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: 8/24/24		ļ	Time in: 11:05	Time out: 12:00		License/P			7				CPI	FM _	Food handlers 5	Page 1 of	2		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner N									5-CO/Construction 6-Other Number of Repeat Violations:		TOTAL/SCORE								
Everbowl Mattie Pieters											✓ Number of Repeat Viol ✓ Number of Violations (OS:	4/06/					
Physical Address: 3035 Ridge Rd #105, Rockwall, TX 75032 Compliance Status: Out = not in compliance IN = in compliance Note that the status is the status in compliance of the status in complex in comple							Hood Grease N/a TCS 8/6			G	rease SS 8/	e trap :/ waste oil 6/24 30g	il Follow-up: Yes No		4/96/A				
Ma					points in the OUT box for	each numbered it	item	Mark '	√' a c		nark	in app	ropri	ate bo	ox for IN, NO, NA, COS	S Mark	ite \mathbf{R} = repeat vio	lation W= Wat e box for R	tch
Co	Priority Items (3 Points) violations Compliance Status					Keqi			<i>ediate</i> plianc			tive Action not to exceed 3 days							
O U T	I N	$ \begin{array}{c ccccccccccccccccccccccccccccccccccc$			R	Ţ	O I	N	N A	C O S	Employee Health				R				
			/		Proper cooling time and temperature					V	1			12. Management, foo knowledge, responsil	employees;				
	/				2. Proper Cold Holding temperature(41°F/ 45°F)					V				13. Proper use of rest eyes, nose, and mou	charge from				
			✓		3. Proper Hot Holding temperature(135°F)									State hand was	ds				
			·		4. Proper cooking time	4. Proper cooking time and temperature					V	1			14. Hands cleaned a				
			<u> </u>		5. Proper reheating procedure for hot holding (165°F in 2 Hours)					v				15. No bare hand cor alternate method pro					
	✓				6. Time as a Public Hea	alth Control; pro	ocedures &	k records			<u> </u>				Gloves				
					An	proved Source					V				16. Pasteurized foods Pasteurized eggs use	s used; pro	phibited food not off	ered	
					7. Food and ice obtaine			Food in							N/A	d when rec			
	~				good condition, safe, ar destruction Sysco	* *										Ch	emicals		
	/				8. Food Received at pro Checking	pper temperature	е				V				17. Food additives; a & Vegetables Water	approved a	nd properly stored;	Washing Fruits	
					Protection	from Contami	ination				V	1			18. Toxic substances Stored low	s properly i	identified, stored an	d used	
	/				9. Food Separated & pr preparation, storage, dis			food								Water	/ Plumbing		
	/				10. Food contact surfac Sanitized at <u>200</u>			ned and			V			'	19. Water from approbackflow device City approve	ed		• •	
	/				11. Proper disposition of reconditioned Disc			ved or			V				20. Approved Sewag disposal	ge/Wastewa	ater Disposal Syster	n, proper	
					Pri	ority Founda	ation Ite	ms (2 Po							rective Action within	n 10 days			
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establish Everk	ment Name:	Physical A		ty/State: Rockwal	l Ty	License/Permit # FS2024-17	Page <u>2</u> (of <u>2</u>		
LVCIL	JOWI	00001	TEMPERATURE OBSERVATI		i, IA	1 02024 17				
Item/Loc	cation	Temp	Item/Location	Temp	Item/Locat	tion	Te	emp		
Bever	age Bunker	39	Blueberry/strawberry	40/39	Back	uc fridge an		34		
	bby Freezer	9.7	Chi pudding/oats			Pico		38		
	nt chest freezer	23.4	WIF htt	-10.1	Dic	ce tomatoes	3	36		
	e chest freezer		WIC amb	35						
	JC Freezer	22.9	Whole tomato	38						
	.		Blueberries as ref							
	Service line	40/40	Watermelon	40						
Kı	wi/pineapple	40/40								
Item	AN DISDECTION OF VOLUE TO		SERVATIONS AND CORRECTIVE			IE COMPLETONIC OPCESS	ED AND			
Number	NOTED DELOW. all temperatures are taken in r									
	Restrooms equipped, temp greater than 102									
	Hand sinks equipped, temp greater than 110 throughout kitchen									
	3 comp sink set up, 112, using quat sani 200ppm									
	Using gloves to touch rte foods, hair restraints as well									
	Wooden cutting boards only used for presentation as not approved wood for fcs									
	Odor emitting from grease trap at 3 comp, last time serviced?									
	Chemical stored low and separate									
	Ice machine confirmed air gap at floor drain									
45	Good practice to allow mop heads to drip dry over mop sink Need to seal penetrations in ceiling tile above electrical panel									
	Rear service door, no gaps observed, confirm air curtain operational									
45	WIF - replace missing button covers on walls									
	Red sani buckets filled at 3 comp sink 200ppm, cloth stored in solution									
	All food contact surfaces w/r/s every 4 hours or as needed									
21	No CPM onsite, code requires a CFM at all times of operation									
29	Need thermometer									
Received (signature)		/e	See abo	ve		Title: Person In Charge/ O	wner			
Inspected (signature)	d lyy:	$\subset \tau$	Print: Richard							
Form EU 0	6 (Revised 09-2015)	<u> </u>	Indiaid	1 11111		Samples: Y N # c	ollected			