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

Date: 09/28/2	20	24	Time in: 3:49	Time out: 5:29		icense/Peri						Food handlers Food manage 2	Page 1 of 1	2	
			tion: 1-Routine	2-Follow U		-Complain		4-I	nvest	igat	ion	5-CO/Construction 6-Other	TOTAL/SCO	RE	
Establishm Bahama					Contact/ Paul w	Owner Na	me:					* Number of Repeat Violations: ✓ Number of Violations COS:	9/91/	٨	
Physical A 2025 mins	Addre	ess:		Sp	est control : pider-Man qu	uarterly		Hoo Na	d		Grea: Na	trap//waste oil Follow-up: Yes No 🗸	,	٦_	
Com Mark the ap	nplia: pprop	nce S oriate	Status: Out = not in copoints in the OUT box for	omphance	n compliance item	110	not ol in appr					colicable $COS = corrected on site R = repe$ NA, COS Mark an in approximation in approximation $R = repe$	at violation W- Wate opriate box for R	ch	
C P	G ₄		Pri	ority Items (3	Points) v	riolations R	Requir	_				ve Action not to exceed 3 days		_	
O I N U N O	I N N C Time and Temperature fo					R	O I N N C U N O A O				Employee Health				
T		S	1. Proper cooling time					Т			S	12. Management, food employees and conditi	ional employees;		
	•		2 December Cold Holdin	(41	100/4500			~			knowledge, responsibilities, and reporting	a diaghanga frans	1		
~			2. Proper Cold Holdin Seec	g temperature(41	1 'F/ 43 'F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink			
	/		3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by	Hands		
	/		4. Proper cooking time	e and temperature	e				/			14. Hands cleaned and properly washed/ Glo	ves used properly		
	/		5. Proper reheating pro Hours)	ocedure for hot he	olding (165°	°F in 2			/			15. No bare hand contact with ready to eat for alternate method properly followed (APPRO			
			6. Time as a Public He	ealth Control; pro	ocedures &	records						Gloves			
									1		Ţ	Highly Susceptible Populat 16. Pasteurized foods used; prohibited food n			
			A	pproved Source	;					·		Pasteurized eggs used when required No eggs / pasteurized milk			
			7. Food and ice obtain good condition, safe, a	and unadulterated		ood in						Chemicals			
			destruction BEK w												
			8. Food Received at p	roper temperature	e	7	*					17. Food additives; approved and properly sto & Vegetables	ored; Washing Fruits		
			Protectio	on from Contami	ination				/			Water only 18. Toxic substances properly identified, store	ed and used	+	
			9. Food Separated & preparation, storage, d			ood						LOW Water/ Plumbing			
			Watch 10. Food contact surfa			ed and						19. Water from approved source; Plumbing in	ostalled: proper		
			Sanitized at 100						/			backflow device City approved			
			11. Proper disposition reconditioned Disc			ed or			/			20. Approved Sewage/Wastewater Disposal Sdisposal	System, proper		
				Jaiait											
						ns (2 Poin	nts) vi	olatio	ons K	Regui	ire Co	Flowing rective Action within 10 days		_	
O I N O T	N A	C O S	Pr		ation Iten		nts) via	olatic O U T	I	N :	N C A O	Flowing rective Action within 10 days Food Temperature Control/ Idea	ntification	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Co	on of Knowledge oresent, demonstra ertified Food Mar	ation Item e/ Personnel ration of knownager (CFM	l wledge,	_	O U	I	N :	N C	rective Action within 10 days		R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Carlo Paul is taking 22. Food Handler/ no	on of Knowledge oresent, demonstra ertified Food Man of the class so	ation Item e/ Personnel ration of knownager (CFM	l wledge,	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition		R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Co. 2- Paul is taking	on of Knowledge oresent, demonstra ertified Food Man 13 the class so unauthorized pers	ation Item e/ Personnel ation of kno nager (CFM OON sons/ person	wledge, I)	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and cal	Adequate to	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Ciclip 2- Paul is taking 22. Food Handler/ no All Safe Water, Recommender Safe Water, Recommender Safe Water, Recommender Safe Water, Recommender Demonstration Safe Water, Recommender Safe Water, Recommender Demonstration Safe Water, Recommender Safe Wat	on of Knowledge oresent, demonstra ertified Food Man of the class so unauthorized per- ordkeeping and Labeling	e/ Personnel ation of knownager (CFM OON rsons/ person Food Packa	wledge, I) nnel age	