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

Date: 9/23/24		L	Time in: 10:00	Time out: 2:15		FS-9								1 CPFM 4	Food handlers	Page 1	of <u>2</u>		
Pu	rpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	р	3-Complai	int		4-I	nvest	igat	tion		5-CO/Construction	6-Other	TOTAL/S	CORE
		ishm er 5						ct/Owner N e Sayen	Vame	»:						Number of Repeat Viola ✓ Number of Violations Co	tions: OS:	0/01	ı / A
		al A Goli			wall, Tx	See	st contro	insp			Too iple		24			e trap :/ waste oil	Follow-up: Yes ✓ No ☐	9/91	I/A
Ma					points in the OUT box for		em	Mark '		check	cmai	rk in a	ppro	priat	e bo	plicable COS = corrected on s x for IN, NO, NA, COS Mar		lation W=	Watch
	mpli	iance			Prio	rity Items (3 1	Points)	violations		uire	Co	mplia	nce	Statu	us	ve Action not to exceed 3 day	28		
O T	I N	N O	N A	C O S		nperature for Fo egrees Fahrenhei		ty	R		O U T			A	C O S	Emplo	oyee Health		R
		~			1. Proper cooling time a	and temperature						/				12. Management, food employ knowledge, responsibilities, an		employees;	
3					2. Proper Cold Holding See	temperature(41°)	F/ 45°F)			;	3					13. Proper use of restriction an eyes, nose, and mouth Need employee health		-	
		/			3. Proper Hot Holding t	temperature(135°	°F)										tamination by Han		
		/			4. Proper cooking time	and temperature					(/				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
		/			5. Proper reheating prod Hours)	cedure for hot hol	lding (16	55°F in 2			1	~				15. No bare hand contact with alternate method properly follo Gloves)
	/				6. Time as a Public Hea	alth Control; proc	edures &	& records				,				Highly Susce	eptible Populations		
					Ap	proved Source						~				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
	/				7. Food and ice obtaine good condition, safe, ar destruction Kroger	nd unadulterated;		Food in								Ch	nemicals		
	/				8. Food Received at pro Checking	oper temperature					(/				17. Food additives; approved a & Vegetables	and properly stored;	Washing Fru	its
					Protection	from Contamin	nation				(/				18. Toxic substances properly Stored low and separate		d used	
	/				9. Food Separated & pr preparation, storage, dis	splay, and tasting	,									Water	r/ Plumbing		
	/				10. Food contact surfact Sanitized at 200			ned and			(/				19. Water from approved source backflow device City Approved			
	/				11. Proper disposition of reconditioned Disc	of returned, previo	ously ser	ved or			ı	~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
0		N	N	C	Pri	ority Foundat		ems (2 Po) viol						rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	tion Ite Personn	el	ints)) viol	O U T	I	N	N A	Corr C O S	į	e Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Janet Jones	Print: Janet Jones	Title: Person In Charge/ Owner Asst Manager
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: er North Deli	Physical A		Sity/State: Rockwal	l Tx	License/Permit # FS-9358	Page	2 of 2		
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Item/Loc	ation	Temp	Item/Location	Temp	Item/Locat	tion		Temp		
	self serve	40	Rotisserie Chicken		1101100011011011101		,	38		
	sserie chicken	46	Slice Cheese	36	Black Forest Ham		m	40		
	ried chicken	47	WIF amb htt	-8.1	Salami			37		
	ried Chicken	45	Blast Chiller	37	Cheese bunker			38		
	cken WIC amb	35	Deli Meat&Cheese cooler		Chef dinners bunker			38		
Chicken leg		35	Provolone	36	Rotisserie Hot		168			
Ch	nicken breast	36	Cheddar/Jack	36						
	Deli WIC	34	Rotisserie Chicken							
Item	AN INCRECTION OF YOUR PO		SERVATIONS AND CORRECTIVE ATTENTS			TE COMPLETIONS OPSERVE	ED A	ID		
Number	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									
			than 104 throughout kitcher	1						
	3comp set up, 121, qu									
43	One light burned out u									
	•		p clean, looks very good							
	Dishwasher still non op									
	General cleaning unde		•							
2	Observed rotisserie chickens and fried chicken chef grab n go 45-47. Temps observed in wic 36 more than likely it's a cold holding issue on floor with the open cooler									
25	•		by Rays bbq sauce open sin			orep table, manufa	cture	er		
			ening, discarded onsite	, , , , , , , , , , , , , , , , , , ,						
2	Meat & Cheese grab & go,	amb temp	observed 53-56, internal temp o	f 2 packets	46. Only	been less than 2 hours	s out	of temp		
			t pan and moving to wic, wo							
	Using 2 slicers for mea	at, single	slicer for cheese, units clea	ned betw	een cus	tomers and every 4	1 ho	urs		
	Sani bottles 200ppm									
13	13 Need Employee health form posted at all hand sinks									
Received (signature)	by:		Print:	_		Title: Person In Charge/ C	wner			
	See abov	'e	See abo	ove						
Inspected (signature)		ST_	Richard Richard	Hill		Samples: Y N # c	ollecte	ed		
Form FH-06	6 (Revised 09-2015)		• 1		1					