Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

V	First aid kit
	Allergy policy
V	Vomit clean up
	Employee health

_					T. r: 1	TP:	License/F	CILY	U	IN	O	υN	VV		Employe	<u>ee nealth</u>
	Date: Time in: Time out: License, FS-9/21/24 12:45 1:30 FS-9)					2 CPFM	Food handlers	Page <u>1</u> of <u>2</u>					
ı					tion: 1-Routine	2-Follow U			_	Inve	ction	ation	,	5-CO/Construction	6-Other	TOTAL/SCORE
	tablis					2-Follow U	Contact/Owner		<u> </u>	mve	suga	au01	п	XNumber of Repeat Vio	lations:	TOTAL/SCORE
	ottie				vall		Patel							✓ Number of Violations		5/95/A
	ysica 30 Ric				kwall, Tx		t control : 9/2024		Hoo N/a	od		G: N/a		e trap :/ waste oil	Follow-up: Yes V	0/00//
	C	Com	pliar	ice S	Status: Out = not in con	$\frac{1}{\text{npliance}} = \frac{1}{\text{npliance}} = \frac{1}$	compliance N	$\mathbf{O} = \text{not } \mathbf{O}$						oplicable COS = corrected or	\mathbf{R} = repeat vio	olation W= Watch
Ma	ark the	e ap	prop	riate	points in the OUT box for e	each numbered ite	m Mark							ox for IN, NO, NA, COS M	ark an 💢 in appropriat	te box for R
Co	mplia	nce	Stat	tus	Frior	Tty Items (5)	romus) violation	s Kequii	_	<i>ompl</i> i				ive Action not to exceed 3 d	ays	
O U	I N	N O	N A	O C	Time and Tem	perature for Fo		R	O U		N O	N A	C	Emj	oloyee Health	R
T				S	1. Proper cooling time at	~	.)		T				S	12. Management, food emple	oyees and conditional	employees;
			/			•				~				knowledge, responsibilities,		
					2. Proper Cold Holding to	temperature(41°	F/ 45°F)							13. Proper use of restriction	and exclusion; No dis	charge from
					See					•				eyes, nose, and mouth Employee health for	m posted	
	/				3. Proper Hot Holding to See	emperature(135°	F)							Preventing Co	ontamination by Har	nds
			/		4. Proper cooking time a	and temperature				/				14. Hands cleaned and prop	erly washed/ Gloves u	used properly
			•		5. Proper reheating proce	edure for hot ho	ding (165°F in 2							15. No bare hand contact wit		
			~		Hours)					•				alternate method properly fo Gloves	llowed (APPROVED	O YN.)
	/	1			6. Time as a Public Heal	th Control; proc	edures & records								ceptible Populations	
														16. Pasteurized foods used; p	prohibited food not of	
					Арр	oroved Source				~				Pasteurized eggs used when N/a	required	
					7. Food and ice obtained good condition, safe, and											
					destruction GSC, Te										Chemicals	
					8. Food Received at prop	++						17. Food additives; approved	l and properly stored;	Washing Fruits		
					Checking					~		& Vegetables N/a				
					Protection	from Contamir	ation			/				18. Toxic substances properl Stored low and separ		nd used
					9. Food Separated & pro											
					preparation, storage, disp										er/ Plumbing	
3					10. Food contact surface Sanitized at 100 p					/				19. Water from approved sou backflow device	ırce; Plumbing install	ed; proper
	Н				11. Proper disposition of							City approved 20. Approved Sewage/Waste	ewater Disposal Syste	m proper		
	/				reconditioned Disca	ard	rusiy served or			~				disposal	mater Disposar Syste	in, proper
	-						tion Items (2 Po	oints) v	iolat	ions	Req	uire	Cor	rective Action within 10 day	VS	
O U	I N	N O	N A	C	Demonstration	of Knowledge/	Personnel	R	O U		N O	N A	C	Food Temperatu	re Control/ Identific	cation
Т				S	21. Person in charge pres	sent, demonstrat	ion of knowledge,		T				S	27. Proper cooling method u	sad: Equipment Ada	quata to
	/				and perform duties/ Cert 2	ified Food Mana	ager (CFM)			~				Maintain Product Temperatu	re N/a	quate to
	/				22. Food Handler/ no un	authorized perso	ons/ personnel			/				28. Proper Date Marking and Good date labels	l disposition	
					Safe Water, Recor	dkeening and E	ood Package							29. Thermometers provided,	accurate, and calibrat	ted; Chemical/
						Labeling	vou z neimge			•				Thermal test strips Black digital therm	o, test strips o	current
	/				23. Hot and Cold Water 110, good press							Permit Requiremen	· ·			
					24. Required records ava							30. Food Establishment Pe	_	rent/ insp posted		
					destruction); Packaged F							Posted and curr	ent			
		ı			Conformance w 25. Compliance with Va									Utensils, Equal 31. Adequate handwashing f	ipment, and Vendin	0
					HACCP plan; Variance	obtained for spe	cialized			1				supplied, used		property
					processing methods; man		CHOHS							Equipped		
					Cons	umer Advisory				/				32. Food and Non-food Cont designed, constructed, and us		e, properly
					26. Posting of Consumer	r Advisories: rav	or under cooked			H				33. Warewashing Facilities;	installed, maintained	used/
	/				foods (Disclosure/Remir					~				Service sink or curb cleaning Equipped		
					Core Items (1 Point	t) Violations I	Require Corrective	e Action	Not	to E	xcee	ed 90) Da	ys or Next Inspection , Whi	chever Comes First	
O U	I N	N O	N A	C O	•	f Food Contam	•	R	O U	I N	N O	N A	C	•	Identification	R
T				S	34. No Evidence of Inse				T				S	41.Original container labelin		
	~				animals 35. Personal Cleanliness			+		~				•		
	/							$\perp \perp$						•	sical Facilities	
	/				36. Wiping Cloths; prop Using spray bo	ttle	ored		1					42. Non-Food Contact surface		
	~	1			37. Environmental conta					1				43. Adequate ventilation and	lighting; designated	areas used
	/				38. Approved thawing m	nethod				/				44. Garbage and Refuse prop	perly disposed; faciliti	es maintained
					Proper	r Use of Utensil	S		1					45. Physical facilities installe	ed, maintained, and cl	ean
					39. Utensils, equipment,	& linens; prope	rly used, stored,		H					46. Toilet Facilities; properly		d, and clean
	/				dried, & handled/ In use	e utensils; proper	ly used			~				Clean and stock	ed	
					40. Single-service & single and used	gle-use articles;	properly stored					/		47. Other Violations		
					and ased							•		N/a		

