



# Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Front cold wells TCS tomatoes	Tphc	Steam table		Wif	-10
Current temp	40-41	174/170			
Cold top		Beverage cooler	46		
Cheese / veggies	40/40	( no Tcs foods)			
Meat/ meat in drawers	39/40	Drawer unit	11		
Display	39	Wic	37		
Chicken salads	36	Tomatoes / chicken salads	38/38		
Turkey / ham	36/39	Mayo / ham	39/39		

### 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:
	Hot water at 102 F at hand sink/
W	Provide paper towels at back hand sink - cintas on site during insp with supplies - added to unit
	Using stickers - should only be for 4 hours and time indicates 2:00 pm ( current time is 9:25) BUT tomatoes at 41F
W	Reminder that wiping cloths should be stored in sanitizer when not in use / current one hanging is dry and stiff and dirty
45	Need to address grout issues that are allowing food debris to collect
42	Need to deep clean inside meat case where meat pieces have collected under the plastic liner
32/45	Need to make the needed repairs to the cabinets etc
	Using temp logs for temps tracking 3 times per day
W	Clean up under and inside ice dispenser tube on customer raids area self service
	Restrooms equipped and hot water 110 F
	Watch drawer unit as it is frozen up
	Sanitizer at three comp sink 200 ppm - reminder to set up a bucket first and sanitize all surfaces before beginning work
W	Air gap at three comp sink is very minimal -
42/44	Clean under and behind equipment and inside rdeains etc
18	Using quats in kitchen in buckets and also using bleach on same surfaces at different times
29	Using bleach for dining room surfaces and also some of the non food contact and food contact surfaces in the prep area
W	Using quats and bleach together in same area on same surfaces could be harmful
18	If using bleach solution in prep areas mix it per the label for food contact surfaces / also you need test strips
18	Currently your bleach solution is off the test chart as it is bleaching out the strip which could be the higher mixing per the label
42	Minor detailed cleaning inside wic
37	Need to address condensation dripping and frozen over boxes in wif
42	GeneralCleaning under behind and around all equipment
	Will need to allow sanitizer to air dry or meet the contact time as per the label
	Make the needed repairs to walls and cove base and etc...
Covid	No inside dining - employees wearing masks / temps taken at arrival /
	Sanitizing dining room and cute one touched areas every 2 hrs

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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