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 /		3/ 20	02		Time in: 2:25	Time out: 4:07!		s 00		41	14				Food handlers Page 1	of _2_
					on: 1-Routine	2-Follow U ₁		Complain			Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/S	CORE
Esta	blis	shmen	t Na	me:			Contact/C	Owner Na	me:			- St. St.			* Number of Repeat Violations:	00112
		thie k	`	_			Mackyn	zie Wa	silew						✓ Number of Violations COS: e trap/ waste oil: Follow-up: Yes	/Δ
Phys I-30	sıca	ıl Add	ress	:			st control: t 16 th!		ı	Hoo Na	od		N/A		e trap/ waste oil: Follow-up: Yes V No Pics	./ / \
		Compli			tus: Out = not in con	mpliance IN = in c	compliance		= not o						pplicable $COS = corrected on site R = repeat violation$	
Mark	th	e appro	pria	te po	oints in the OUT box for					_					O, NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
	plia	ance St			1110	ity items (3 i	i onits) vie			Co	ompli	iance	Stat	tus	recrition not to execed 5 talys	
U	I N	N N O A	. 0)		perature for Fo egrees Fahrenheit			R	U	N	N O	N A	C O	Employee Health	R
T			S		l. Proper cooling time a	0	.,			Т				S	12. Management, food employees and conditional employees;	
											~				knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°)	F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from	
					See										eyes, nose, and mouth Posted at handsinks	
		/		3	B. Proper Hot Holding to	emperature(135°	F)								Preventing Contamination by Hands	
		/		4	1. Proper cooking time	and temperature					/				14. Hands cleaned and properly washed/ Gloves used properly	
	T				5. Proper reheating proc	cedure for hot hol	lding (165°F	F in 2							15. No bare hand contact with ready to eat foods or approved	
				I	Hours)							•			alternate method properly followed (APPROVED Y. N.) Wear gloves when cutting	1
	•	/		6 Pr	6. Time as a Public Hea	lth Control; proc	edures & re	ecords							Highly Susceptible Populations	
					•										16. Pasteurized foods used; prohibited food not offered	
					Арј	proved Source							•		Pasteurized eggs used when required	
	T			7	7. Food and ice obtained good condition, safe, an	d from approved	source; Foo	d in								
				d d	good condition, safe, an lestruction Pfg	unauunterated;	parasite								Chemicals	
					3. Food Received at pro	per temperature							<u> </u>		17. Food additives; approved and properly stored; Washing Frui	ts
·					Checking						~				& Vegetables Fruit wash	
					Protection	from Contamin	nation			١٨.	•				18. Toxic substances properly identified, stored and used	
			Т	9	9. Food Separated & pro			od		٧٧					Watch storage	
					preparation, storage, dis	· *	_								Water/ Plumbing	
	/				0. Food contact surface Sanitized at <u>200</u>			l and		3					19. Water from approved source; Plumbing installed; proper backflow device	
			+	1	1. Proper disposition o	of returned, previo	ously served	lor						1	Plans to cut pipe 20. Approved Sewage/Wastewater Disposal System, proper	_
		ام				· · · · · · · · · · · · · · · · · · ·	-	1 01							20. Approved bewage, wastewater Disposar Bystem, proper	
	•				40.7	arded	Ĭ	101			~				disposal	
	•	<u> </u>			reconditioned Disca	arded	-	s (2 Poir	_			_				
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Mackynzie Wasilewski	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress:	City/State:	.II	License/Permit #	Page <u>2</u> of <u>2</u>					
Smoo	othie king	I-30	TEMPERATURE OBSERVA		lII	ГЅ						
Item/Loc	eation	Temp F	Item/Location	Temp F	Item/Location	on_	Temp					
Door o	dash freezer	-12	Freezer upright	12								
V	Vater cooler	38	Htt									
Ba	ick up cooler	34/35	2door cooler	38								
С	cold top unit		Strawberries	39								
(Starwberry	39										
	Mango	36										
An	nbient inside	38										
Item	AN DISDESTION OF VOVE		SERVATIONS AND CORRECTI			COMPLETONS	EDVED AND					
Number	NOTED BELOW: All temps F	STABLISHME	NT HAS BEEN MADE. YOUR ATTEN	HON IS DIK	ECTED TO THE	E CONDITIONS OBS	EKVED AND					
	Thermo located in wa	rmest sec	tion of water cooler									
	Watching dates when	stocking										
Cos	Back up cooler -34/35	need se	condary thermo in warmest	location	- found it							
	Hot water at hand sin	k 130										
	Handsink for washing hands equipped											
	Rinsing pitchers betw	een drink	s and wrs every. 4 hrs or	less								
42/45	General cleaning inside	back up	cooler / inside all coolers wer	e needed	and under	behind and aro	und equipmen					
	Sanitizer bucket - using cloth for surfaces / using microFiber											
	Spray bottle sanitizer- 200Ppm											
W	W It's time for a new cutting boards - small white											
34	Flies observed in fron	t area										
W	Keep an eye on gaskets in coolers											
	Sanitizer 2nd bucket on sink 200 ppm											
	Sanitizer in spray bottle 200 ppm											
19	One pipe extends down inside drain - to cut firvproper air gap											
45/34												
42	Need to clean build up on dipper well basket											
	Using digital thermo and laser thermo. Confirmed both											
	Kitchen:											
39	Keep an eye on scoop	storage o	n shelf by water containers.	Nothing s	tored unde	r them, but ban	anas currently					
39	Best to store clean / always watch what is stored on cart that is pushed up next to hand sink											
47	Always hang mops to allow to air dry											
	Air gaps look great under ice machine											
W	Keep an eye on shelving condition and cleaning ss and nit											
	Hot water at three comp 118/ sanitizer in sink											
N/A	Avoid using low splash bleach for any food contact sanitizing as it has other items in it											
40'	Move paper towels above soap cabinet											
Davis *	Need ansi approved fi	rst aid kit			Ι.	F141 D X . CV	/-0					
Received (signature)	See abov	/e	Print:			Fitle: Person In Char	ge/ Owner					
Inspected (signature)		atrick	Print:									
	Rowy Nor Mpc		140		5	Samples: Y N	# collected					