Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

				10:15	Time out: 11:15	FS-		2_					Est. Type Risk Category Page 1 of			
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner					-	_	-Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	ORE				
Jimmy John's Deames Da Physical Address: Pest control:						1	Hood Grease				✓ Number of Violations COS:	/Δ				
2785 Ridge Rd Rockwall, TX NEED/owner to pro					rovide	ovide n/a			Jerry's/		s/250/3mo № □					
Mark				points in the OUT box for e	each numbered ite	m Mai		heckm	ark in	appı	opria	te bo	pplicable $COS = corrected on site R = repeat violation W-Watox for IN, NO, NA, COS Mark an in appropriate box for R$	tch		
Com	pliaı	nce Sta	atus	Prior	ity Items (3 I	Points) violatio	ns Requ		nmed Compl				ive Action not to exceed 3 days			
O I U N				R	U	I	N N		C	Employee Health						
T		Proper cooling time and temperature				Т				S	12. Management, food employees and conditional employees;					
-		2. Proper Cold Holding temperature(41°F/45°F)					~				knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	_				
V						~				eyes, nose, and mouth Preventing Contamination by Hands						
		3. Proper Hot Holding temperature(135°F)														
	·	4. Proper cooking time and temperature					~				14. Hands cleaned and properly washed/ Gloves used properly					
		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															
	V. Time as a rubile freating control, procedures & records					1				Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered						
				App	roved Source				~				Pasteurized eggs used when required NO eggs			
V				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals			
				destruction Sysco									Citemais			
v				8. Food Received at prop	_				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
				check at recei	Pl from Contamin	ation			~				Water only 18. Toxic substances properly identified, stored and used	+		
			Ι	9. Food Separated & prot	tected, prevented											
-				preparation, storage, disp		- Cl							Water/ Plumbing			
V	1			10. Food contact surfaces Sanitized at 200 p	s and Returnable pm/temperature	es; Cleaned and		3					19. Water from approved source; Plumbing installed; proper backflow device			
				11. Proper disposition of									20. Approved Sewage/Wastewater Disposal System, proper disposal			
			<u> </u>	reconditioned disca			Dointa)		4:	D		C	rective Action within 10 days			
O I U N		N N O A	C	Demonstration of			R	O	I	N O	N A	COL	Food Temperature Control/ Identification	R		
T			S	21. Person in charge pres	sent, demonstrat	ion of knowledg	e,	Т				S	27. Proper cooling method used; Equipment Adequate to			
V	/			and perform duties/ Certi	ified Food Mana	ager/ Posted			~				Maintain Product Temperature			
													28. Proper Date Marking and disposition			
-				22. Food Handler/ no una	authorized perso	ns/ personnel			~							
V	1			Safe Water, Record	dkeeping and F	_		2	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
				Safe Water, Record	dkeeping and Fo	ood Package		2	~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips digital/need test strips			
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Retail Food Establishment Inspection Report

Received by: (signature) Andrew Pershey	Andrew Pershey	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS (signature)	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ny John's	Physical A	ddress: Ridge Rd	City/State: Rockwall, TX	License/Permit # FS-9292	Page <u>2</u> of <u>2</u>						
JIIIIII	iy John S	2703	TEMPERATURE OBSERVA		1 3-9292							
Item/Loc	cation	Temp F	Item/Location	Temp F Item/Loca	ition	Temp F						
overflo	ow cold top/ham	36	WIF ambient	8								
	turkey	38										
	turkey	38										
service	e cold top/cut tomatoes	41										
	ham	41										
	turkey	41										
	roast beef	41										
reach	n in cooler/capicola	41	GERMATIONG AND CORRECT	DIVE A CEIONG								
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECT INT HAS BEEN MADE. YOUR ATTE		HE CONDITIONS OBSER	VED AND						
Number	NOTED BELOW:											
	Hand sink 108 F	200										
	Sani spray bottle at	200 pp	m quats									
19	3 comp sink 118 F Front hand sink lea	king un	dor To ropair									
19			ater. Avoid thawing in	standing water								
32			cored. Clean or replace		irv							
W			iners after use. Avoid									
	Slicer sanitized afte			10000 110111 001								
W	After thawing, temps of meat was 63F (under water for an hour). Discussed quickly removing once it reaches 41F. COS by placing back in WIC to be used first.											
W												
W	Store employee iter	ns low a	and separate in back s	torage								
W	Condensation in WI											
45		Water	on light bulb protective	casing. To repa	air.							
34	Some flies.											
29			quats) to test sanitizer		- /1	0004)						
34	· · · · · · · · · · · · · · · · · · ·		ice. Last invoice provided			2021)						
32			l/exposed wood. To b	e made deanab	<u>le</u>							
	RR sinks 100F/low water pressure Soda/tea nozzles WRS daily											
	Coda/tea nozzies v	rito dan	у									
Received (signature)	, *	<u></u>	Print: Andrew	Pershey	Title: Person In Charge/ Manager							
Inspected (signature)		ton 1	Print:	Cortez, RS								
Form EH O	6 (Revised 09-2015)	<i>50</i> %, 1	Chilisty C	7011 0 2, 110	Samples: Y N #	t collected						