Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

8/15/24 Time in: Time of 2:42		2:42		License/Pe							7	Food handlers	Page 1	of 2				
					tion: 1-Routine	2-Follow U _I		-Complai			Inve	stiga	tion		5-CO/Construction	6-Other	TOTAL/S	CORE
Esta			ent I					t/Owner N I Cooke							Number of Repeat Violations C	ations: COS:	0/4.0/	3/
			ddre iad F		wall, Tx	Ecol	st control lab 7/30/2	24		Ho N/a	od				trap :/ waste oil 3/24 1000g	Follow-up: Yes No	0/100	J/A
Mar					tatus: Out = not in co points in the OUT box for	ompliance IN = in compliance ite	compliance em	e NO Mark '		not observed NA = not applicable COS = corrected on site R = repeat vice a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropria								Vatch
			Stat							ire In	nmed	iate		ecti	ve Action not to exceed 3 da			<u> </u>
O U	I I N	N O	N A	C 0		nperature for Fo egrees Fahrenheit		7	R	O U	I N	N O	N A	C O	Empl	loyee Health		R
T		/		S	1. Proper cooling time a No leftovers	•				Т	/			S	12. Management, food employ knowledge, responsibilities, a		employees;	
	/				2. Proper Cold Holding	temperature(41°)	F/ 45°F)				/				13. Proper use of restriction at eyes, nose, and mouth	nd exclusion; No dis	charge from	
		/			3. Proper Hot Holding t	temperature(135°	°F)								Preventing Con	ntamination by Han	ıds	
		/			4. Proper cooking time	and temperature					/				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
		/			5. Proper reheating prod Hours)	cedure for hot hol	lding (165	5°F in 2			/				15. No bare hand contact with alternate method properly foll Gloves			
	/				6. Time as a Public Hea	alth Control; proc	cedures &	records								eptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					7. Food and ice obtaine good condition, safe, ar destruction Penske	nd unadulterated; /Starbucks	parasite	ood in								hemicals		
					8. Food Received at pro Checking/reco						~				17. Food additives; approved & Vegetables N/A	and properly stored;	Washing Frui	ts
					Protection	from Contamin	nation				~				18. Toxic substances properly Stored low	identified, stored an	id used	
	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting	5									er/ Plumbing		
					10. Food contact surfact Sanitized at _200_	ppm/temperature	160)st			~			,	19. Water from approved sour backflow device City approved	-		
	/				11. Proper disposition of reconditioned Disc	of returned, previous ard	ously serv	ed or			~				20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
		_ !			Pri			ms (2 Poi							rective Action within 10 days	S		
O U T	I N	N O	N A	C O S			tion Ite		ints)	violat O U T	I N	Req	N A	Corr C O S	•	s re Control/ Identific	eation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oaniel Cooke	Print: Daniel Cooke	Title: Person In Charge/ Owner Store Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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