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging	Adequate to librated; Chemical/	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ C 2- Paul is taking 22. Food Handler/ no All Safe Water, Rec 23. Hot and Cold Wat See	on of Knowledge oresent, demonstra ertified Food Mai the class so unauthorized persordkeeping and Labeling er available; adec	ation Item 2/ Personnel ration of kno mager (CFM 000 sons/ person Food Packa	wwledge, I) nnel age re, safe	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite for the sound that the stript of the sound that the soun	Adequate to librated; Chemical/ in Coolers or Operation	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Carlo Car	on of Knowledge oresent, demonstra ertified Food Mai the class so unauthorized persordkeeping and Labeling er available; adec	ation Item 2/ Personnel ration of kno mager (CFM 000 sons/ person Food Packa	wwledge, I) nnel age re, safe	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging	Adequate to librated; Chemical/ in Coolers or Operation	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Compared to the pand performed	on of Knowledge oresent, demonstratertified Food Man of the class so unauthorized personal translation ordkeeping and Labeling er available; adec available (shellsto d Food labeled with Approved	etion Item e/ Personnel ration of kno ration	wwledge, (1) nnel age re, safe rasite	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted)	Adequate to librated; Chemical/ in coolers or Operation nsp sign posted)	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ C2- Paul is taking 22. Food Handler/ no All Safe Water, Rec 23. Hot and Cold Water See 24. Required records a destruction); Packaged Conformance 25. Compliance with MACCP plan; Variance processing methods; in	on of Knowledge oresent, demonstrater tified Food Man of the Class So ounauthorized personal Labeling or available; adec available (shellsto d Food labeled with Approved Variance, Special se obtained for sp	e/ Personnel ration of known ager (CFM OON Soons/ person Food Packar quate pressur ock tags; par Procedures lized Process secialized	wwledge, (1) nnel age re, safe rasite	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted)	Adequate to librated; Chemical/ in coolers or Operation nsp sign posted)	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ C2- Paul is taking 22. Food Handler/ no All Safe Water, Rec 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with HACCP plan; Variance processing methods; in Na	on of Knowledge oresent, demonstrater tified Food Man of the Class So ounauthorized personal Labeling or available; adec available (shellsto d Food labeled with Approved Variance, Special se obtained for sp	ation Item e/ Personnel ration of kno mager (CFM OOn roons/ person Food Packa quate pressur ock tags; par Procedures lized Process becalalized ructions	wwledge, (1) nnel age re, safe rasite	_	O U	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Verall Adequate handwashing facilities: Accessi supplied, used Equipped 32. Food and Non-food Contact surfaces cleadesigned, constructed, and used	Adequate to librated; Chemical/ J in Coolers or Operation nsp sign posted) ending ble and properly	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Company of the pand perform duties of the pand performed the pand performed the pand performed to the pa	on of Knowledge oresent, demonstra ertified Food Man 3 the class so unauthorized personauthorized with Approved Variance, Special versionauthorized personauthorized for spenanufacturer instructions. The control of the contr	e/ Personnel ration of known ager (CFM OON Food Packa quate pressur ock tags; par Procedures lized Process becialized ructions Ty	wwledge, I) nnel age re, safe rasite s s, and	_	O U T	I	N :	N C A O	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Ve 31. Adequate handwashing facilities: Accessi supplied, used Equipped 32. Food and Non-food Contact surfaces clean	Adequate to librated; Chemical/ lin Coolers or Operation nsp sign posted) ending ble and properly nable, properly ined, used/	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Company of the pand perform duties of the pand performed the pand	on of Knowledge oresent, demonstrate freitified Food Man of the class so unauthorized personal description of the class so unauthorized personal d	eration Item e/Personnel ration of knownager (CFM OON Food Packa quate pressur ock tags; par Procedures lized Process oecialized ructions y aw or under ate)/ Allerger	swledge, I) nnel age re, safe rasite s s, and cooked n Label	R	2		NO	N A O S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Ver and State of	Adequate to librated; Chemical/ lin Coolers or Operation nsp sign posted) ending ble and properly nable, properly ined, used/ d	R	
