## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

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

Date: 11/26/2024					Time in: 4.30	Time out: <b>5:3</b>	1	License/Po							Food handle	Food managers  1 not on site	Page 1 of	2
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla							4-Investigation				1	5-CO/Construction	TOTAL/SCO	DRE			
Establishment Name: Contact/Owner N										8-			<b>★</b> Number of Repeat Viol ✓ Number of Violations (					
_				•	rep	Pe	Aspk est contro			Нос	od		Gı	rease	e trap/ waste oil	Follow-up: Yes	13/87	/B
1400Ralph hall Need									Na			Na			No _			
Compliance Status: Out = not in compliance IN = in compliance  Mark the appropriate points in the OUT box for each numbered item  NO = not observed NA = not applicable COS = corrected on site Mark \( \sqrt{in appropriate} \) in appropriate box for IN, NO, NA, COS  Mark an \( \sqrt{in appropriate} \) in appropriate box for IN, NO, NA, COS												olation W- Wat	tch					
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days  Compliance Status																		
О	Î	N	N	C	Time and Tem	nperature for Fo	ood Safe	tv	R	О			C	_			R	
U T	N	0	A	o S	(F = de	egrees Fahrenhei	eit)	-,		U N O A O Employee Healt								
w					1. Proper cooling time a Possible cool	and temperature	S			12. Management, food employees and condit knowledge, responsibilities, and reporting						employees;		
		+	-		2. Proper Cold Holding	•		)			13. Proper use of restriction and exclusion; No di						scharge from	+
3			(	/	See attached	pulled	,				eyes, nose, and mouth Posted at hand sink							
		/	1		3. Proper Hot Holding t	temperature(135°	°F)				Preventing Contamination by Hand						nds	
		<u> </u>			4. Proper cooking time	and temperature	;				14. Hands cleaned and properly washed/ Gloves us						used properly	
			1		5. Proper reheating prod	cedure for hot ho	olding (16	65°F in 2			15. No bare hand contact with ready to eat foods or a						or approved	+
					Hours)						alternate method properly followed (APPROVED No prep on site					O YN)		
		/	ĺ		6. Time as a Public Hea	alth Control; prod	cedures	& records							Highly Susc	ceptible Populations		
					A	1 C									16. Pasteurized foods used; p		fered	
						proved Source							_		Pasteurized eggs used when r	required		
					7. Food and ice obtained good condition, safe, and	nd unadulterated;									C	Chemicals		
					destruction Product	tion										nemicais		
3					8. Food Received at pro			Aurra I.a					/		<ul><li>17. Food additives; approved</li><li>&amp; Vegetables</li></ul>	and properly stored;	Washing Fruits	
Ľ					Should take ter	mps / irom	1 COIG	trucks		L					18. Toxic substances properly	v identified stored ar	nd used	_
	1 1					n from Contami		- Co a A		W	Ш				Avoid storage on sam			
	/				<ol><li>Food Separated &amp; preparation, storage, dis</li></ol>			g 100 <b>u</b>							Wate	er/ Plumbing		
	/	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at Na ppm/temperature					ned and			/			•	19. Water from approved sou backflow device	arce; Plumbing install	led; proper		
	11. Proper disposition of returned, previously served or reconditioned Discarded					rved or		20. Approved Sewage/Wastewater Disposal System, disposal				m, proper						
					DISC	arded									ī			
	<u> </u>		_		D <sub>w</sub> !		tion It	oma (2 Da	mta)	:-1-4	•	D		C				
0	I	N	N	C		ority Founda			ints) vi	О	I	N	N	С	rective Action within 10 day			R
O U T	I N	N O	N A	C O S	Demonstration	ority Foundant of Knowledge	/ Personn	nel								vs re Control/ Identific	cation	R
_		N O	N A	o	Demonstration 21. Person in charge pre and perform duties/ Cer	ority Founda n of Knowledge/ esent, demonstra rtified Food Man	/ Personn ntion of ki nager (CF	nel nowledge,		O U	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific sed; Equipment Ade re Borderline ter	equate to	
T		N O	N A	o	Demonstration 21. Person in charge pre	ority Founda n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers	/ Personn ation of kn nager (CF	nel nowledge,		O U T	I	N	N	C 0	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and	sed; Equipment Adere Borderline ter	equate to nps to watch	
T		N O	N A	o	Demonstration  21. Person in charge pre and perform duties/ Cer  22. Food Handler/ no us Within. 30Days - new Safe Water, Record	esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and l Labeling	/ Personn ation of kn nager (CF sons/ person site Food Page	nowledge, FM) sonnel		O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur	sed; Equipment Adere Borderline ter disposition	equate to nps to watch	
T		N O	N A	o	Demonstration 21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no us Within. 30Days - new	esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and l Labeling	/ Personn ation of kn nager (CF sons/ person site Food Page	nowledge, FM) sonnel		O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and  29. Thermometers provided, Thermal test strips	sed; Equipment Adere Borderline terd disposition accurate, and calibratemos	equate to mps to watch ted; Chemical/	
