Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

9/21/24			11:45										1 CPFM	5	Page <u>1</u> of <u>2</u>			
					tion: 1-Routine	2-Follow U		omplain		4-	Inve	stiga	ation	ı [5-CO/Construction	6-Other	TOTAL/SCORE	
Sι	tabli I bv	vay	y 2	80	67 Goliad		Contact/O		ame:	·					Number of Repeat Violations: Number of Violations COS:		5/95/A	
Ph 20	ysic: 06	al A	ddre Ge	ss: Olia	ad #226 Rockv	vall. Tx APT	st control : Sept 2024			Hood Greas N/a Will pr					se trup :/ waste on			
	(Com	plia	ice S	Status: Out = not in corpoints in the OUT box for	mpliance IN = in c	compliance			obser					plicable COS = corrected on sox for IN, NO, NA, COS Mar	site R = repeat vio	plation W= Watch the box for R	
IVI	IK U	е ар	ргор	mate											ive Action not to exceed 3 day		LE DOX TOT K	
O U T	mpli I N	mpliance Status I N N C Time and Temperature for Food Safety				R	O U T	N	iance N O	Stat N A	C O S							
1		~		S.	1. Proper cooling time a No leftovers	and temperature	,				~			5	12. Management, food employ knowledge, responsibilities, ar		employees;	
	~				2. Proper Cold Holding See	temperature(41°)	F/ 45°F)				/				13. Proper use of restriction are eyes, nose, and mouth Employee health form		charge from	
	/				3. Proper Hot Holding to See	emperature(135°	F)									tamination by Han	nds	
		~			4. Proper cooking time	and temperature					~				14. Hands cleaned and proper	ly washed/ Gloves u	used properly	
		~			5. Proper reheating proc Hours)	cedure for hot hol	lding (165°F	in 2			~				15. No bare hand contact with alternate method properly followes for Rte foo	ready to eat foods o owed (APPROVED Ods	or approved O YN)	
		/			6. Time as a Public Hea	lth Control; proc	edures & rec	cords							Highly Susce	eptible Populations		
					Approved Source						1				16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
	7. Food and ice obtained from app good condition, safe, and unadulte destruction PFG					d unadulterated;		in								hemicals		
	~				8. Food Received at pro Checking	pper temperature					~				17. Food additives; approved a & Vegetables Water			
						from Contamin					'				18. Toxic substances properly Stored low and s	identified, stored an eparate	nd used	
	~				9. Food Separated & propreparation, storage, dis	splay, and tasting										r/ Plumbing		
	~				10. Food contact surface Sanitized at 200	ppm/temperature	: 	-			~				19. Water from approved sour backflow device City approved	_		
	11. Proper disposition of returned, previously served or reconditioned Discard immediately				or			~				20. Approved Sewage/Wastev disposal	vater Disposal Syster	m, proper				
0	ī	N	N	С	Prie	ority Foundat	tion Items	(2 Poir		_	_	_			rective Action within 10 days	,	P	
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel		nts)	violat O U T	I N	Req N O	n N A	Cor C O S	·	e Control/ Identific	eation R	
U				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1	esent, demonstrat tified Food Mana	Personnel ion of knowledger (CFM)	edge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec	cation	
U				О	Demonstration 21. Person in charge pre	esent, demonstrat tified Food Mana	Personnel ion of knowledger (CFM)	edge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking	e Control/ Identificed; Equipment Adeced; Equipment Adeceded No leftovers disposition	quate to	
U				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur Safe Water, Recon	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling	Personnel ion of knowle ager (CFM) ons/ personne Cood Package	edge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of	e Control/ Identificed; Equipment Adeced; Equipment Adeceded; No leftovers disposition	quate to	
U				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water 122, Good pre	of Knowledge/ esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequeessure	Personnel ion of knowle ager (CFM) ons/ personne Cood Package ate pressure,	edge,		O U	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, str	e Control/ Identificed; Equipment Adece No leftovers disposition accurate, and calibrate rips current.	quate to ted; Chemical/	
U				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un Safe Water, Recon 23. Hot and Cold Water	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling available; adequeessure ratiable (shellstoc	Personnel ion of knowle ager (CFM) ons/ personne Cood Package ate pressure,	edge,		O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, st	e Control/ Identificed; Equipment Adece No leftovers disposition accurate, and calibrate rips current.	quate to ted; Chemical/	