U N O		О	Demonstration 21. Person in charge pand perform duties/ Company duties of the pand perform duties of the pand performed and the pand performed the pand perform	on of Knowledge oresent, demonstrate freitified Food Man of the class so unauthorized personal description of the class so unauthorized personal d	ration Item e/ Personnel ration of kno mager (CFM OOn sons/ person Food Packa quate pressur ock tags; par Procedures lized Process oecialized ructions y aw or under the // Allerger Require Co	whedge, I) nnel age re, safe rasite s s, and cooked n Label	R	2	to Ex	NO Company of the com	N C O O S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Ve 31. Adequate handwashing facilities: Accessi supplied, used Equipped 32. Food and Non-food Contact surfaces cleat designed, constructed, and used See 33. Warewashing Facilities; installed, maintain and test strips of the product of the	Adequate to librated; Chemical/ lin Coolers or Operation nsp sign posted) ending ble and properly nable, properly ined, used/ d	R	
U N O T N O T N O T N O T N O T N O T N	A N	O S	Demonstration 21. Person in charge pand perform duties/ Company of the pant perform duties/ Company of the pant perform duties/ Company of the pant performed to the pant perfo	on of Knowledge oresent, demonstrate fretified Food Man of the Class so unauthorized personal description of the Class so unauthorized personal de	eration Item eration Item eration of known ager (CFM OOn Soons) person Food Packar quate pressur ock tags; par Procedures lized Process secialized ructions y aw or under tate)/ Allerger Require Commination	whedge, I) nnel age re, safe rasite s, and cooked n Label	R	2 Not t	to Ex	NO Company of the com	N C O S S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Veront Strong Strong and Non-food Contact surfaces clear designed, constructed, and used See 32. Food and Non-food Contact surfaces clear designed, constructed, and used See 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided for or Next Inspection, Whichever Comes Food Identification 41. Original container labeling (Bulk Food)	Adequate to librated; Chemical/ lin Coolers or Operation nsp sign posted) ending ble and properly nable, properly ined, used/ d		
U N O T N O	A N	O s	Demonstration 21. Person in charge pand perform duties/ Company pand performance 23. Hot and Cold Wat See 24. Required records a destruction); Packaged destruction); Packaged Conformance 25. Compliance with MACCP plan; Variand processing methods; name of the provided poster for Core Items (1 Poing Prevention) 34. No Evidence of In animals Watch door of 1 personal Cleanline Service Personal Personal Cleanline Service Personal	on of Knowledge oresent, demonstratertified Food Man of the Class So unauthorized personal Labeling or available; adect available (shellstoted Food labeled with Approved Variance, Special are obtained for sp nanufacturer instrater instrater or Advisories; ra ninder/Buffet Pla or employees of Food Contar sect contaminations s	ation Item E/ Personnel ration of kno mager (CFM OON Sons/ person Food Packa quate pressur ock tags; par Procedures lized Process oecialized ructions Y aw or under tate)/ Allerger Require Comination on, rodent/ot	swledge, I) nnel age re, safe rasite s s, and cooked n Label	R	2 Not t	to Ex	NO Company of the com	N C O O S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Ve 31. Adequate handwashing facilities: Accessi supplied, used Equipped 32. Food and Non-food Contact surfaces cleadesigned, constructed, and used See 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility providers or Next Inspection, Whichever Comes Food Identification 41. Original container labeling (Bulk Food) Watch	Adequate to librated; Chemical/ lin Coolers or Operation nsp sign posted) ending ble and properly nable, properly ined, used/ d		