T		N O	N A	o	21. Person in charge pre and perform duties/ Cer 22. Food Handler/ no w Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records av destruction): Packaged	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequaliable (shellstor	/ Personr ation of kinager (CF sons/ person site  Food Pac uate pres ck tags; p	nowledge, FM) sonnel ckage sure, safe	R	O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and  29. Thermometers provided, Thermal test strips Goal and unit therm  Permit Requirement  30. Food Establishment Per	sed; Equipment Ade re Borderline ter d disposition accurate, and calibrat mos t, Prerequisite for O	equate to mps to watch ted; Chemical/	
T		N O	N A	o	21. Person in charge preand perform duties/ Cer 22. Food Handler/ no un Within. 30Days - new Safe Water, Recon 23. Hot and Cold Water Hand sinks 24. Required records and destruction); Packaged Ingredients of	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivailable (shellstor Food labeled on Gouda	dition of kinager (CF) sons/ person site  Food Pac uate pres pck tags; p  Mac	nowledge, FM) sonnel ckage sure, safe parasite and tui	R	O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and  29. Thermometers provided, Thermal test strips Goal and unit therm  Permit Requirement  30. Food Establishment Per  Posted	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s	equate to mps to watch ted; Chemical/ peration sign posted )	
T		N O	N A A	o	21. Person in charge preand perform duties/ Cer 22. Food Handler/ no un Within. 30Days - new Safe Water, Recon 23. Hot and Cold Water Hand sinks 24. Required records and destruction); Packaged Ingredients of	esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequations adequate to the control rood labeled on Gouda with Approved I	A Personn ation of kinager (CF sons/ person site Food Pac juste preson pick tags; p Mac Procedum	nowledge, FM) sonnel ckage sure, safe parasite and tul res	R	O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and  29. Thermometers provided, Thermal test strips Goal and unit therm  Permit Requirement  30. Food Establishment Per  Posted	sed; Equipment Ade re Borderline ter d disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s	equate to mps to watch ted; Chemical/ peration sign posted )	
T		N O	N A	o	Demonstration  21. Person in charge preand perform duties/ Cer  22. Food Handler/ no un Within. 30Days - new  Safe Water, Recon  23. Hot and Cold Water Hand sinks  24. Required records and destruction); Packaged Ingredients O  Conformance vo	n of Knowledge/ esent, demonstrartified Food Man nauthorized persw employee or rdkeeping and I Labeling r available; adequivailable (shellstoor Food labeled on Gouda with Approved I ariance, Specialic editained for spec	A Personn  ation of kinager (CF  sons/ person site  Food Pac  puate pres  pck tags; p  Mac  Procedur  ized Procecialized	nowledge, FM) sonnel ckage sure, safe parasite and tul res	R	O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and  29. Thermometers provided, Thermal test strips Goal and unit therm Permit Requirement  30. Food Establishment Per Posted  Utensils, Equ	sed; Equipment Ade re Borderline ter d disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s	equate to mps to watch ted; Chemical/ peration sign posted )	
T		N O	N A	o	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no use Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records away destruction); Packaged Ingredients O Conformance with Veriance processing methods; manual conformation of the conformance with Veriance processing methods; manual conformation of the conformance with Veriance processing methods; manual conformation of the conformance with Veriance processing methods; manual conformation of the conformation of th	esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequation Gouda with Approved I ariance, Specialic e obtained for spe anufacturer instra	A Personn  ation of kinager (CF  sons/ person site  Food Pac  uate pres  ock tags; p  Mac  Procedur  ized Proce  ecialized  uctions	nowledge, FM) sonnel ckage sure, safe parasite and tul res	R	O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and  29. Thermometers provided, Thermal test strips Goal and unit therr  Permit Requirement  30. Food Establishment Per Posted  Utensils, Equ  31. Adequate handwashing fasupplied, used	sed; Equipment Ade re Borderline ter d disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s sipment, and Vendin acilities: Accessible a	equate to mps to watch ted; Chemical/  Departion sign posted )  ng und properly	
T		N O	N A A	o	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no use Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged ingredients O Conformance with Versicos Compliance with Versicos Compliance with Versicos Composition of the Compos	n of Knowledge/ esent, demonstrartified Food Man nauthorized persw employee or rdkeeping and I Labeling r available; adequivailable (shellstoor Food labeled on Gouda with Approved I ariance, Specialic editained for spec	A Personn  ation of kinager (CF  sons/ person site  Food Pac  uate pres  ock tags; p  Mac  Procedur  ized Proce  ecialized  uctions	nowledge, FM) sonnel ckage sure, safe parasite and tul res	R	O U T	I	N	N	C 0	Food Temperatu  27. Proper cooling method us Maintain Product Temperatus  28. Proper Date Marking and  29. Thermometers provided, Thermal test strips Goal and unit therm Permit Requirement  30. Food Establishment Per Posted  Utensils, Equ  31. Adequate handwashing fa	sed; Equipment Ade re Borderline ter d disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s acilities: Accessible a	equate to mps to watch ted; Chemical/  Departion sign posted )  ng und properly	