U				О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un 5 Safe Water, Recon 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 1 Conformance w	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling available; adeques SSUIC ailable (shellstoc Food labeled	Personnel ion of knowle ager (CFM) ons/ personne Food Package tate pressure, kk tags; parasi	edge,		O U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, str Permit Requirement, 30. Food Establishment Perm Need to post Utensils, Equi	e Control/ Identificed; Equipment Adece No leftovers disposition ccurate, and calibrate rips current Prerequisite for Omit/Inspection Currement, and Vendin	quate to red; Chemical/ reation rent/ insp posted	
U				О	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 1 Conformance with Va HACCP plan; Variance processing methods; ma Temp loq	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling available; adeques essure ailable (shellstoc Food labeled vith Approved P ariance, Specializ obtained for specianufacturer instru	Personnel ion of knowle ager (CFM) ons/ personne Cood Package nate pressure, ek tags; parasi Procedures ted Process, a cialized	edge,		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Need to post Utensils, Equitable Composition of the Compositio	e Control/ Identificed; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrate rips current. Prerequisite for Omit/Inspection Current. pment, and Vendin cilities: Accessible acce	quate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ insp posted	
U				О	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un 5 Safe Water, Recon 23. Hot and Cold Water 122, Good pre 24. Required records av destruction); Packaged 1 Conformance with Va HACCP plan; Variance processing methods; ma Temp log Cons	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling available; adeques essure atilable (shellstoc Food labeled with Approved P arriance, Specializ obtained for spec anufacturer instru	Personnel ion of knowle ager (CFM) ons/ personne Food Package ate pressure, k tags; parasi Procedures red Process, a cialized ections	edge, ll e safe ite		O U T	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, structure Requirement, 30. Food Establishment Perroled to post Utensils, Equitable Supplied, used Equipped 31. Adequate handwashing facuspplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used designed, constructed, and used designed, constructed, and used maintain and search and sear	e Control/ Identificed; Equipment Adece No leftovers disposition accurate, and calibrate rips current Prerequisite for Omit/Inspection Current and Vendin cilities: Accessible acct surfaces cleanable add	quate to quate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly e, properly	
UT				О	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; ma Temp log 26. Posting of Consume foods (Disclosure/Remi Ingredients by requestion).	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ essure ailable (shellstoc Food labeled with Approved P ariance, Specializ obtained for spec anufacturer instru sumer Advisory er Advisories; raw nder/Buffet Plate est	Personnel ion of knowle ager (CFM) ons/ personne Food Package nate pressure, ek tags; parasi Procedures red Process, a cialized actions of vor under coe e)/ Allergen L	edge, ll e safe iite oked abel	R	W	I N	N O	N A	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, sti Permit Requirement, 30. Food Establishment Pern Need to post Utensils, Equi 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contates igned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced and Identification and Courage, and calibrate rips current. Prerequisite for Omit/Inspection Current. pment, and Vending cilities: Accessible and current and Courage a	quate to quate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly e, properly	
UT		N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; material Temp log Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque Core Items (1 Poins)	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adequ essure ailable (shellstoc Food labeled vith Approved P ariance, Specializ obtained for spec anufacturer instru sumer Advisory er Advisories; raw nder/Buffet Plate est tt) Violations K	Personnel ion of knowle ager (CFM) ons/ personne Food Package ate pressure, ek tags; parasi Procedures red Process, a cialized actions ov or under coc e)/ Allergen L Require Corn	edge, ll e safe iite oked abel	R	O U T	I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Need to post Utensils, Equit 31. Adequate handwashing facts applied, used Equipped 32. Food and Non-food Contardesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrat rips current. Prerequisite for Omit/Inspection Current. pment, and Vendin cilities: Accessible acct surfaces cleanable add. ct surfaces cleanable act surfaces cleanable a	quate to quate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly e, properly	
