

Additional followups
\$50.00 fee

Retail Food Establishment Inspection Report
City of Rockwall

- First aid kit
- Allergy policy/training
- Vomit clean up
- Employee health

Date: 11/26/2024	Time in: 4:30	Time out: 5:34	License/Permit # Fs 9451	Food handlers 0	Food managers 1 not on site	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other <input type="checkbox"/> TOTAL/SCORE						
Establishment Name: Minced meal prep			Contact/Owner Name: Aspkund		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____	
Physical Address: 1400Ralph hall			Pest control : Need		Hood Na	
			Grease trap/ waste oil Na		Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

13/87/B

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days						
Compliance Status				Compliance Status		
OUT	IN	NO	NA	COS	R	
Time and Temperature for Food Safety (F = degrees Fahrenheit)				Employee Health		
W		✓			✓	
1. Proper cooling time and temperature Possible cooling issues				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
3				✓	✓	
2. Proper Cold Holding temperature(41°F/ 45°F) See attached pulled				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted at hand sink		
		✓			Preventing Contamination by Hands	
3. Proper Hot Holding temperature(135°F)				14. Hands cleaned and properly washed/ Gloves used properly		
		✓			✓	
4. Proper cooking time and temperature				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) No prep on site		
		✓			Highly Susceptible Populations	
5. Proper reheating procedure for hot holding (165°F in 2 Hours)				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
		✓			Chemicals	
6. Time as a Public Health Control; procedures & records				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
Approved Source				18. Toxic substances properly identified, stored and used Avoid storage on same shelf as food containers		
		✓			W	
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Production				19. Water from approved source; Plumbing installed; proper backflow device		
3					✓	
8. Food Received at proper temperature Should take temps / from cold trucks				20. Approved Sewage/Wastewater Disposal System, proper disposal		
Protection from Contamination				Water/ Plumbing		
		✓			✓	
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				21. Water from approved source; Plumbing installed; proper backflow device		
		✓			✓	
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>Na</u> ppm/temperature				22. Approved Sewage/Wastewater Disposal System, proper disposal		
		✓			✓	
11. Proper disposition of returned, previously served or reconditioned Discarded						

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
Compliance Status				Compliance Status		
OUT	IN	NO	NA	COS	R	
Demonstration of Knowledge/ Personnel				Food Temperature Control/ Identification		
?					2	
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Borderline temps to watch		
		✓				✓
22. Food Handler/ no unauthorized persons/ personnel Within. 30Days - new employee on site				28. Proper Date Marking and disposition		
Safe Water, Recordkeeping and Food Package Labeling				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Goal and unit thermos		
		✓			Permit Requirement, Prerequisite for Operation	
23. Hot and Cold Water available; adequate pressure, safe Hand sinks				30. Food Establishment Permit (Current/ insp sign posted) Posted		
2					✓	
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Ingredients on Gouda Mac and tu				Utensils, Equipment, and Vending		
Conformance with Approved Procedures				31. Adequate handwashing facilities: Accessible and properly supplied, used		
			✓		✓	
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
Consumer Advisory				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided		
2						✓
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Turkey plate and Mac and cheese						

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First						
Compliance Status				Compliance Status		
OUT	IN	NO	NA	COS	R	
Prevention of Food Contamination				Food Identification		
		✓			✓	
34. No Evidence of Insect contamination, rodent/other animals				41. Original container labeling (Bulk Food)		
		✓			Physical Facilities	
35. Personal Cleanliness/eating, drinking or tobacco use				42. Non-Food Contact surfaces clean		
		✓			✓	
36. Wiping Cloths; properly used and stored Not used				43. Adequate ventilation and lighting; designated areas used		
			✓		✓	
37. Environmental contamination Watch				44. Garbage and Refuse properly disposed; facilities maintained		
			✓		✓	
38. Approved thawing method				45. Physical facilities installed, maintained, and clean		
Proper Use of Utensils				46. Toilet Facilities; properly constructed, supplied, and clean Equipped		
		✓			✓	
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				47. Other Violations		
		✓			1	
40. Single-service & single-use articles; properly stored and used						

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Faith Hudson	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Minced meals	Physical Address: 1400 Ralph hall	City/State: Rockwall	License/Permit # 9451	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Cooler 1 turmeric shooters	34	3rd cooler meals	37		
Minced meal prep	37	Deep freezer	-4		
Smoked Gouda Mac	51/54	(personal only)			
Gouda Mac small container	52				
Back coolers					
2door	40				
Three door	43				
Watch to Come down		Small container of gouda Mac	52,		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN in F
02	Smoked Gouda Mac/ turkey plate / brussel / turkey plates
02	All Gouda pulled. As is 49-52 inside temp : toDiscard as time in danger zone cannot be determined ... pulled and placed in back cooler
02	Pulled Brussels and Mac - these in unlabeled container
	Need to show employee where food thermo is
	Unit is holding great temps - Mac had condensation under kid cmsy not have been who will probably before putting in container
24	Reminder that everything for customer self-serve has to have full labels
47	Address torn gasket on unit 3
46	Restrooms equipped hot water reversed - slow drain
45	Mop room tile removed making floor not smooth
?	Three doors meal pick up storage unit is holding 43-45 F - borderline temps but just loaded - watch temps as critical
W	Avoid filling bottles out where customers gather / just doubt labels
W	Shots ingredients by request
	Items out of temp were delivered today around 3-4 pm in company truck - to have checked or cooling log at production facility
	Temps were not taken when delivered —to provide temps when recording
Cos 02	To pull all Gouda
	Reminder to store all chemicals
	Avoid storage of excessive cardboard on floor for pest reasons
!!	Advised employee to watch temp on three door mealUnit in back and have temperature doesn't fall to move all the product over to the colder unit which is the two door unit

Received by: <i>See above</i> <small>(signature)</small>	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> <small>(signature)</small>	Print:	Samples: Y N # collected

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