed/ Gloves used properly	
		✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				Highly Susceptible Populations		
			✓		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
				Chemicals		
	✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✓				18. Toxic substances properly identified, stored and used Low or on shelving unit	
				Water/ Plumbing		
	✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status				Compliance Status		
OUT	IN	NO	NA	COS		R
				Demonstration of Knowledge/ Personnel		
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✓				22. Food Handler/ no unauthorized persons/ personnel 5 and all employees should be within 30days of hiring	
				Safe Water, Recordkeeping and Food Package Labeling		
	✓				23. Hot and Cold Water available; adequate pressure, safe See	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
				Conformance with Approved Procedures		
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Three times per day	
				Consumer Advisory		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label By request ingredients available	
				Food Temperature Control/ Identification		
	✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				28. Proper Date Marking and disposition	
	✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Confirmed	
				Permit Requirement, Prerequisite for Operation		
	✓				30. Food Establishment Permit (Current/ insp sign posted) Posted	
				Utensils, Equipment, and Vending		
	✓				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
	2				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached various	
	✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Set up	

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

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mark Rubio	Print:	Title: Person In Charge/ Owner GM
Inspected by: <i>Kelly kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jersey mikes subs	Physical Address: 3035 Ridge road	City/State: Rockwall	License/Permit # Fs 9304	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold wells tomatoes	41	Sandwich case	32	Wic	
Cut lettuce	41	Turkey / roast beef	36/37	Ham	38
Cold top		Ham / tuna	36/39	Turkey	38
Guac / cheese	39/39	Drawer unit		Cut lettuce	40
Pepper mix	38	Turkey	37	Wif	1.1
Inside Philly meat	35-37	Ham	38		
Back up cold top					
Tomatoes / cut lettuce	38/37				

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 TAKEN in F
32/	Plans to replace wood under soda machine
45	Need to clean drain in this area too and minor cleaning of shelving
	Hot water at hand sink 102 / 100/and 115 at three comp sink
W	Watch what is stored around front hand sink
36	To store wiping cloths IN a sanitizer when not in use - avoid hanging on hooks
	Tomatoes overs stacked only for meal run
42/45	General cleaning under behind. And around equipment
42	Clean old food debris up inside cold top unit air vents etc
42	Clean old food debris Cold top unit under drawers
Cos	Sanitizer not showing on test strips in buckets but in towels due to quats binding - confirmed in sink to be 200 ppm
	If Using cotton towels to soak first / remade all buckets to be 200Pm
42/37	To clean spills inside cooler for meats
45	Grout issues see below
40cos	Best to invert to go containers
W	Discussed towels in buckets / quats binding with cotton - to soak first
W	Sanitizing slicer every 3 sandwiches or after roast beef
W	Plans to address flooring
42/45	Minor detailed cleaning needed in wic shelving and floors etc
W	Watch rusty parts to wic
34	To address gap at back door
43	Need light in wif
42/45	To detail clean around wif and etc
45	Open gaps around mop sink FRP will be addressed when new flooring installed
	Discussed sneeze guards and to prevent / sb 60 inches high min

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

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