Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

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40. Single-service & single-use articles; properly stored 47. Other violations	UT		O	A	O S	Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledg and perform duties/ Certified Food Manager/ Posted 3 22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package Labeling 23. Hot and Cold Water available; adequate pressure, safed destruction); Packaged Food labeled Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Consumer Advisory 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Core Items (1 Point) Violations Require Corrections Prevention of Food Contamination 34. No Evidence of Insect contamination, rodent/other animals 35. Personal Cleanliness/eating, drinking or tobacco use 36. Wiping Cloths; properly used and stored 37. Environmental contamination 38. Approved thawing method Proper Use of Utensils 39. Utensils, equipment, & linens; properly used, stored,	e, e, dd dd l	2	O I N V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control 27. Proper cooling method used; Equi Maintain Product Temperature 28. Proper Date Marking and disposition 29. Thermometers provided, accurate, and test strips Permit Requirement, Prereque 30. Food Establishment Permit (Cur 12/31/2024 Utensils, Equipment, and 31. Adequate handwashing facilities: An and supplied, used 32. Food and Non-food Contact surface designed, constructed, and used 33. Warewashing Facilities; installed, and service sink or curb cleaning facility propersion and the supplied of the surface of the supplied of the supp	ipment Adeconnand calibrate uisite for Operent/inspire and Vending Accessible and es cleanable maintained, provided comes First ation cood) lities designated a cosed; facilitie ined, and cle	quate to ed; Chemical/ peration port sign posted) g nd properly used/ ureas used es maintained ean	

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

Form EH-06 (Revised 09-2015)

Establishi Cine	ment Name: mark 14 Rockwall	Physical A	ddress: Summer Lee Drive	City/State:	all, TX	License/Permit # FOOD 7778	Page of			
T. /T		m n	TEMPERATURE OBSERVA		T. 7					
Item/Loc		Temp F	Item/Location	Temp F	Item/Loca	tion	Temp F			
bar co	poler ambient	35	Dip n dots freeze	· -6						
reach in cooler/cheese		24	reach in cooler	36						
unde	er counter cooler	34	reach in cooler	35						
Pizza	a cold table/cheese	30	WIC	32						
Р	izza sauce	36	WIF	-6						
ho	ot dog roller	160								
	n in cooler/hot dogs	40								
reach	n in cooler ambient	34								
		OF	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	/ED AND			
	Bar hand sink 124 F	- equipr	ned							
	Bar 3 comp sink 13		,							
18	•		m quats/COS by adding w	ater to 20	00nnm (I	nad to dilute 4 tim	es)			
	Sani bucket at 200p	•	· · · · · · · · · · · · · · · · · · ·	101 10 2	oppiii (i	Tad to dilate 1 till	55)			
18	•		ttles low and separate/r	not on pr	en colli	nters				
34	Fruit flies in beer dr		· · · · · · · · · · · · · · · · · · ·	iot on pi	cp cou	11013				
31			zza table 87F/needs to	ha 100E	<u> </u>					
<u> </u>	Popcorn hand sink			De 1001						
	3 comp sink 129F	1101 60	laibhea							
	Sani dispenser at si	ink 200r	nm quate							
	Back hand sink 100	-	· · · · · · · · · · · · · · · · · · ·							
		•	• •							
	Dishwasher sanitizi All precooked foods									
	Gloves used for pre		prep or cookering							
45	-	-	equipment/some food	dobrie						
42			•	uebiis						
42	Need to clean inside coolers, some food debris									
	Hot dogs, wings, tenders, pizza time stickered 4 hours to discard TPHC									
D. 1 -			n: d			mu. n. v. c.	0			
Received (signature)			Jena C	olom	bo	Title: Person In Charge/ Manager	Owner			
Inspected (signature)		tez 1	RS Christy C	ortez						
	6 (Revised 09-2015)	<i>50</i> %, 1	Office of		' '	Samples: Y N #	collected			