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: 9/21/24		Ļ	Time in: Time out: 10:45			FS-9099							5 CPFM	Food handlers 80	Page 1 o	of _2_			
Purpose of Inspection: 1-Routine 2-Follow Up			3-Complaint			4-Investigation				5-CO/Construction	6-Other	6-Other TOTAL/SC							
Establishment Name: Contact/Owner I Corporate					Vame						Number of Repeat Violations: Number of Violations COS:		0/07/4						
Physical Address: Pest control: 971 E I-30 Rockwall, TX ApSST 9/21/24											e trap :/ waste oil ek 7/23/24 1700g	Follow-up: Yes No							
Mar					Out = not in corpoints in the OUT box for	mpliance IN = in o	complian em	ice No		t obse					plicable COS = corrected ox for IN, NO, NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{X} in appropriat	plation W= W	7atch	
										uire In	nme	diate	Corr	recti	ve Action not to exceed 3		C COX IOI R		
0	iplia I N	N O	A 0			ety	R	C			N C		Employee Health						
T				S	1. Proper cooling time a		t)						S		12. Management, food employees and conditional employees;				
	_				2. Proper Cold Holding	tomporoturo(41°)	E/ 45°E\	<u> </u>			~				knowledge, responsibilities 13. Proper use of restriction		aharaa fram		
•	/				See	temperature(41	17 43 17)	,			~	,			eyes, nose, and mouth Employee health fo		charge nom		
•	/				3. Proper Hot Holding t See		F)									Contamination by Han	nds		
•	/				4. Proper cooking time See	_					/	1			14. Hands cleaned and pro				
					5. Proper reheating prod Hours)	cedure for hot hol	lding (16	65°F in 2			~	'			15. No bare hand contact waternate method properly followes				
	/				6. Time as a Public Hea	lth Control; proc	edures	& records								sceptible Populations			
	Approved Source							16. Pasteurized foods used; prohibited food not off Pasteurized eggs used when required Shelled eggs					fered						
T					7. Food and ice obtained good condition, safe, and	d unadulterated:													
_					destruction Fresh p	oint										Chemicals			
•	1				8. Food Received at pro Checking	pper temperature					•	'			17. Food additives; approve & Vegetables Water	ed and properly stored;	Washing Fruit	s	
			l		Protection	from Contamin	nation				/	1			18. Toxic substances prope Stored separately	rly identified, stored an	id used		
•					Food Separated & preparation, storage, dis	splay, and tasting	;								Wa	ater/ Plumbing			
•	/				10. Food contact surfact Sanitized at 200			aned and			/			ı	19. Water from approved so backflow device City approved				
	/				11. Proper disposition of reconditioned Disc	of returned, previo ard	ously ser	rved or			/	,			20. Approved Sewage/Was disposal	tewater Disposal System	m, proper		
	_	_						ems (2 Po				_			rective Action within 10 do	ays			
O U T	I N	N O	N A	C O S	Prie Demonstration	ority Foundat	tion Ite Personr	nel	ints)	viola C	I N	Req N O	nuire N A	Corr C O S		ays ture Control/ Identific	eation	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Thurman Bell	Print: Thurman Bell	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: O CINA	Physical A		City/State: Rockwall	l. Tx	FS-9099	Page	2 of 2		
		3	TEMPERATURE OBSERVAT		,					
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp		
Beans	cooking	212	Hot holding		WIC amb			39		
Taco	beef cooking	187	Mexican / Green Rice	182/179	Butter			40		
S	teak/shrimp	40/35	Queso, Pabalano	175/177	Rib	Ribeye/chicken		39/40		
	Chicken	41	Cold holding			Lettuce		40		
	Tamales	40	Quac/lettuce	40/41	G	Green salsa		40		
Lett	uce/tomatoes	40/39	Hot holding							
Cr	neddar/Mozz	41/41	Beef/beans	182/170						
	uac/dice tom	40/41		39						
			SERVATIONS AND CORRECTIVE		IS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT			HE CONDITIONS OBSE	RVED A	ND		
	1		ater than 104 in each room							
			reater than 107 throughout	entire kit	chen					
	3comp not set up, 132		<u> </u>							
	Dishwasher confirmed	160st								
	CO2 tanks secured to	wall								
	Cleaning soda and tea	a nozzles	nightly							
42	Fan guards in WiC ne									
	-		s, hair restraints in use as w	ell						
	Using paper as liner fo	r tortillas	and in chip baskets as well							
W										
32	Need paint pealing on	shelves	in wic, as well as oxidation	on walls	behind s	shelves				
			med air gap underneath							
32	32 Time to sand or replace pantry cooler cutting board									
	<u> </u>		d separate from foods							
Sani buckets filled at 3 comp sink										
	Using digital thermo, strips are current									
	Doug .									
	Bar Pottle hear/stage cooler, 04 05 04, 06 05 05									
	Bottle beer/glass cooler - 34,35,34, 36,35,35									
	Margarita machines drained and cleaned nightly, gaskets changed monthly									
Hot water at hand sink 105, 3 comp sink 115 Saran Wrap changed daily for pan separating ice for consumption vs cold holding mixes Replacement shelves are in process of being changed, looks better										
	TOPIGOCITICITE SHOWES	, are in process of being changed, looks better								
Received by: Print: Title: Person In Ch										
(signature)		e	See abo	ove		Title: Person In Charge	J JWHEF			
Inspected (signature)	ıl ligi:	ST	Richard			Samples: Y N	# collect	ed		