2		N O	NA A	o	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no un Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged ingredients of Conformance with View C	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I ariance, Specialia e obtained for spe anufacturer instru sumer Advisory	A Personn ation of kinager (CF sons/ person site  Food Pacturate prescribed tags; p  Mac  Procedured procedured auctions  We wor under the prescribed tags and person site.	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and	R	O U T	I	N	N	C 0	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal results and unit thermal straightful test strips Goal and unit thermal strips Goal and Stablishment Per Posted Utensils, Equal 31. Adequate handwashing fasupplied, used 32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; if	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s accurate; Accessible a cact surfaces cleanable sed installed, maintained,	equate to mps to watch ted; Chemical/ peration sign posted ) mg und properly e, properly	
T		N O	N A A	o	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no un Within. 30 Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records and destruction); Packaged Ingredients O Conformance v 25. Compliance with V: HACCP plan; Variance processing methods; materials of the processing methods of the processing me	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I ariance, Specialia e obtained for spe anufacturer instru sumer Advisory	A Personn ation of kinager (CF sons/ person site  Food Pacturate prescribed tags; p  Mac  Procedured procedured auctions  We wor under the prescribed tags and person site.	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and	R	O U T	I	N	N	C 0	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit therm Permit Requirement 30. Food Establishment Per Posted  Utensils, Equ 31. Adequate handwashing fa supplied, used	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s accurate; Accessible a cact surfaces cleanable sed installed, maintained,	equate to mps to watch ted; Chemical/ peration sign posted ) mg und properly e, properly	
2				OS	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no un Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged ingredients O Conformance v 25. Compliance with V. HACCP plan; Variance processing methods; ma Constant of Const	esent, demonstrartified Food Man nauthorized person wemployee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I fariance, Specialic e obtained for specialic sumer Advisory er Advisories; rainder/Buffet Plate ac and cheese	A Personn  ation of kn  ager (CF  sons/ person  site  Food Pac  uate pres  pck tags; p  Mac  Procedur  ized Pro	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and	Action	2 Not	V to E.	N O	V ed 90	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal results and unit thermal straightful test strips Goal and unit thermal strips Goal and Stablishment Per Posted Utensils, Equal 31. Adequate handwashing fasupplied, used 32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; if	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s accurates: Accessible a cact surfaces cleanable sed installed, maintained, g facility provided	equate to  mps to watch  ted; Chemical/  peration  sign posted )  ng  und properly  e, properly  used/	
2		N	N A N A N A N A N A N A N A N A N A N A	o	21. Person in charge property and perform duties/ Ceres and perform and some series and some series and series a	esent, demonstrartified Food Man nauthorized person wemployee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I fariance, Specialic e obtained for specialic sumer Advisory er Advisories; rainder/Buffet Plate ac and cheese	A Personn  ation of kinager (CF  sons/ person site  Food Pace  uate pres  ack tags; p  Mac  Procedur  acided Proceedur	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and	R	2	V to E.	NOO		C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal and unit thermal and Establishment Per Posted  Utensils, Equal 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning and the strips of the	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s accurates: Accessible a cact surfaces cleanable sed installed, maintained, g facility provided	equate to  mps to watch  ted; Chemical/  peration  sign posted )  ng  und properly  e, properly  used/	
