

Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 08/03/2021	Time in: 8:30	Time out: 9:39	License/Permit # Fs 9304	Est. Type Sand	Risk Category Med	Page <u>1</u> of <u>2</u>
----------------------------	-------------------------	--------------------------	------------------------------------	--------------------------	-----------------------------	---------------------------

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 Mikes			Contact/Owner Name: Stewart / Nolen		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: Ridge road			Pest control : Terminix yesterday		Hood 06/2021	
			Grease trap : To provide		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

10/90/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	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
1. Proper cooling time and temperature						12. Management of food employees and conditional employees; knowledge, responsibilities, and reporting					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee policy					
		<input checked="" type="checkbox"/>				Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
		<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>					
4. Proper cooking time and temperature Beef and Philly (rare roast 140 for 112 mins hold time)						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves					
		<input checked="" type="checkbox"/>				Highly Susceptible Populations					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required No eggs					
	<input checked="" type="checkbox"/>					Chemicals					
6. Time as a Public Health Control; procedures & records For lettuce and tomatoes						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water only					
Approved Source						18. Toxic substances properly identified, stored and used See back / COS					
	<input checked="" type="checkbox"/>					Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco						19. Water from approved source; Plumbing installed; proper backflow device City					
	<input checked="" type="checkbox"/>					20. Approved Sewage/Wastewater Disposal System, proper disposal Condensation in display - marked below					
8. Food Received at proper temperature To take temps											
Protection from Contamination											
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting Watch in wic ... items just placed in unit and COS											
	<input checked="" type="checkbox"/>										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
		<input checked="" type="checkbox"/>									
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					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) New manager to provide info to city						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
22. Food Handler/ no unauthorized persons/ personnel All employees						28. Proper Date Marking and disposition Day dots					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital / test strips					
	<input checked="" type="checkbox"/>					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe See attached						30. Food Establishment Permit (Current/ insp sign posted) Need to post					
			<input checked="" type="checkbox"/>			Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						31. Adequate handwashing facilities: Accessible and properly supplied, used Front hand sink soap					
	<input checked="" type="checkbox"/>					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions No specialized						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See attached					
Consumer Advisory						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped					
	<input checked="" type="checkbox"/>					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label Ingredients by request and labels for brownies											

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					
1						<input checked="" type="checkbox"/>					
34. No Evidence of Insect contamination, rodent/other animals Gap at back door						41. Original container labeling (Bulk Food)					
	<input checked="" type="checkbox"/>					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean See					
1						<input checked="" type="checkbox"/>					
36. Wiping Cloths; properly used and stored Not on hooks						43. Adequate ventilation and lighting; designated areas used					
1						<input checked="" type="checkbox"/>					
37. Environmental contamination Condensation						44. Garbage and Refuse properly disposed; facilities maintained Watch					
		<input checked="" type="checkbox"/>				1					
38. Approved thawing method Pull thaw						45. Physical facilities installed, maintained, and clean See					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean					
1						<input checked="" type="checkbox"/>					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See						47. Other Violations					
	<input checked="" type="checkbox"/>					<input checked="" type="checkbox"/>					
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Scott Williams	Print:	Title: Person In Charge/ Owner Pic
Inspected by: (signature) <i>Kelly kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jersey mikes	Physical Address: Ridge road	City/State: Rockwall	License/Permit # FS 9304	Page 2 of 2
--	--	--------------------------------	------------------------------------	-------------

TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cold top unit		Cold top unit		Wic	
Cut lettuce	41	Veggies on top	39	Roast beef cooked	39
Cut tomatoes	41	Meat in drawers	37-38	Ham	39
Meat case	40/41	Refrig drawer unit	28	Turkey	38
Roast beef	40			Lettuce	41
Chicken	40			Wif	-4

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:
42/45	Clean back area under and behind and around shelving
32	Front beverage station - trim piece missing on Formica shelving - also cracked various locations
42	Keep and eye on the soda station - slime in drain pan etc
	Hot water in restrooms 110 F
	Hot water at front hand sink 100 - need soap
42/37	TimeTo clean out and drain water in steam table under pans ...
W	Using tphc for cut tomatoes and cut leafy greens ... as tomatoes are over the fill line in the container
36	Discussed storing wiping cloths in Sani buckets again - confirmed in back room avoid cloths on hooks under front counter
37/47/39	Standing water with meat trimmings in bottom of meat deli case need to drain and clean
42/45	General detailed cleaning under inside and around equipment and cabinets etc
	Sanitizer bucket 200 ppm / hot water at hand sink 108
42	General cleaning of handles of trash cans etc
31	Need soap at front hand sink! - typically using hand sink in middle of kitchen
45	Clean drains clean under equipment etc in back room
32	Address galvanized shelving in back room to allow ease in cleaning etc
	Sink sanitizer. 200 ppm
W cos	Discussed not storing uncovered sliced veggies under boxes of produce - quick fix
Cos	Moved boxes low in wic
42	Minor cleaning of shelving in wic
	Cut lettuce and tomatoes are used with in 24 hrs
34	new back door - to add weatherstripping to bottom
COS	Store allChemicals below clean aprons etc (avoid hanging on shelving etc)
37/	Address condensation on outside of Wif on floor - collecting in grout line with food debris
37/39 !!	Wif - frost and condensation issue still exists! To ADDRESS! And eliminate floor storage
	Slicer is sanitized at least every 4 hrs or less
W	Discussed cooking the rare roast beef to a lower temp for a longer time - held temp(fda - 130 F for 112 mins)
45	Repair ceiling in back area

Received by: (signature) See above	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)