U N O T N O	A N	O s	Demonstration 21. Person in charge pand perform duties/ Company pand performed pand performed pand performed pand performed pand performed	on of Knowledge oresent, demonstratertified Food Man of the Class soft unauthorized personal Labeling or available; adect available (shellsted Food labeled with Approved Wariance, Special are obtained for spenanufacturer instrument Advisories; raminder/Buffet Plater employees int) Violations of Food Contains sect contaminations sect contaminations of Food Contains of Food Contains sect contaminations of Food Contains of Food Contain	ation Item e/ Personnel ration of knoon ration	swledge, I) nnel age re, safe rasite s s, and cooked n Label	R	2 Not t	to Ex	NO Company of the com	N C O O S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite ff 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Verall Adequate handwashing facilities: Accessi supplied, used Equipped 31. Adequate handwashing facilities: Accessi supplied, used Equipped 32. Food and Non-food Contact surfaces clear designed, constructed, and used See 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provider food Identification 41. Original container labeling (Bulk Food) Watch Physical Facilities 42. Non-Food Contact surfaces clean	Adequate to librated; Chemical/ lin Coolers or Operation nsp sign posted) ending ble and properly nable, properly ined, used/ d		
U N O T N O	A N	O s	Demonstration 21. Person in charge pand perform duties/ Ca-Paul is taking 22. Food Handler/ no All Safe Water, Rec 23. Hot and Cold Wate See 24. Required records a destruction); Packaged destruction); Packaged destruction; Packaged Conformance 25. Compliance with HACCP plan; Variance processing methods; naccessing methods; naccessing methods (Disclosure/Rer Provided poster for Core Items (1 Point Prevention 134. No Evidence of In animals Watch door 135. Personal Cleanling Wearing had 136. Wiping Cloths; prostored in solu	on of Knowledge oresent, demonstratertified Food Man of the class so unauthorized personal translation ordkeeping and Labeling er available; adect available (shellstone) defood labeled variance, Special are obtained for sp manufacturer instransumer Advisories; ra minder/Buffet Pla or employees int) Violations of Food Contan sect contamination sess/eating, drinkin is operly used and s tition	ation Item e/ Personnel ration of knoon ration	swledge, I) nnel age re, safe rasite s s, and cooked n Label	R	2 Not t	to Ex	NO Company of the com	N C O S S S S S S S S S S S S S S S S S S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite ff 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Verical Strips and Non-food Contact surfaces clear designed, constructed, and used See 32. Food and Non-food Contact surfaces clear designed, constructed, and used See 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided for or Next Inspection, Whichever Comes Frood Identification 41. Original container labeling (Bulk Food) Watch Physical Facilities 42. Non-Food Contact surfaces clean Seev 43. Adequate ventilation and lighting; designated and seignated seignated and seignated seignated and sei	Adequate to librated; Chemical/ in coolers or Operation nsp sign posted) ending ble and properly nable, properly ined, used/ d		
U N O T N O	A N	O s	Demonstration 21. Person in charge pand perform duties/ Company pand performed pand performed pand performed pand performed pand performed	on of Knowledge oresent, demonstraterified Food Man of the class so unauthorized personal Labeling er available; adec available (shellstot d Food labeled with Approved Variance, Special are obtained for sp manufacturer instraineder/Buffet Pla r employees int) Violations of Food Contar sect contamination sess/eating, drinkin is	ation Item e/ Personnel ration of knoon ration	swledge, I) nnel age re, safe rasite s s, and cooked n Label	R	2 Not t	to Ex	NO Company of the com	N C O O S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Ver and Stablishment Permit (Current/ in Posted) 21. Adequate handwashing facilities: Accessi supplied, used Equipped 32. Food and Non-food Contact surfaces clear designed, constructed, and used See 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided for or Next Inspection, Whichever Comes Frood Identification 41. Original container labeling (Bulk Food) Watch Physical Facilities 42. Non-Food Contact surfaces clean Seev 43. Adequate ventilation and lighting; designared watch 44. Garbage and Refuse properly disposed; facilities properly disposed;	Adequate to dibrated; Chemical/ in COOlers or Operation nsp sign posted) anding ble and properly ined, used/ d cirst		