2 0 0		N	N	O S	21. Person in charge properties of the processing methods; materials of the processin	esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on GOUCA with Approved I ariance, Specialic cobtained for speanufacturer instru- sumer Advisory er Advisories; rainder/Buffet Plata ac and cheese ant) Violations in	A Personn ation of kinager (CF sons/ person site)  Food Pacturate preson back tags; procedured auctions  We work under the procedured auctions  We work under the procedure auctions  We work under the procedure auctions  We work and the procedure auctions auctions  We work and the procedure auctions are the procedure auctions are the procedure auctions and the procedure auctions are the procedure are the procedure auctions are the procedure	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and er cooked gen Label Corrective	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal and unit thermal and Establishment Per Posted  Utensils, Equal 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning and the strips of the	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrate mos t, Prerequisite for O rmit (Current/ insp state accurate) accurate accurate accurate accurate for O rmit (Current/ insp state accurate) accurate accurate for O rmit (Current/ insp state accurate	equate to  mps to watch  ted; Chemical/  peration  sign posted )  ng  und properly  e, properly  used/	
2 0 0		N	N	O S	21. Person in charge proper and perform duties/ Cer 22. Food Handler/ no un Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged ingredients of Conformance with Versical Components of Conformance with Versical Conformance v	esent, demonstra rtified Food Man nauthorized persive employee or rdkeeping and Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I ariance, Speciali ariance, Speciali est obtained for speciality and for speciality of the sumer Advisory er Advisories; ray inder/Buffet Plate ac and cheese ant) Violations in the Violations in the Contamination	A Personn  ation of kinager (CF  sons/ person  site  Food Pace  to tags; p  Mac  Procedur  ized Procecialized auctions  we or under  tel/ Allerge  Require  mination  on, rodent	nowledge, FM) sonnel ckage sure, safe parasite and tul res ers, and er cooked gen Label Corrective	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal results of the Permit Requirement 30. Food Establishment Per Posted  Utensils, Equivalent 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning the strip of the product of the strip of the	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrate mos t, Prerequisite for O rmit (Current/ insp state accurate) accurate accurate accurate accurate for O rmit (Current/ insp state accurate) accurate accurate for O rmit (Current/ insp state accurate	equate to  mps to watch  ted; Chemical/  peration  sign posted )  ng  und properly  e, properly  used/	
2 0 0		N	N	O S	21. Person in charge proper and perform duties/ Cer 22. Food Handler/ no use Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged Ingredients O Conformance with Versical Complex Conformance with Versical Conformance ve	esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I ariance, Specialic e obtained for special and ariance, summer Advisory er Advisories; ratinder/Buffet Plate ac and cheese nt) Violations in of Food Contameter contamination	ration of kinager (CF sons/ person site)  Food Pacturate pressure and person site  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurations  W	nowledge, FM) sonnel ckage sure, safe parasite and tul res ers, and er cooked gen Label Corrective	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal results of the Permit Requirement 30. Food Establishment Per Posted  Utensils, Equivalent 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning the strip of the product of the strip of the	sed; Equipment Ade re Borderline ter disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s acilities: Accessible a cact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food)	equate to  mps to watch  ted; Chemical/  peration  sign posted )  ng  und properly  e, properly  used/	
2 0 0		N	N	O S	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no use Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged Ingredients O Conformance v 25. Compliance with V. HACCP plan; Variance processing methods; machine processing methods; machine processing methods (Disclosure/Remi Turkey plate and Machine V. A. No Evidence of Instantials 35. Personal Cleanlines 36. Wiping Cloths; prop Not USed	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivallable (shellston Food labeled available, Specialic cobtained for speci	ration of kinager (CF sons/ person site)  Food Pacturate pressure and person site  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurations  W	nowledge, FM) sonnel ckage sure, safe parasite and tul res ers, and er cooked gen Label Corrective	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal test strips Goal and unit thermal 30. Food Establishment Per Posted  Utensils, Equivalent 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning the strip of the st	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrate mos t, Prerequisite for O rmit (Current/ insp state accurate) accurate a	equate to mps to watch ted; Chemical/ peration sign posted ) mg und properly e, properly used/	
