Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report City of Rockwall

✓ First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

					Time in:								Food hand		Page 1 of _	2		
							00940				4•	_	3 0					
	Establishment Name: Contact/Owner N										tion		* Number of Repeat Vi	olations:	TOTAL/SCO	RE		
	nare					1 ,	Angel		ı	**					✓ Number of Violations		10/90/	/Δ
	Physical Address: Pest control : Need Need							Hoo Na	od			ease boy	e trap/ waste oil:	Follow-up: Yes No	10/00/	, ,		
Compliance Status: Out = not in compliance IN = in compliance NO = no Mark the appropriate points in the OUT box for each numbered item NO = no Mark ✓ in a															plicable COS = corrected of			
Ma	ark t	ne ap	oprop	riate											NA, COS No. NA, COS NA, CO	Mark an √in appropria Mays	ate box for K	
Co	Compliance Status							R		ompli		nce Status					R	
U T	U N O A O Time and Temperature for Food Sa					y		U T				o s	Em	ployee Health				
	1. Proper cooling time and temperature											12. Management, food emp knowledge, responsibilities		employees;				
	Using 6												13. Proper use of restriction	1 0	charga from	_		
	2. Proper Cold Holding temperature(41°F/45°F) See attached								~				eyes, nose, and mouth		-			
	3. Proper Hot Holding temperature(135°F) Using 6 for tapioca pearls after cooking												Employee. Health po	oster on wall next Contamination by Han				
		Using 6 for tapioca pearls after cooking 4. Proper cooking time and temperature												14. Hands cleaned and pro	•			
	V				Proper reheating pro-	cedure for hot	holding (16	5°F in 2			~				15. No bare hand contact w			_
		/			Hours)	codure for flot	nording (10	5 1 III 2				/			alternate method properly for			
	/				6. Time as a Public Hea Using a sticker on tapion	alth Control; p	procedures &	k records							Highly Su	sceptible Populations		
															16. Pasteurized foods used;			
					Ap	proved Sourc	ce						~		Pasteurized eggs used when	required		
					7. Food and ice obtaine good condition, safe, at			Food in										
	•				destruction	na unadurierate	ed, parasite									Chemicals		
					8. Food Received at pro	oper temperatu	ure								17. Food additives; approved and properly stored; Washing Fruits			
	•				To check								~		& Vegetables			
					Protection	n from Contan	mination			W	4				18. Toxic substances proper Store q	rly identified, stored an	d used	
	7				Food Separated & pr preparation, storage, di			food							Wa	ater/ Plumbing		
					Watch 10. Food contact surface			ned and							19. Water from approved so	, and the second	ed: proper	
	/				Sanitized at 200			irea una		3					backflow device Ice machine was	-		
-					11. Proper disposition of reconditioned	of returned, pre	eviously serv	ved or						Ì	20. Approved Sewage/Wast			+
Ī					reconditioned						V				disposal			
L			Ш						Ш		Ш				*			
0	I	N	N	С	Pri	iority Found	dation Ite	ms (2 Po	ints) v	riolat O			uire N	Cor	rective Action within 10 da	ıys		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Audrey Garcia	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:								
Share	etea	26/5	market center		Rockwall FS-000940							
Item/Loc	ation	Temp F	TEMPERATURE OBS	Temp F	Item/Loc	ation_	Temp F					
Glass	front cooler		Ice crean	n -3								
Lime	es for reference	39	100 0.00									
Ye	llow additive	39										
C	old top unit											
Е	gg pudding	39										
	Boba	39										
Wh	nipped cream	39										
	Milk	39										
T4			SERVATIONS AND COR									
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F											
	Hot water at hand sink 110 in women's /men's room											
	Allergy posting											
	Hot water at hand sink	(114 /										
	Sanitizer 200 ppm											
	Extra thermo on botto	m shelf ii	n cooler									
	Can opener blade look	ks great										
45	Can opener blade looks great Drains to be cleaned where needed											
	Cold top unit - looks good											
	Posting on menu for any allergies											
Using expiration time for tphc												
W	<u> </u>		ems away from food r	elated items /	in contai	ners under cabine	ts					
		Keep soap and food related items away from food related items / in containers under cabinets Digital thermo checked and test strips										
	Using tphc for the Tam		•									
45	Cleaning drains as ne	•		nuipment								
19	Need to adjust flow from			• •	hen press	sing down on end it	flows greater					
32	All appliances to be no		-				<u> g. cac.</u>					
W	To protect creamer that i						I was on site					
W	Micro fiber wiping clott						1 1140 011 0110					
√	Storing ice cream sco											
V	Storing ice scoop for o	•				.g 0101y 1 10						
W	Remind customers that					are allowed						
35	Need hats / especially			domity convice	arminaio	are anowed						
	Trees name / copecian.	,	р.с.) с с с									
Repeat	eat Small pipe coming from ice machine drain is still not flowing downhill to drain You have achieved											
19'												
36												
Received (signature)	See abov	 /e	Print:			Title: Person In Charge/	Owner					
Inspected	lbv:		Print:									
(signature)	See abou	utríck	RS			Samples: Y N #	# collected					