## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 1/18/2021		21	Time in: 10.32	License/Permit # FS-9292							Est. Type	Risk Category	Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up					3-Complaint 4-Investigation					ation		5-CO/Construction 6-Other TOT		TOTAL/	SCORE			
Establishment Name:  Jimmy John's  Physical Address:  Contact/Own Deams D Pest control:						act/Owner N	Vame:						* Number of Repeat Vio ✓ Number of Violations	olations:				
Pł 27	ysic 85	al A Rid	ddre Ige	ess: Rd	Rockwall, TX	S		ar/month		Ho n/a					trap : as info	Follow-up: Yes V	10/9	)U/A
М					tatus: Out = not in corpoints in the OUT box for Prior	each numbered		Mark '		eckm	ark in	appr	opria	te bo	colicable COS = corrected of co	on site $\mathbf{R} = \text{repeat vio}$ Mark an $\times$ in appropriate  Mays	lation W- e box for R	Watch
O U	mpli I N	iance N O	e Sta N A	tus C O	Time and Tem			ety	R	O U		iance N O	Stat N A	C O	Em	ployee Health		R
Т	~			S	1. Proper cooling time a	egrees Fahrenh and temperatur				Т	_			S	12. Management, food empi knowledge, responsibilities,	loyees and conditional	employees;	
					2. Proper Cold Holding	temperature(4	41°F/ 45°F	)							13. Proper use of restriction		charge from	ı
	~				3. Proper Hot Holding to	amparatura(13	25°E\				~				eyes, nose, and mouth			
			~		4. Proper cooking time a						.,				Preventing C	ontamination by Har berly washed/ Gloves u		y
		<b>'</b>			5. Proper reheating proc			65°F in 2		-	<b>V</b>				gloves used 15. No bare hand contact wi	r approved		
			~		Hours)  6. Time as a Public Health Control; procedures & records						alternate method properly followed (						YN.	_)
	~				or rime us a r acito rica			a records							Highly Sus 16. Pasteurized foods used;	prohibited food not of	fered	
						proved Sourc		Partin			~				Pasteurized eggs used when no eggs	required		
	~		7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction  Sysco/Brothers															
	8. Food Received a			8. Food Received at pro	roper temperature					~				17. Food additives; approve & Vegetables  water only	d and properly stored;	Washing Fr	ruits	
	check at receipt  Protection from Contamination									~				18. Toxic substances proper	ly identified, stored an	d used		
	~				9. Food Separated & propreparation, storage, dis	play, and tasti	ing									ter/ Plumbing		
3					10. Food contact surface Sanitized at100	es and Returna ppm/temperati	ables ; Clea ure	aned and			~				19. Water from approved so backflow device	ource; Plumbing install	ed; proper	
	~				11. Proper disposition or reconditioned disco	of returned, pre	eviously se	erved or			~				20. Approved Sewage/Wast	tewater Disposal System	m, proper	
	•				uisc	aru <del>c</del> u									disposal			
	_						dation It	ems (2 Po		_	_	_		_	disposal rective Action within 10 da	rys		
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## **Retail Food Establishment Inspection Report**

Received by: (signature) see below	see below	Title: Person In Charge/ Owner
Inspected by: see below (signature)	Print: see below	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Ny John's	Physical A 2785		City/State: Rockwall,	TX	License/Permit # FS-9292	Page <u>2</u> of <u>2</u>						
- Cilitiii	19 0011110		TEMPERATURE OBSERVA	ΓIONS	171	1.0 0202							
Item/Loc		Temp F	Item/Location	•	m/Locat	ion	Temp						
cold to	op/ roast beef	40	WIC/cut lettuce	41									
turkey		40	ham	39									
	cheese/	40	WIF ambient	-1									
CL	ut tomatoes	39											
und	er/cut tomatoes	37											
cold to	op/turkey/cut tomatoes	40/41											
ι	under/ham	37											
reac	h in cooler/ham	39											
T.	1		SERVATIONS AND CORRECTI				l						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND												
	Front hand sink 100 F												
	3 comp sink 119 F												
34	Fruit flies												
35	Store employee drinks low and separate, not on prep tables												
10/	Alfalfa sprouts no longer sold per company mandate												
W	Discard cardboard					1 (							
10	Clean/sanitize around ice chute in ice machine to prevent slime accumulation												
42 37	Clean fans in WIC												
10	Condensation in WIF/protect foods under  Have a sani bucket setup during all prep and during service												
10	Sani sink and bucket setup to 100 ppm bleach												
32	Sand/bleach cutting boards/replace when necessary												
32	Rusty shelves in WIC												
45	Clean around sinks, walls, replace caulking where necessary												
Received (signature)	•		Aaron N	/ erral		Title: Person In Charge Manage							
Inspected (signature)			Print:			ivialiayei							
	CWisty C 6 (Revised 09-2015)	orte		<u>Corte</u>	Z	Samples: Y N	# collected						