

Followup Fee of \$50.00 after First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Date: <b>2/27/24</b>	Time in: <b>8:50</b>	Time out: <b>9:40</b>	License/Permit # <b>FS-9304</b>	CPFM <b>0</b>	Food handlers <b>15</b>	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	TOTAL/SCORE
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Establishment Name: <b>Jersey Mike's Subs</b>	Contact/Owner Name: <b>Brie Whitson</b>	Number of Repeat Violations: <b>0</b>	Number of Violations COS: <b>0</b>	<b>9/91/A</b>
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Physical Address: 3035 Ridge Rd	Pest control : Terminix 1/2024	Hood Rojas 12/23	Grease trap / waste oil Southwest grease 8/2023 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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**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 '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X 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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
		✓				✓					
	✓					✓					
		✓				<b>Preventing Contamination by Hands</b>					
		✓				✓					
		✓				✓					
	✓					<b>Highly Susceptible Populations</b>					
<b>Approved Source</b>						✓					
	✓					<b>Chemicals</b>					
	✓					✓					
<b>Protection from Contamination</b>						✓					
	✓					<b>Water/ Plumbing</b>					
	✓					✓					
	✓					✓					

**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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
2						✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						✓					
	✓					<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						2					
	✓					✓					

**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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
1						✓					
	✓					<b>Physical Facilities</b>					
	✓					1					
1						1					
	✓					✓					
<b>Proper Use of Utensils</b>						1					
	✓					✓					
	✓							✓			

**Retail Food Establishment Inspection Report**

**City of Rockwall**

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

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Jersey Mike's Subs</b>	Physical Address: <b>3035 Ridge Rd</b>	City/State: <b>Rockwall, Tx</b>	License/Permit # <b>FS-9304</b>	Page 2 of 2
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF htt	17	Meat Case amb 37		Front line wells	
WIC amb	38	Peppered ham	38	Lettuce	41
Sliced Tomatoes	39	Cheese	38	Sliced Tomato	41
Cheese	39	Prep cooler		Beverage cooler	44
Lettuce	41	Cheese	39		
Peppered ham	40	Guacamole	38		
UC cooler drawers	45/44	Below	38		

**OBSERVATIONS AND CORRECTIVE ACTIONS**

<b>Item Number</b>	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped and greater than 100 in each room
	Hand sinks equipped greater than 101 throughout kitchen
	3 comp sink setup, 111, using quat sani 200ppm, strips current
	Great practice hanging mop up to drip dry in mop sink
45	Seal holes in FRP as needed
37	WIF address condensation build up on ceiling and shelves
32/45	WIC address broken/missing tile on floor
45	WIC address oxidation of interior walls
45	WIC general cleaning under shelves
45	Address oxidation of galvanized prep table
32	Address Rusty shelves in the prep and dish area
42	General minor cleaning in shelves of cabinets
42	General minor cleaning in bottom of meat cooler
	Chips and cookies are prepackaged with manufacturer labels on back
	Soda / tea nozzles cleaned nightly
	Slicers are cleaned every 3 sandwiches or after roast beef
	Using second line in back for gluten free meat / cheese allergens
34/45	Address gap bottom right of rear service soor
34/45	Air curtain inoperable on rear service door
21	No CFM on duty at time of Inspection, code requires CFM at all times
	3CFH on duty during inspection
	Using gloves to touch Rte foods
45	Address gaps in grout in kitchen, dish and prep
43	Need a light in WIF

<b>Received by:</b> (signature) <b>See above</b>	<b>Print:</b> <b>See above</b>	<b>Title:</b> Person In Charge/ Owner
<b>Inspected by:</b> (signature) <i>RJ Hill</i>	<b>Print:</b> <b>Richard Hill</b>	<b>Samples:</b> Y    N    # collected

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