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name:	Physical A		City/State:		License/Permit #	Page <u>2</u> of <u>2</u>					
Scotti	es Rockwall	2860		Rockwal	I, Tx	FS-9049						
Item/Loca	ation	Temp	TEMPERATURE OBSERVATION Item/Location	Temp	Item/Loca	tion	Temp					
Ice me	rchandiser		Drink merchandise	34			-					
Re	d Bull cooler	42	Melon/cheese cake coole	r 36-37								
	WIC tcs	33-38	Rear Beer WIC									
	Milk	33	37, 37, 39									
	Juice	Zz37	Milk @ coffee make	37								
	Beer area	38-42	Freezer back room	7.2								
⊢	lot holding		Ice cream freeze	-32								
	Tamales	143	Mini nelts	-35								
Item	AN DIGITION OF STATES		SERVATIONS AND CORRECTIVE				EDITED ATT					
Item 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											
	Restrooms equipped greater than 101 in each room											
	Hand sink equipped temp greater than 102											
	3 comp sink not set up, 110, using chlorine as sanitizer, strips current											
	Using Ready Ice in outdoor merchandiser											
			s and underneath in soda w									
42/45 Rear Beer WIC needs shelves cleaned and underneath shelves, also to eliminate to							age					
42 45	Top microwave needs to be cleaned on inside A few more holes need to be filled in fro in back storage room.											
10	A few more holes need to be filled in frp in back storage room Rear ice machine has nink slime on deflector plate, burn ice w/r/s entire hopper walls plate before ice accumulates											
10	Rear ice machine has pink slime on deflector plate, burn ice w/r/s entire hopper walls plate before ice accumulates Cleaning soda nozzles on a nightly basis											
	Oleaning Soua nozzies on a nightly basis											
Received (signature)	See abov	/e	See abo	ove		Title: Person In Char	ge/ Owner					
Inspected (signature)	l i v:∖	ST	Print:			Samples: Y N	# collected					