Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

Purpose of Inspection:	wiolation W= Watch iate box for R R al employees; lischarge from ands s used properly s or approved ED Y_N_) ns offered d; Washing Fruits
Physical Address: 3038 Ridge Rd Compliance Status: Out = not in compliance of the CPT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on supplicable. COS = corrected on six. R = repeat Mark the appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on supplicable. COS = corrected on six in appropriate points in the OUT box for each numbered item No = not observed. Na = not applicable. COS = corrected on six in appropriate points in the OUT box for each numbered item No = not observed. Na = not	riolation W= Watch iate box for R R al employees; discharge from ands s used properly s or approved ED Y. N.) ms offered d; Washing Fruits
Compliance Status: Out = not in compliance Mark who appropriate points in the OUT box for each numbered item Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status Compli	al employees; lischarge from ands s used properly s or approved ED Y. N.) ms offered d; Washing Fruits
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	tem, proper
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days	
O I N N N C U N O A O Demonstration of Knowledge/ Personnel R O I N N C U N O A O S Food Temperature Control/ Ident	fication
2 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 27. Proper cooling method used; Equipment A Maintain Product Temperature	dequate to
22. Food Handler/ no unauthorized persons/ personnel 15 28. Proper Date Marking and disposition Good date labels	
Safe Water, Recordkeeping and Food Package Labeling 29. Thermometers provided, accurate, and calify the call the strips and test strips bigital thermo, strips current	ated; Chemical/
23. Hot and Cold Water available; adequate pressure, safe 111, good pressure Permit Requirement, Prerequisite for	
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial 30. Food Establishment Permit/Inspection Commercial 30. Food Establis	irrent/ insp posted
Conformance with Approved Procedures Utensils, Equipment, and Ven 25. Compliance with Variance, Specialized Process, and 31. Adequate handwashing facilities: Accessib	
HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps recorded 3x daily HACCP plan; Variance obtained for specialized supplied, used Equipped	
Consumer Advisory 2 32. Food and Non-food Contact surfaces clean-designed, constructed, and used	ole, properly
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Menu, ingredients upon request 23. Warewashing Facilities; installed, maintain 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 Fi	st R
O I N N O A O Prevention of Food Contamination T 34. No Evidence of Insect contamination, rodent/other animals 34. No Evidence of Insect contamination, rodent/other animals	
animals 35. Personal Cleanliness/eating, drinking or tobacco use Physical Facilities	
36. Wiping Cloths; properly used and stored 42. Non-Food Contact surfaces clean	
Stored in solution 1 37. Environmental contamination 1 43. Adequate ventilation and lighting; designated the second sec	d areas used
38. Approved thawing method 44. Garbage and Refuse properly disposed; fac Refrigerator	ities maintained
Proper Use of Utensils 1 45. Physical facilities installed, maintained, and	
Troper est of establis	clean
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used 46. Toilet Facilities; properly constructed, supply the supply the stored of the supply th	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Brie Whiddon	Print: Brie Whiddon	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Jersey Mike's Subs	Physical A		City/State: Rockwal	I, Tx	License/Permit # FS-9304	Page	2 of 2
		TEMPERATURE OBSERVAT	1				
Item/Location WIF htt	Temp	Item/Location	Temp	Item/Loca			Temp
vvir nu	17	Meat Case amb 37		Front line wells		IIS	<u> </u>
WIC amb	38	Peppered ham	38	Lettuce			41
Sliced Tomatoes	39	Cheese	38	Sliced Tomato		to	41
Cheese	39	Prep cooler		Beverage cooler		ler	44
Lettuce	41	Cheese	39				
Peppered ham	40	Guacamole	38				
UC cooler drawers		Below	38				
OO COOIEI GIAWEI	3 70/77	Delow	30				
	OP	SERVATIONS AND CORRECTIV	TE ACTION	JC .			
	ESTABLISHME	NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSE	ERVED A	ND
Number NOTED BELOW: all temperat							
		er than 100 in each room					
		an 101 throughout kitchen					
·		uat sani 200ppm, strips cur	rent				
	<u> </u>	to drip dry in mop sink					
45 Seal holes in FRP as		J					
		d up on ceiling and shelves					
32/45 WIC address broker							
45 WIC address oxidation							
45 WIC general cleanin							
45 Address oxidation of	<u> </u>	· · · · · · · · · · · · · · · · · · ·					
32 Address Rusty shelv	-	•					
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42 General minor clean			.1 1.	1			
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Soda / tea nozzles c		•					
		dwiches or after roast beef					
		luten free meat / cheese all	ergens				
34/45 Address gap bottom							
34/45 Air curtain inoperable			مدنا المام				
-	-	ection, code requires CFM	at all tim	es			
3CFH on duty during	•						
Using gloves to touc							
45 Address gaps in gro	ut in kitche	n, dish and prep					
43 Need a light in WIF							
Received by:		Print:			Title: Person In Charg	o/ Owner	
(signature) See abo	ve	See abo	ove		- inc. I cison in Chaig	, o o milei	
Inspected by:		Print:					
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