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: 10/29/24			1/2	4	Time in: Time out: 10:10 11:20			License/Permit # FS-9488							CPFM 3	Food handlers	Page <u>1</u> of <u>2</u>	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compl												5-CO/Construction	6-Other	TOTAL/SCOR	RE			
Establishment Name: Contact/Owner I The Downing Bottles & Bites David Hoffma							lame:						Number of Repeat Violations: Number of Violations COS:					
Physical Address: Pest control:					ioiima	rı	Hood Grease			Gre	ease	e trap :/ waste oil Follow-up: Yes		7/93/ <i>P</i>	4			
106 San Jacinto Rockwall, Tx Trapping USA 10/21/2 Compliance Status: Out = not in compliance IN = in compliance								N/a					/28/24 15g N	No 🗌				
Ma					Status: Out = not in co points in the OUT box for	each numbered ite	em			t obse heckn					plicable COS = corrected on si x for IN, NO, NA, COS Mark	ite \mathbf{R} = repeat vio an in appropriat		h
Co	mnli	ance	Sta	fus	Prio	ority Items (3	Points) via	olations	Requ		<i>mmed</i> Compl			_	ve Action not to exceed 3 days	5		ſ
O U	U N O A O Time and Temperature for Food Safety				R	Ū	D I U N	N O	N	CO	Emplo	yee Health		R				
T	s (F = degrees Fahrenheit) 1. Proper cooling time and temperature					7	Γ .			S	12. Management, food employe		employees;					
	•	/ See										knowledge, responsibilities, and						
	/	2. Proper Cold Holding temperature(41°F/45°F) See						/				13. Proper use of restriction and eyes, nose, and mouth	charge from					
		3. Proper Hot Holding temperature(135°F)										Have a hand sink state	-	Ja				
		3. Proper Hot Holding temperature(135*F) See 4. Proper cooking time and temperature										14. Hands cleaned and properli	y washed/ Gloves u					
		•	4. Proper cooking time and temperature See 5. Proper reheating procedure for hot holding (165°F in 2)			F in 2			/				15. No bare hand contact with 1	•				
	~				Hours)		8 (**				~				alternate method properly follo Gloves			
	~				6. Time as a Public Hea	alth Control; proc	cedures & re	ecords							Highly Suscep	ptible Populations		
	Approved Source						~				16. Pasteurized foods used; pro Pasteurized eggs used when rec		fered					
					7. Food and ice obtaine good condition, safe, ar			d in										
	•				destruction BEK		_									emicals		
	~				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved at & Vegetables Water	nd properly stored;	Washing Fruits	
		•			Protection	n from Contamir	nation				/				18. Toxic substances properly i Stored low and separate		d used	
	/				9. Food Separated & pr preparation, storage, di		_	od							Water	/ Plumbing		
3					10. Food contact surfact Sanitized at 200				*		~			+	19. Water from approved source backflow device	e; Plumbing install	ed; proper	
					11. Proper disposition of	•	ously served	lor			. /			İ	City approved 20. Approved Sewage/Wastewa	ater Disposal System	m, proper	
					reconditioned Disc	ard									disposal			
	_										-	_		_				
O U	I N	N O	N A	CO		ority Founda		s (2 Poi	ints)	Ū	O I U N	Req	N	Cor C O	rective Action within 10 days Food Temperature	Control/ Identific	ation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Physical Address: 106 San Jacinto City/State: Rockwall, Tx FS-9488 FS-9488 TEMPERATURE OBSERVATIONS Temp Item/Location Temp Item/Location Temp October Ground by the state of th	eef rice	Temp 38 39 38									
TEMPERATURE OBSERVATIONS Item/Location Temp Item/Location Temp Item/Location Reachin Freezer htt 9.8 Meat/cheese cooler Ground by Ham 36 Cooked respectively. Graded cheese 40 Salami 36 Mash potation Salami 36 Mash potation Ham 35 Half & had been seen as a series of the series of	eef rice itoes	38									
Reachin Freezer htt9.8Meat/cheese coolerGround been coolerPrep coolerHam36Cooked regressionGraded cheese40Salami36Mash potationLettuce40Tuna steak35Half & half	rice itoes	38									
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Graded cheese 40 Salami 36 Mash pota Lettuce 40 Tuna steak 35 Half & ha	toes										
Lettuce 40 Tuna steak 35 Half & half		38									
	alf										
		39									
Yogurt 41 UC 3door fridge Steak trimn	nings	38									
Sandwich prep cooler Potroast/grits 38/38 Reheating	ng										
Slice cheese/slice tom 40/39 Brisket chili 39 Grits		178									
Ham/turkey 39/39 Tomatoe purée 37 Pot roas	 st	203									
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS NOTED BELOW: all temperatures are taken in F	OBSERVED AN	ND									
Restrooms equipped temp greater than 104 in each room											
Hand sinks equipped temp greater than 106											
3comp sink setup, 114, quat sani 200ppm											
Dishwasher confirmed 100ppm											
45 To address open areas around electrical in ceiling tiles											
39 Good practice to hang mop head to drip over mop sink instead stored in mop bucket write	nger										
	Using sani spray bottle in prep area, 200ppm										
Dishwasher confirmed 100ppm											
Thawing tuna steak in refrigerator, not removing from package p/manufacture requireme Gloves available, digital thermo, strips current	nts, discar	ded									
Bar 3 comp not set up, 110, no sani, using spray bottles											
Bar hand sink equipped temp greater than 104											
Bar beer/wine cooler 44.5 non tcs, under counter fridge 37 non tcs											
10 Bar Ice machine confirmed black mold, burn all ice w/r/s entire hopper before allowing new	ice to accu	ımulate									
3door glass merchandiser for wine, water and soda 37 non tcs											
3 door glass merchandiser for bottle/can beer 41 non tcs											
3 door glass merchandiser Tcs foods amb 39 - chili 40, butter 39, tuna dip 39											
W Be sure to continue to keep side alley cleared and not storing combustible items											
Received by: Print: Title: Person In	Charge/ Owner										
See above See above	ge Owner										
Inspected by: (signature) Richard Hill Samples: Y N	# collecte	ed									