	ui	r e d		of \$50.00 is after 1st City of Rockwall Retail Food Establishment Inspection Report									olicy/trainir In up	ining				
	Date: 8/31/2024		24	Time in: <b>5:00</b>	Time out: <b>6:34</b>	Permit #	ermit # to post						ood handler	s Food managers	Page <u>1</u> of _	2		
Pur	pose		pect	ion: 🖌 1-Routine			laint 🖡				atio	n	5-CO/Constru * Number of R	uction	6-Other	TOTAL/SCO	RE	
Doll	ar t	ree O	978			Dollar tree	Name.	Но	ad			-	✓ Number of V ✓ Number of V e trap/ waste oil:	violations C		8/92/	4	
	' ridg	Addre je road				ab monthly		Na			Na	1			No		_	
Mark		ompliar approp		points in the OUT boy	x for each numbered iter	m Mark		pprop	riate	box f	for IN	N, NO	Ď, NA, COS		rk an 🗸 in appropria	lation W-Wate ate box for R	ch	
		nce Stat	tus C		Priority Items (3 P		ns Kequi		ompl		e Sta		ive Action not to ex	kceea s aa <u>i</u>	VS		R	
	U N O A O							U T		0	A	O S	Employee Health					
	V				×				~				knowledge, respon	sibilities, a	nd reporting			
	/			2. Proper Cold Hold <b>See</b>	ding temperature(41°F	F/ 45°F)			~				eyes, nose, and me	outh	nd exclusion; No dis	charge from		
				3. Proper Hot Hold	ing temperature(135°F	F)			1	<u> </u>			Sent sign to post in employee rr Preventing Contamination by Hands					
				4. Proper cooking ti	ime and temperature				~				14. Hands cleaned	sed properly				
		~		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~		15. No bare hand c alternate method p					
	V	/		6. Time as a Public Health Control; procedures & records Loading					<u> </u>	<u> </u>		<u> </u>	Highly Susceptible Populations					
		<u> </u>							~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required							
3				good condition, safe	ained from approved s e, and unadulterated; p ed cans and disco	parasite	s							C	hemicals			
w					t proper temperature						~		<ul><li>17. Food additives</li><li>&amp; Vegetables</li></ul>	; approved	and properly stored;	Washing Fruits		
				Protec	tion from Contamina	ation			~				18. Toxic substanc	es properly	identified, stored an	d used		
·				*	& protected, prevented e, display, and tasting	l during food								Wate	r/ Plumbing			
v					rfaces and Returnable ppm/temperature				~				19. Water from app backflow device City insp	proved sour	ce; Plumbing install	ed; proper		
	V				on of returned, previo				~					age/Wastev	vater Disposal System	m, proper		
		N N D A	C O		Priority Foundat	· · · · · · · · · · · · · · · · · · ·	Points)   R	violat O U	Ι	Req N O	uire N A	Cor					R	
T			S	21. Person in charge	e present, demonstrati	on of knowledge,	,	T		0	A	s			ed; Equipment Ade			
				I.	Certified Food Mana	e ( )					~		Maintain Product	Гemperatur	e	1		
	Safe Water, Recordkeeping and Food Package						2			~		_	provided, a	ccurate, and calibrat	ed; Chemical/			
l				23. Hot and Cold W 100	Vater available; adequa	ate pressure, safe	T		1	<u> </u>					Prerequisite for O	peration		
v				24. Required record destruction); Package	ls available (shellstock ged Food labeled	k tags; parasite		v					30. Food Establis To post pe		mit (Current/ insp s	ign posted )		
				Conforman	as with Annuarad D									ensils, Equi				
					th Variance, Specialize	ed Process, and			1				<ol><li>Adequate hand</li></ol>	washing fa	pment, and Vendin cilities: Accessible a			
		~		HACCP plan; Varia		ed Process, and vialized			~				31. Adequate hand supplied, used	washing fa				
		~		HACCP plan; Varia processing methods	th Variance, Specialize ance obtained for spec	ed Process, and vialized			~ ~				supplied, used 32. Food and Non- designed, construc	food Conta	cilities: Accessible a	nd properly		
