

# Retail Food Establishment Inspection Report

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

Date: <b>7/11/2024</b>	Time in: <b>1:40</b>	Time out: <b>2:50</b>	License/Permit # <b>need current/to post</b>	Est. Type	Risk Category	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>Jimmy John's</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>16/84/B</b>
Physical Address: <b>2785 Ridge Rd Rockwall, TX</b>		✓ Number of Violations COS: _____	

Pest control : <b>Berrett/4-11-2024</b>	Hood <b>n/a</b>	Grease trap : <b>Jerry's/250gal/6-20-24</b>	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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		✓			3. Proper Hot Holding temperature(135°F)		<b>Preventing Contamination by Hands</b>						
		✓			4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly <b>gloves used</b>	
		✓			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
	✓				6. Time as a Public Health Control; procedures & records		<b>Highly Susceptible Populations</b>						
					<b>Approved Source</b>			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>Sysco</b>		<b>Chemicals</b>						
	✓				8. Food Received at proper temperature <b>check at receipt</b>			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					<b>Protection from Contamination</b>		3					18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		<b>Water/ Plumbing</b>						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
2					22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					<b>Safe Water, Recordkeeping and Food Package Labeling</b>			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>digital</b>	
	✓				23. Hot and Cold Water available; adequate pressure, safe		<b>Permit Requirement, Prerequisite for Operation</b>						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Permit (Current/insp report sign posted)	
					<b>Conformance with Approved Procedures</b>		<b>Utensils, Equipment, and Vending</b>						
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					<b>Consumer Advisory</b>		2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		<b>Physical Facilities</b>						
	✓				36. Wiping Cloths; properly used and stored		1					42. Non-Food Contact surfaces clean	
1					37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					<b>Proper Use of Utensils</b>		1					45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓	✓			46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

Received by: (signature) <i>Marty Hoff</i>	Print: <b>Marty Hoff</b>	Title: Person In Charge/ Owner <b>Manager</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Jimmy John's</b>	Physical Address: <b>2785 Ridge Rd</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current/to post	Page <u>2</u> of <u>2</u>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
cold top/ham	40	meat	36		
turkey	40	bacon	37		
cheese	39	WIF ambient	8		
cut lettuce	40				
under/ham	40				
alternate cooler/turkey	39				
reach in cooler/capicola	41				
WIC/tomatoes	38				

**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:
	Hand sink 100+F equipped
	3 comp sink 120F
	Sani sink setup to 200ppm quats
	Have spray bottles (labeled) of both chlorine and quats
	Discussed only using chlorine spray for Restrooms only, label, and store separately to not confuse
18	Spic and Span is what they were using for sanitizer/ far too strong
10	2 bottles labeled as Spic and Span had water in them as they are out at dispenser
18	They were told to use Spic and Span for food contact/should be using dispenser from 3 comp sink as dispensing at correct ppm
10/42	Had been only using water and soap to clean slicer/discussed and COS
	Bread covered on shelf above cold table
34	Some flies
32	Ceiling of ice machine/to be addressed to be cleanable around ice chute
32	Rusty shelves in WIC/to be cleanable
37	Condensation in WIF/protect foods underneath
	Gloves used for all prep and RTE
21	Need certified food manager on duty during prep and service
22	Nobody had food handlers/MUST have within 30 days of hire/discussed 6 months ago
45	Clean wall behind 3 comp sink and behind dry dish rack, behind prep wall/slicer wall
10	Need to clean ice machine chute
45	To clean floors under equipment in front prep area/food debris
	Very confusing for employees to know what to use where as far as sanitizer.
	You have multiple products for different things as different concentrations and different chemicals.

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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