U N O T N O	A N	O s	Demonstration 21. Person in charge pand perform duties/ C2- Paul is taking 22. Food Handler/ no All Safe Water, Rec 23. Hot and Cold Wat See 24. Required records a destruction); Packaged Conformance 25. Compliance with MacCP plan; Variand processing methods; In Na Con 26. Posting of Consumfoods (Disclosure/Ren Provided poster for Core Items (1 Point Prevention 134. No Evidence of In animals Watch door 135. Personal Cleanling Wearing had 136. Wiping Cloths; prostored in solution 37. Environmental core attached 138. Approved thawing 138. Approved thawing 148.	on of Knowledge oresent, demonstratertified Food Manage the Class soft unauthorized personal Labeling or available; adequavailable (shellsted Food labeled Wariance, Special are obtained for spenanufacturer instructurer instructurer instructurer) ord Keeping and Labeling or available; adequavailable (shellsted Food labeled Wariance, Special are obtained for spenanufacturer instructurer instructurer) order Advisories; raminder/Buffet Plar remployees int) Violations order Food Contarts sect contamination sect contamination order of Food Contarts sect contamination	ation Item e/ Personnel ration of knoon ration	swledge, I) nnel age re, safe rasite s s, and cooked n Label	R	2 Not t	to Ex	NO Company of the com	N C O S S S S S S S S S S S S S S S S S S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite f 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Verall Strong Str	Adequate to librated; Chemical/ in COOlers or Operation use sign posted) miding ble and properly ined, used/ d cirst ated areas used cilities maintained		
U N O T N O	A N	O s	Demonstration 21. Person in charge pand perform duties/ Carl Paul is taking 22. Food Handler/ no All Safe Water, Rec 23. Hot and Cold Wate See 24. Required records a destruction); Packaged Conformance 25. Compliance with MacCP plan; Variand processing methods; nand Paul MacCP plan; Variand processing methods; nand processing methods; nan	on of Knowledge resent, demonstratertified Food Manage the Class Schammathorized personal Labeling er available; adector available (shellsted Food labeled Wariance, Special are obtained for spenanufacturer instructurer instructurer instructurer) er Advisories; raminder/Buffet Plater employees into Violations of Food Contains sect contaminations sect contamination in the control of the control	ation Item e/ Personnel ration of knoon ration occurrence ration of knoon ration occurrence ration occ	whedge, (1) age re, safe rasite s s, and cooked n Label orrective A	R	2 Not to 1 1 1 1 1	I N	NO Company of the com	N C O S S S S S S S S S S S S S S S S S S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite ff 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Ve 31. Adequate handwashing facilities: Accessis supplied, used Equipped 32. Food and Non-food Contact surfaces clear designed, constructed, and used See 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided for or Next Inspection, Whichever Comes Frood Identification 41. Original container labeling (Bulk Food) Watch Physical Facilities 42. Non-Food Contact surfaces clean Seev 43. Adequate ventilation and lighting; designated watch 44. Garbage and Refuse properly disposed; facee 45. Physical facilities installed, maintained, acee 46. Toilet Facilities; properly constructed, supposed the source of the second seed.	Adequate to librated; Chemical/ in coolers or Operation asp sign posted) anding ble and properly ined, used/ d first ated areas used acilities maintained and clean		
