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

9/19/24			Time in: 10:10	Time out: 11:07		FS-944								32	Food handlers	Page 1	of <u>2</u>		
Purpose of Inspec			tion: 1-Routine	2-Follow U _J	w Up 3-Compla				4-Investigation			1	5-CO/Const		6-Other	TOTAL/	SCORE		
Establishment Name: Contact/Owner N RISD Crave @ Burton RISD				Vame	:					XNumber of Repeat Violations: ✓ Number of Violations COS:			2/98/A						
Phys 2301					ockwall, TX	Scho	st control lool contra	act			ood maters	6/2023		rease	e trap :/ waste oil er		Follow-up: Yes No	2/90	5/A
Mark					Status: Out = not in co points in the OUT box for	ompliance IN = in compliance reach numbered item	compliance em	e No Mark '		t obse					plicable COS = ox for IN, NO, NA,	corrected on	site \mathbf{R} = repeat vio	olation W= te box for R	Watch
Comp	aliar	ice !	Stat	116	Prio	ority Items (3)	Points) 1	violations	Requ		<i>mme</i> Comp				ive Action not to	exceed 3 da	iys		
O I U N	ľ	N	N A	C		nperature for Fo		y	R	Ţ	I I N	N	N A	C O		Emp	loyee Health		R
T	v	/		S	1. Proper cooling time a					Т	~	,		S	12. Management knowledge, respo		oyees and conditional and reporting	employees;	
V	/				2. Proper Cold Holding See	_					/	,			13. Proper use of eyes, nose, and a Employee H	mouth	and exclusion; No dis	charge from	
	V				3. Proper Hot Holding t	temperature(135°	°F)								Pro	eventing Co	ntamination by Hai	nds	
	V	/			4. Proper cooking time						/	1					erly washed/ Gloves t		y
	V	1			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						•					properly fol	h ready to eat foods of lowed (APPROVED		.)
V					6. Time as a Public Health Control; procedures & records												ceptible Populations		
					Approved Source						•				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a				
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK, local grocery											C	Chemicals		
V					8. Food Received at proper temperature Checking						/				17. Food additive & Vegetables Water	es; approved	and properly stored;	Washing Fr	uits
					Protection	Protection from Contamination					/	1				nces properly	y identified, stored ar	nd used	
V					9. Food Separated & pr preparation, storage, dis	splay, and tasting	g										er/ Plumbing		
V					10. Food contact surfact Sanitized at 200			ed and			•			ı	19. Water from a backflow device City appro		rce; Plumbing install	led; proper	
V					11. Proper disposition of returned, previously served or reconditioned Discard						/	,			20. Approved Se disposal	wage/Waste	water Disposal Syste	m, proper	
				_															
					Pri	ority Foundat	tion Iter	ms (2 Po	_		_	_			rective Action wi	ithin 10 day	'S		
O I U N	I (N D	N A	C O S		ority Foundat of Knowledge/			ints) R	viola	I N	Req N O	N A	C C O S			re Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Chris Rivera	Print: Chris Rivera	Title: Person In Charge/ Owner Head Chef
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: Crave @ Burton	Physical A		ity/State: Rockwal	I, Tx	License/Permit # FS-9440	Page	2 of 2				
	oraro o parton	2001	TEMPERATURE OBSERVAT		.,							
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loca	tion		Temp				
WIC a		36	Crave cooler	37/36	-		ne					
	Milk	37	Competition WIC		UC cooler			37				
	VIF amb htt	-2	Competition WIF htt		F	Prep cooler		37/37				
Te	eaching line		Competition Fridge									
			HWC	38								
		OI	BSERVATIONS AND CORRECTIV	E ACTION	NS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Restrooms equipped temp greater than 105											
	Hand sinks equipped greater than 106 throughout kitchen											
	3comp setup, 135 quat sani 200ppm											
	Dishwasher confirmed 160st											
	Great practice storing mop heads hanging over mop sink											
	3comp in classroom set up, 112 & 114 quat 200ppm as well											
	Hand sink in classrooms equipped, greater than 103											
W	In the process of scrapping cutting boards											
	All sani buckets filled at 3 comp sink											
	Hand sink in Crave eq											
	71 1 0 0 1											
W	Rear door air curtain non operational, pending work order											
	Under counter fridges on Crave service line and lobby temping at 37/36											
	No tcs foods stored in Crave service coolers or lobby until routinely open											
	Teaching line, no equipment turned on during inspection											
Received (signature)	See abov	····	See abo)\/ <u>\</u>		Title: Person In Charge/	Owner					
Inspected		<u> </u>	Print:									
(signature)	K D W	SI	Richard	Hill		Samples: Y N #	collecte	ed				