Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

Al Vo

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

D:	/1 !	5/	24	L	Time in: 1:16	Time out: 2:18	License FS-									CPFM 1	Food handlers 4	Page 1 of	2
					tion: 1 1-Routine	2-Follow U ₁				4-]	Inve	stiga	tion	1	5-CO/Const	truction	6-Other	TOTAL/SCO	RE
Es	tabli	shm	ent i	Nan			Contact/Owner Dao Nguye	er Nan	ie:						Number of	f Repeat Viola f Violations C	ations: 5		
Ph	ysic	al A	ddre	ess:			st control :	:11		Нос	od		Gr	rease	e trap :/ waste oil		Follow-up: Yes	4/96/	Α
226					Vd #112 Status: Out = not in co	$\frac{ API }{ appendent appendent } = \ln \alpha$	pest8/10/24 compliance	NO =		V/A bserv	ved	N.A			k 8/5/24 100g	corrected on	No R = repeat vio	lation W-Wat	ch
Ma	ark tl	he ap	prop	riate	points in the OUT box for	r each numbered ite	em Ma	rk '√'	chec	ckma	ark in	appr	opria	te bo	ox for IN, NO, NA, ive Action not to	COS Mai	rk an 💢 in appropriat	e box for R	.CII
	mpli									Co	ompli	iance	Stat	tus	ive Action not to	exceeu 5 uu	ys		
O U T	N	N O	N A	C O S		nperature for Fo legrees Fahrenhei		R		O U T	I N	N O	N A	o s		Empl	oyee Health		R
		~			1. Proper cooling time	and temperature					/				12. Management knowledge, resp		yees and conditional nd reporting	employees;	
	•				2. Proper Cold Holding	g temperature(41°)	F/ 45°F)			W					13. Proper use of eyes, nose, and		nd exclusion; No disc	charge from	
					3. Proper Hot Holding	temperature(135°	F)			VV					Need hand	sink poste			
		•			4. Proper cooking time	and temperature			_							Ü	ntamination by Han		
		•			5. Proper reheating pro	cedure for hot hol	lding (165°F in 2	:			'						ready to eat foods o		
		'			Hours)	11.0					•				alternate method Gloves	l properly foll	owed (APPROVED	Y. N	
	'				6. Time as a Public Hea	alth Control; proc	edures & record	S								•	eptible Populations		
					Ар	oproved Source					~				16. Pasteurized f Pasteurized eggs N/a	/ 1	ohibited food not off equired	fered	
	/				7. Food and ice obtaine good condition, safe, at destruction GAC / N	nd unadulterated;										C	hemicals		
	/				8. Food Received at pro Checking	oper temperature					/				& Vegetables	es; approved	and properly stored;	Washing Fruits	
					,	n from Contamin	ation				'				N/a 18. Toxic substa Stored low	nces properly	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, di	splay, and tasting	_										r/ Plumbing		
	•				10. Food contact surfact Sanitized at 100						~			•	19. Water from a backflow device City appro		ce; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Disc						/				20. Approved Se	ewage/Wastev	water Disposal System	m, proper	
						aia									•				
		N 7	37												rective Action w	ithin 10 days	y		
O U T	I N	N O	N A	C O S	Pri		tion Items (2	Point		olati O U T	ions I N	Req	uire N A	Cor.	rective Action w		re Control/ Identific	ation	R
U	I N	N O		О	Pri	iority Foundat n of Knowledge/ resent, demonstrat	rion Items (2 Personnel ion of knowledge	R		O U T	I	N	N	C O	rective Action w	Temperatur	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Sam Felipe	Print: Sam Felipe	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Great American Cook	Physical A		ty/State: Rockwal	l Ty	License/Permit # FS-9457	Page <u>2</u> of <u>2</u>						
Great/Inchedit Cook	103 2200	TEMPERATURE OBSERVATI		1, 17	100407							
Item/Location	Temp	Item/Location	Temp	Item/Loca	tion	Temp						
Lobby cake freezer	16.8	Beverage cooler										
Freezer 1	12.1	UC										
Freezer 2	16.4	Whip	40									
WIC amb	34	Waffle cone mix	41									
Ice cream mix	< 36	Shake mix	40									
Whipped icing tu	be 39	Icecream freezer	9.1/9.7									
Whipped icing t	ub 39	Cold stone	30.1									
Item AN INSPECTION OF VO		SERVATIONS AND CORRECTIVE			TE COMPTETONS OF SE	EDVED AND						
Number NOTED BELOW: all temp	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F											
	Restrooms equipped temp greater than 105											
		greater than 102 throughout	kitchen									
	3comp sink set up,130, using chlorine sani 100ppm											
	Time to either sand or replace cutting boards											
· · · · · · · · · · · · · · · · · · ·	Best practice to hand mop head to drip dry in mop sink											
•		n sink, not stacked behind fa	aucet									
Air curtain workin	<u> </u>											
	Various holes have been filled in frp											
	Have thermo onsight, test strips current											
	Employees food/drink stored on bottom shelf of wic											
	General detailed cleaning of backsplash front countertop Sani bucket filled at 3 comp, 100ppm, towel stored in solution											
	•	•••		contami	nation on right s	ide						
-	Nuts and peanut toppings are strategically placed to prevent cross contamination on right side Trash enclosure looks great, landlord has removed the illegally dump trash observed last visit											
W Establishment pe			, , , , , , , , , , , , , , , , , , ,									
	· · · · · · · · · · · · · · · · · · ·	king during inspection										
Received by:		Print:			Title: Person In Charg	ge/ Owner						
See ab	ove	See abo	ove									
Inspected by:) < 7.	Richard Richard	Hill		Samples: Y N	# collected						
Form EH-06 (Revised 09-2015)		• 1										