O U T	N V V V V V V V V V V V V V V V V V V V	0	A	OS	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; material Temp log Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque Core Items (1 Poins)	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequessure available (shellstoc Food labeled with Approved P arriance, Specializ obtained for spec anufacturer instru sumer Advisory er Advisories; raw nder/Buffet Plate est tt) Violations K of Food Contam	Personnel ion of knowle ager (CFM) ons/ personne Food Package nate pressure, ek tags; parasi Procedures red Process, a cialized actions or or under coo e)/ Allergen L Require Corn ination	edge, ll e safe iite und oked abel	R	W 2	I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Need to post Utensils, Equit 31. Adequate handwashing facts applied, used Equipped 32. Food and Non-food Contardesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a ct surfaces cleanable ed istalled, maintained, facility provided hever Comes First dentification	quate to quate to red; Chemical/ peration rent/ insp posted g nd properly e, properly used/	
O U T		N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; ma Temp log Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque Core Items (1 Poin Prevention of Core 1 Poins 20 Prevention of Core 1 Prevention of C	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adequ essure atilable (shellstoc Food labeled with Approved P ariance, Specializ obtained for spec unufacturer instru sumer Advisory er Advisories; raw nder/Buffet Plate est tt) Violations K of Food Contam ect contamination	Personnel ion of knowle ager (CFM) ons/ personne Food Package ate pressure, ak tags; parasi Procedures red Process, a cialized actions ov or under coc c)/ Allergen L Require Corr ination a, rodent/othe	edge,	R	W 2	I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which Food I 41.Original container labeling	e Control/ Identificed; Equipment Adece No leftovers disposition accurate, and calibrate rips current. Prerequisite for Omit/Inspection Current. Prerequisite for Omit/Inspection Current. Accessible a cet surfaces cleanable and astalled, maintained, facility provided thever Comes First dentification (Bulk Food)	quate to quate to red; Chemical/ peration rent/ insp posted g nd properly e, properly used/	
O U T	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no un 5 Safe Water, Recon 23. Hot and Cold Water 122, Good pre 24. Required records av destruction); Packaged 1 Conformance v 25. Compliance with Va HACCP plan; Variance processing methods; ma Temp log Cons 26. Posting of Consume foods (Disclosure/Remi lngredients by required the conformance v 25. Compliance with Variance processing methods; ma Temp log Cons 26. Posting of Consume foods (Disclosure/Remi lngredients by required in Sala No Evidence of Instanimals 35. Personal Cleanlines 25.	esent, demonstrate tified Food Mana nauthorized personauthorized personaut	Personnel ion of knowle ager (CFM) ons/ personne Food Package ate pressure, ek tags; parasi Procedures and Process, a cialized actions v or under core ination a, rodent/othe g or tobacco u	edge,	R	W 2	I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which Food I 41.Original container labeling	e Control/ Identificed; Equipment Adeced; Equipment Adeced; Equipment Adeced No leftovers disposition accurate, and calibrat rips current. Prerequisite for Omit/Inspection Current. Prerequisite for Omit/Inspection Current. Accessible acces	quate to quate to red; Chemical/ peration rent/ insp posted g nd properly e, properly used/	
O U T	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; material Temp log Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by requesions) Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals	and Knowledge/ esent, demonstratified Food Mana mauthorized person rdkeeping and F Labeling ravailable; adeques essure available (shellstoc Food labeled with Approved P ariance, Specializ obtained for specializ obtained for specializ obtained for specializ obtained for specializ obtained Food Services; rav inder/Buffet Plate est tt) Violations K of Food Contam ect contamination seleating, drinking perly used and sto	Personnel ion of knowle ager (CFM) ons/ personne Food Package ate pressure, ek tags; parasi Procedures and Process, a cialized actions v or under core ination a, rodent/othe g or tobacco u	edge,	R		I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, sti Permit Requirement, 30. Food Establishment Pern Need to post Utensils, Equi 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which 41. Original container labeling Physic 42. Non-Food Contact surface 43. Adequate ventilation and I	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a ct surfaces cleanable ed installed, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities is clean ighting; designated a	quate to quate to red; Chemical/ peration rent/ insp posted g nd properly e, properly used/ R	
