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: 10/1/24		Ļ	Time in: 11:25	Time out: License/Pe				ermit # 288-01							CPFM	Food handlers	Page 1	of <u>2</u>		
					tion: 1-Routine	n: 1-Routine 2-Follow Up 3-Com			aint 4-Investigation					tion	1	5-CO/Const		6-Other	TOTAL/S	CORE
Establishment Name: Contact/Owner Name: Takory Collins								e:						Number of Number of	f Repeat Viol f Violations (ations: COS:	10/0	0/4		
Physical Address: Pest control: 555 E IH30 Rockwall, Tx Enviro Tech Sept 2024						ļ	I N	loo /a	d				e trap :/ waste oil		Follow-up: Yes V	10/9	U/A			
Mark the appropriate points in the OUT box for each numbered item Mark '						O = n							plicable COS =	corrected on	site R = repeat vio	lation W=	Watch			
											Imi	medi	ate	Cor	recti	ive Action not to				
O I N N C U N O A O					Time and Temperature for Food Safety				R		O U	ompliance Status I N N C N O A O			C	Employee Health				R
Т		•		S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					f	T				S	12. Management knowledge, respe		yees and conditional	employees;	
							g temperature(41°F/ 45°F)				_ '							and exclusion; No dis	charge from	
					See						-	/				eyes, nose, and a	mouth			
	/				3. Proper Hot Holding temperature(135°F) See												Ü	ntamination by Han		
		/			4. Proper cooking time			(165°E : 2			_ (/						erly washed/ Gloves u		
		/			5. Proper reheating pro- Hours)	cedure for	not notding	(103°F III 2			•	~						n ready to eat foods o lowed (APPROVED		.)
					6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations				
					Approved Source									~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a				
					7. Food and ice obtaine good condition, safe, an destruction Fresh												C	Chemicals		
	/				8. Food Received at pro Checking	oper tempe	erature				-	/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				iits
							ntaminatio				(/				18. Toxic substar		y identified, stored an	d used	
	>				9. Food Separated & pr preparation, storage, di	splay, and	tasting											er/ Plumbing		
3					10. Food contact surfact Sanitized at 200			Cleaned and				/				19. Water from a backflow device City appro		rce; Plumbing install	ed; proper	
	/				11. Proper disposition of returned, previously served or reconditioned Discard							/				20. Approved Se disposal	ewage/Waste	water Disposal System	m, proper	
0	T	N	N						_) viol						rective Action w	ithin 10 day	s		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Claudia Blakemore	Print: Claudia Blackmore	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: e Arrangements	Physical A		City/State: Rockwall, Tx		License/Permit # FS-8288-01	Page <u>2</u> of <u>2</u>			
		7 000 2	TEMPERATURE OBSERV		,					
Item/Loca	ation	Temp	Item/Location	Temp	Item/Loc	cation	Temp			
WIC a	mb	36								
	Cantaloupe	49								
	.									
ŀ	Honeydew	48								
S	trawberries	38								
	Grange	38								
	Grapes									
2Dc	or freezer htt	-2.6								
Mil	lk Chocolate	155								
		OF	SERVATIONS AND CORREC	TIVE ACTIO	NG					
Item		TABLISHME	NT HAS BEEN MADE. YOUR ATTE			THE CONDITIONS OBSER	VED AND			
Number	NOTED BELOW: all temperatures are taken in F									
	Hot water front handsi		· · · ·							
	Front area appears to									
			ver cooler are inoperable	during insp	pection					
40/04	Prep cooler holding 40	•								
42/34										
	Water fountains not in use									
	Restrooms equipped to									
	Hand sink equipped temp greater than 110									
	3 comp sink setup, 124, sani quat 200ppm									
	Digital thermo onsite, test strips current Great practice hanging mop head to air dry over mop sink									
		<u> </u>	· · · · · · · · · · · · · · · · · · ·	nk						
	Rear service door looks good, no gaps observed Storing chemicals low and separate from food									
	•	•		ma hafara	inanaati					
40	Cantaloupe and Honeydew were prepped just a short time before inspection									
42 45	Fan guards dirty in wid									
10	•		d to detail clean entire wid burn ice, w/r/s entire hop		ioo ooo	umulataa				
-			·	•						
	7 01									
01142	Observed oven during inspection to be cleaned									
	Using drain rubber mats to protect pans and containers under prep tables									
	Cutting boards and utensils cleaned once every 4 hours or as needed									
45/32	 									
45	Kitchen floor/ walls in need of deep clean underneath, behind, between equipment throughout entire space									
32	White cutting boards rough, time to sand or replace. Code requires fcs to be smooth and durable									
	Delivery vehicle holding 32 with display in front									
		-5 5= Will	· moping in norm							
Received	by:		Print:			Title: Person In Charge/	Owner			
(signature)	See abou	/e	See al	ove						
Inspected			Print:		<u> </u>					
(signature)	トノイン	$\subset \tau$	Richar	d Hill		Samples: Y N #	collected			