

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dylan Ruelas	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: jersey mikes	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
Wif	12	Meat case		Cold top unit	
Wic		Prosciuttini	39	Peppers	37
Beef	40	Turkey	40	Cheese	38
Ham	40	Ham	40	Below	36
Turkey	40	Tuna	39	Meats semi frozen	33/32
Drawer unit	36	Below	36	Bev cooler	39
Online cold top					
Tomatoes / cut lettuce	39/41				

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: temps in F
34	Need to address gap at back door
42/45	General cleaning needed of flooring etc in back room and under and around all equipment
45	Maint to walls and trim pieces etc needed
44	Best to hang mops to allow to dry / need to clean back corner and under three comp and under soda boxes etc
32	Address rusty shelving in back area and scrub all shelving (SS is better option for bottom shelf)
Cos	Label all spray bottles - windex ?
42/45/37	General detailed cleaning needed in wif ... small amount of frost on ceiling and need light
	Sink sanitizer 200'ppm
	Hot water at three comp 112 /hand sinks too
42	Need to clean old food debris from cart /bottom etc
32	Plans for Rusty door into wic?
W/42	Discussed covering foods in wic and avoid any uncovered under fan box or dirty shelving / just loaded
45/42	Need to clean under shelving and shelving itself in wic
45	Address gaskets where needed
	Discussed the slicer washing frequency etc
	Meats are placed on clean and sanitized shelf
42	Need to clean food debris under shelving in meat case
45	Not using space under meat case as is holding water ..
40	Always best to invert to go containers
42	Need to scrub the lid on the food side of the cold top unit and also inside the unit as food has collected under the drawers
42	Scrub air vent inside cold top unit
	Setting up sanitizer buckets ... discussed quats binding and not storing buckets directly on floor
	Bacon appears to fully cooked - crispy fried
40	Avoid storing wrapped utensils next to hand sink
31	Need to get soap dispenser to be easily used in front area — pump style would work / dispenser not staying on wall
45	Need. To clean drain under soda station / and any in kitchen that needs. I
42	Need to clean spills under tea units

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