O U T	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, GOOD pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; material Temp log Cons 26. Posting of Consume foods (Disclosure/Remi Ingredients by requesing the consumeration of the conformance of the conformance with Variance processing methods; material Consumeration (Disclosure/Remi Ingredients by requesions (Disclosure/Remi Ingredients by requesions (Disclosure/Remi Ingredients of Instantials 35. Personal Cleanlines: 36. Wiping Cloths; prog Stored in Solution 37. Environmental controls (Disclosure) (Disclosure/Remi Ingredients of Instantials 35. Personal Cleanlines: 36. Wiping Cloths; prog Stored in Solution 37. Environmental controls (Disclosure) (Disclosu	esent, demonstratified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adequessure available (shellstoce Food labeled with Approved P ariance, Specializ obtained for	Personnel ion of knowle ager (CFM) ons/ personne Food Package ate pressure, ek tags; parasi Procedures and Process, a cialized actions v or under core ination a, rodent/othe g or tobacco u	edge,	R	W 2	I N V	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Need to post Utensils, Equit 31. Adequate handwashing factured, used Equipped 32. Food and Non-food Contact designed, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which 41. Original container labeling Physical Product of the Physical Pro	e Control/ Identificed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a ct surfaces cleanable ad ct surfaces cleanable ad destination (Bulk Food) cal Facilities s clean lighting; designated a Orace	quate to quate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ peration rent/ insp posted R R areas used	
O U T	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, Good pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; ma Temp log Consume foods (Disclosure/Remi Ingredients by requesting the conformance of the conformance of the conformance with Variance processing methods; ma Temp log Consumer foods (Disclosure/Remi Ingredients by requesting the conformance of the confo	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequesSUFE ailable (shellstoc Food labeled with Approved P ariance, Specializ obtained for spec anufacturer instru sumer Advisory er Advisories; raw nder/Buffet Plate est tt) Violations K of Food Contam ect contamination s/eating, drinking perly used and sto ion amination method	Personnel ion of knowle ager (CFM) ons/ personne Food Package nate pressure, tk tags; parasi Procedures ted Process, a cialized actions or or under core core ination a, rodent/othe g or tobacco u ored	edge,	R		I N	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, sti Permit Requirement, 30. Food Establishment Permit Need to post Utensils, Equi 31. Adequate handwashing faculty as applied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I Light out in dry st	e Control/ Identificed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a ct surfaces cleanable de ct surfaces cleanable de de destalled, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a OCTAGE rrly disposed; faciliti	quate to quate to ded; Chemical/ peration rent/ insp posted ded; Chemical/ peration rent/ insp posted R R areas used des maintained	
OUTT	N V V V V V V V V V V V V V V V V V V V	N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, Good pre 24. Required records av destruction); Packaged 10 Conformance with Variance processing methods; ma Temp log Consume foods (Disclosure/Remi Ingredients by requesting the conformance of the conformance of the conformance with Variance processing methods; ma Temp log Consumer foods (Disclosure/Remi Ingredients by requesting the conformance of the confo	esent, demonstrat tified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ essure ailable (shellstoc Food labeled with Approved P ariance, Specializ obtained for spec anufacturer instru sumer Advisory er Advisories; raw nder/Buffet Plate est t) Violations K of Food Contam ect contamination s/eating, drinking perly used and sto ion amination method er Use of Utensile , & linens; prope	Personnel ion of knowledger (CFM) ons/ personne Food Package nate pressure, rek tags; parasi Procedures red Process, a cialized actions or or under core core)/ Allergen L Require Corr ination n, rodent/othe g or tobacco u ored s rly used, stor	edge,	R		I N V	N O	N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facting and used Equipped 32. Food and Non-food Contact designed, constructed, and used Equipped 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped ys or Next Inspection, Which 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I Light out in dry strips 44. Garbage and Refuse proper strips 45. Physical facilities; properly strips 46. Toilet Facilities; properly strips 47. Product of the proper strips 48. Proper and the proper strips 49. Physical facilities installed 40. Toilet Facilities; properly strips 40. Toilet Facilities; properly strips 41. The product of the proper strips are strips 42. Proper strips and strips are strips 43. Adequate