				HACCP plan; Varia processing methods 26. Posting of Cons	th Variance, Specialize ance obtained for spec s; manufacturer instruc	ed Process, and cialized ctions			~ ~		<b>\</b>		supplied, used 32. Food and Non- designed, construc Watch	food Conta ted, and use Facilities; in	cilities: Accessible a ct <u>surfaces cleanable</u> 2d 1stalled, maintained,	nd properly		
				HACCP plan; Varia processing methods 26. Posting of Cons foods (Disclosure/F	th Variance, Specialize ance obtained for spec s; manufacturer instruc Consumer Advisory sumer Advisories; raw	ed Process, and ialized ctions or under cooked // Allergen Label	ve Action						supplied, used 32. Food and Non- designed, construc Watch 33. Warewashing I Service sink or cur	food Conta ted, and use Facilities; in b cleaning	cilities: Accessible a ct <u>surfaces cleanable</u> ed hstalled, maintained, facility provided	nd properly		
			C O S	HACCP plan; Varia processing methods 26. Posting of Cons foods (Disclosure/F Core Items (1 F Prevent	th Variance, Specializz ance obtained for spec s; manufacturer instruc Consumer Advisory sumer Advisories; raw Reminder/Buffet Plate) Point) Violations R ion of Food Contami	ed Process, and ialized ctions or under cooked // Allergen Label equire Correction nation			I N	Excee N O	ed 90 N A	0 Da C O S	32. Food and Non- designed, construct Watch 33. Warewashing I Service sink or cur tys or Next Inspection	food Conta ted, and use Facilities; in b cleaning ion , Which Food 1	cilities: Accessible a ct <u>surfaces cleanable</u> ed istalled, maintained, facility provided hever Comes First dentification	nd properly	R	
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

(Printed) Melena Ramirez	Print:	Title: Person In Charge/ Owner Assistant manager
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: <b>Tree</b>	Physical Address: 1117 ridge road			<sup>Sity/State:</sup>	I	License/Permit # Page 2		2 of 2		
Item/Loc	ation	Temp F	TEMPERATU	JRE OBSERVAT	IONS Temp F	Itom/I goot	Item/Location				
	olers non tcs	<u>Temp r</u>				Item/Locau			Temp F		
Dev C			Milk c		30'a		Wif		-3.2		
	40/42/39		Freezer 1			Wic sandwiched between chee			38		
Sr	nack zone 1	37	Freezer 2	: ( 5 door)	-1-17 F						
	2	36	Freezer	r unit 1 not ir	1 use						
	3	38									
	4	39									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INDITION OF FOUR ESTABLISHMENT HAS BEEN MADE. FOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	To address standing w	ater in sr	nack zone unit								
07	Need to watch packag	<u> </u>	nchmeat and h	notdogs pulled	d two tha	t were dis	scolored				
07	Pulled three dented ca		0 II	. f.,							
W	Freezer portion not in				•						
W	Watch ice cream Sand Those items next to br				•	soller ar	id at 17-18 degree	38			
37	Vendors place cases of					r for clea	ning				
07	Food that was in front						Ining				
07	Look for large ice crys		9	0							
4	Watch floor storage in						ean floor in wic				
->	Mop area watch and										
07	Ended up with approx	19 cans	and 2 hot dogs	3							
W	Back looks good watcl	h dumpst	ers lids - pulleo	d closed at ns	sp.						
29	Discussed having a fo	od therm	o and laser -								
	Freezer issue was alre										
37	Condensation in worki		er to address a	sap							
401	Pp - no cert managers	4	Nor handlers /								
46!	Restroom water to run			paper towel o	lispenser						
	Doors lock ioutside when closed Staff has key to rooms										
	Hot water at 100!F										
	To provide first aid kit										
Received	by:		Print:				Title: Person In Charge/	Owner			
(signature)	See attac	ched					-				
Inspected (signature)	See attac	tie ale	Print:								
		uruk	15				Samples: Y N #	collecte	ed		
Form FH-06	6 (Revised 09-2015)										