U N O T N O	A N	O s	Demonstration 21. Person in charge pand perform duties/ Company particles of the company partic	on of Knowledge oresent, demonstratertified Food Manage the Class Scumauthorized personal Labeling or available; adector available (shellsted Food labeled variance, Special are obtained for spenanufacturer instrument Advisories; remployees and Food Contains are too contain to sect contamination and Food Contain the C	ation Item e/ Personnel ration of kno ration person Food Packa quate pressur ock tags; par Procedures lized Process recialized ructions Y aw or under rate)/ Allerger Require Comination on, rodent/ot ring or tobaccustored sils perly used, st perly used, st perly used, st perly used, st perly used	swledge, f) nnel age re, safe rasite s s, and cooked n Label forrective A	R	2 Not t	I N	NO Company of the com	N C O S S S S S S S S S S S S S S S S S S	Food Temperature Control/ Idea 27. Proper cooling method used; Equipment Maintain Product Temperature 28. Proper Date Marking and disposition Discussed 29. Thermometers provided, accurate, and call Thermal test strips Digital and laser and hanging Permit Requirement, Prerequisite ff 30. Food Establishment Permit (Current/ in Posted Utensils, Equipment, and Ve 31. Adequate handwashing facilities: Accessi supplied, used Equipped 32. Food and Non-food Contact surfaces clear designed, constructed, and used See 33. Warewashing Facilities; installed, maintain Service sink or curb cleaning facility provided for or Next Inspection, Whichever Comes Frood Identification 41. Original container labeling (Bulk Food) Watch Physical Facilities 42. Non-Food Contact surfaces clean Seev 43. Adequate ventilation and lighting; designated watch 44. Garbage and Refuse properly disposed; fausee 45. Physical facilities installed, maintained, a See	Adequate to librated; Chemical/ in coolers or Operation asp sign posted) anding ble and properly ined, used/ d first ated areas used acilities maintained and clean	R	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Paul Webb	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ma bucks	Physical A				ity/State: Rockwa	I	License/Permit # Fs 8305		Page 2 of 2	
				MPERATURE OBSER	VATI	ONS					
Item/Loc		Temp F	Item/L	ocation_		Temp F	Item/Loc	ation		Temp	
I w cre	eam freezer	-3	-3 Single small residential Red Bull			44		Wif		-10	
С	old top unit		2 doc	or reach in milkCo	oler	40					
	Chobani	39'	U	ptight coole	r	39					
Wh	nipped cream	40									
O.	ther yogurts	39									
	Inside										
Water temp		40									
	•										
Itam	AN INSPECTION OF YOUR ES			TIONS AND CORRE				THE CONDITIONS OF	EDVED	JD.	
Item Number	NOTED BELOW: ALL TEMPS		ENT HAS	DEEN MADE, YOUK AL	ENTI	ON 15 DIKE	CIED IU	THE CONDITIONS OBS	EKVED AN	<mark>и</mark> D	
	Hot water in restroom	at 130'b	e caref	ul/ soap and towe	ls pr	ovided					
44	Need to clean leaves from around dumpster / plans to remove pallets										
	Hot water at handsink 120 in prep										
45	General cleaning of flo	ors she	lves et	c in prep area							
W	Keep an eye on cutting board / sand or replace when needed /										
	Running dipper well is	working	well								
39	Need to adjust doors	o stay cl	losed i	n cold top unit- un	it ha	s conde	nsation	issues/ top wel	l		
36	Avoid having excess towels laying around										
	Bev nozzles look good - need to clean back splash										
32	Address rusty grate so	reen on	coke d	ispenser							
45	Grout work needed v	arious lo	cations	3							
W	Remember that Hands	s must be	e wash	ed in hand sink - o	did n	ot confi	rm this				
45	Observed food debris on floor behind equipment										
42	Milk cooler- to clean bottom pan										
	Block ice freezer at drive thru from inside -10/ FRP in sides unit										
32	To address old rusty shelving at drive thru										
	Sanitizer in Bucket 100'ppm chlorine test strips										
34	Gap at back door to a	ddress									
32	Rusty coffin freezer is on its way out										
W	Plans to replace elect	rical swit	ch for	ice machine /so c	heck	on perr	nit				
W/42	Three compartment si						exiglass	flavor rack			
34	Flies observed in back	room/ to	o clean	air vents where.	Nee	ded					
	Using gloves to follow hand washing /!when touching snow cones										
32	To address rusty shelving next to up right cooler to clean plastic liners where needed										
34	SmallGap at back door/ to remove fly strips										
37	Keep an eye Ice on fro	ost in de	ep free	zers / defrost whe	ere n	eed					
42/45	Walk in freezer - to cle	an unde	r shelv	ing and address r	usty	shelving	g /				
W	Advised to check out	the ipia y	you tub		ing i	ce mac	nine				
Received (signature)	See abov	e_		Print:				Title: Person In Char	rge/ Owner		
Inspected (signature)		ıtrick	rs	Print:				Samples: Y N	# collecte	ed	
			1								