ventilation and I Light Out in dry strips 44. Garbage and Refuse proper strips 45. Physical facilities; properly strips 46. Toilet Facilities; properly strips 47. Product Temperature 48. Product Temperature 49. Product Temperature 49. Product Temperature 49. Product Temperature 40. Product Temperature 41. Product Temperature 42. Product Temperature 43. Adequate ventilation and I Light Out in dry strips 44. Garbage and Refuse properature 45. Physical facilities; properly strips 46. Toilet Facilities; properly strips 47. Product Temperature 48. Product Temperature 49. Product Temperature 49. Product Temperature 40. Product Temperature 41. Product Temperature 42. Product Temperature 43. Adequate ventilation and I Light Out In dry strips 44. Garbage and Refuse properature 45. Physical facilities; properly strips 46. Toilet Facilities; properly strips 47. Product Temperature 48. Product Temperature 49. Product Temperature 40. Product Temperature 40. Product Temperature 41. Pro	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible an ct surfaces cleanable and installed, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a Orage rrly disposed; faciliti I, maintained, and cle	quate to quate	
OUTT		N	A N	O S	21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 5 Safe Water, Record 23. Hot and Cold Water 122, Good pre 24. Required records av destruction); Packaged 10 Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Temp log Consumer Consumer foods (Disclosure/Remillogedients by requesting the conformance of the conformance of the conformance with Variance processing methods; ma Temp log 26. Posting of Consumer foods (Disclosure/Remillogedients by requesting the conformance of the conform	esent, demonstratified Food Mana nauthorized perso rdkeeping and F Labeling ravailable; adequesSUFE ailable (shellstoc Food labeled with Approved P ariance, Specializ obtained for spe	Personnel ion of knowle ager (CFM) ons/ personne Food Package nate pressure, the tags; parasi Procedures acialized actions ov or under coo e)/ Allergen L Require Corr ination a, rodent/othe g or tobacco u ored s rly used, stor- rly used, stor- rly used	edge,	R		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 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Great date marking 29. Thermometers provided, a Thermal test strips Digital thermo, strips Permit Requirement, 30. Food Establishment Permit Requirement, 31. Adequate handwashing facting supplied, used Equipped 32. Food and Non-food Contat designed, constructed, and use Cutting boards 33. Warewashing Facilities; in Service sink or curb cleaning to Equipped ys or Next Inspection, Which 41. Original container labeling Physical Adequate ventilation and Light out in dry st 44. Garbage and Refuse proper 45. Physical facilities installed	e Control/ Identifice ed; Equipment Adee No leftovers disposition ccurate, and calibrat rips current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible an ct surfaces cleanable and installed, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a Orage rrly disposed; faciliti I, maintained, and cle	quate to quate	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: ay 28067 Goliad	Physical A		City/State: Rockwall,	Tv	License/Permit # FS-6045	Page	2 of 2				
Subwa	ay 20007 Gullau	2000 3	TEMPERATURE OBSERVAT		1 X	1 3-0043						
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	ation		Temp				
Beverage Cooler		34	Service line		UC cooler amb			40				
	WIF (HTT)	2.8	Meatballs	191	Sliced tomatoes			39				
	WIC	34	Turkey/ steak	40/39		Spinach		40				
	Whole tomatoe	38	Shredded chix/ham	39/39				<u> </u>				
	Turkey/chicken	39/38	American chz/mixed chz	38/38				<u> </u>				
Ha	am/blend cheese	39/38	Slice Tom/ lettuce	39/40								
Slice	e American cheese	38	Spinach/guacamole	40/40								
		OF	SEDVATIONS AND CODDECTIV	E ACTION	C							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTIVE HAS BEEN MADE. YOUR ATTENT			THE CONDITIONS OBSER	VED A	ND				
Number	NOTED BELOW. an emperatures are taken in 1											
			eater than 110 in each roo									
			nan 104 throughout kitcher	1								
	3 comp sink setup 12	22 quat s	ani 200ppm									
	Sani bucket filled at 3	comp s	ink, towel stored in solution	า								
	Chips are prepackaged by manufacturer with labels on back											
45	Minor detail cleaning WIC floor											
43	Light out in dry storage											
	Rear service door looks great, no gaps observed											
42												
	Cove base under dish area has been repaired											
	CO2 tanks are secure to wall											
	Food slicer cleaned before and after every use											
32	Address rusty shelves	in UC co	ooler,									
32	Address cutting board	ls on line	, time to sand or replace									
Received (signature)	See abov	/e	See abo	ove		Title: Person In Charge	Owner					
Inspected (signature)	1 by:	< P	Richard	Hill								