2 0 0		N	N	O S	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no un Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged ingredients O Conformance v 25. Compliance with V. HACCP plan; Variance processing methods; markey plate and Mark	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I ariance, Speciali e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plata ac and cheese nt) Violations if ect contamination ss/eating, drinking perly used and st tamination	ration of kinager (CF sons/ person site)  Food Pacturate pressure and person site  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurations  W	nowledge, FM) sonnel ckage sure, safe parasite and tul res ers, and er cooked gen Label Corrective	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal test strips Goal and unit thermal and Establishment Per Posted  Utensils, Equal 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning the stripe of the s	sed; Equipment Adere Borderline ter disposition accurate, and calibrate mos t, Prerequisite for Ormit (Current/insp statement, and Vendin acilities: Accessible a facility provided chever Comes First Identification g (Bulk Food) sical Facilities ees clean	equate to mps to watch ted; Chemical/  peration sign posted )  ng und properly e, properly used/	
2 0 0		N	N	O S	21. Person in charge property and perform duties/ Cer 22. Food Handler/ no use Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged Ingredients O Conformance v 25. Compliance with V. HACCP plan; Variance processing methods; machine processing methods; machine processing methods (Disclosure/Remi Turkey plate and Machine V. A. No Evidence of Instantials 35. Personal Cleanlines 36. Wiping Cloths; prop Not USed	n of Knowledge/ esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivailable (shellston Food labeled on Gouda with Approved I ariance, Speciali e obtained for spe anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plata ac and cheese nt) Violations if ect contamination ss/eating, drinking perly used and st tamination	ration of kinager (CF sons/ person site)  Food Pacturate pressure and person site  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurate procedurations  Water procedurations  W	nowledge, FM) sonnel ckage sure, safe parasite and tul res ers, and er cooked gen Label Corrective	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal and unit thermal test strips Goal and unit thermal and Establishment Per Posted  Utensils, Equal 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning the strip of	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrat mos t, Prerequisite for O rmit (Current/ insp s sipment, and Vendin acilities: Accessible a cact surfaces cleanable sed installed, maintained, g facility provided chever Comes First Identification g (Bulk Food) sical Facilities ses clean lighting; designated a perly disposed; facilities	equate to mps to watch ted; Chemical/  peration sign posted )  ng und properly e, properly used/ areas used ies maintained	
2 0 0		N	N	O S	21. Person in charge proper and perform duties/ Cer 22. Food Handler/ no to Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged Ingredients O Conformance with Variance processing methods; maximum Constitute of Consti	esent, demonstrartified Food Man nauthorized persweeping and I Labeling ravailable; adequation of Gouda with Approved I ariance, Speciali e obtained for speanufacturer instrusturer Advisories; ratinder/Buffet Platiac and cheese of Food Contament	A Personn ation of kinager (CF sons/ person site)  Food Pace at the person of kinager (CF sons/ person site)  Food Pace at the person of kinager (CF sons/ person site)  Mac Procedured ized Proceedialized Proceedialized Proceedialized auctions  We wor under the person of the person	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and er cooked gen Label Corrective //other	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal test strips Goal and unit thermal requirement 30. Food Establishment Per Posted  Utensils, Equivalent 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning tys or Next Inspection, Which Food 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installed	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrate mos t, Prerequisite for O rmit (Current/ insp s acilities: Accessible accurate accurate accurate accurate accurate accurate accurate accurate, and Vendin accilities: Accessible accurate acc	equate to mps to watch ted; Chemical/ peration sign posted )  ng und properly e, properly used/ areas used ies maintained lean	
2 0 0		N	N	O S	21. Person in charge proper and perform duties/ Cer 22. Food Handler/ no us Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged Ingredients O Conformance v 25. Compliance with V. HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Remi Turkey plate and Materials (Disclosure/Remi Turkey plate	esent, demonstra rtified Food Man nauthorized pers w employee or rdkeeping and I Labeling r available; adequivallable (shellston Food labeled available, Specialise obtained for summer Advisory er Advisories; rainder/Buffet Plata cand cheese nt) Violations is of Food Contam eet contamination ss/eating, drinking perly used and st tamination method er Use of Utensii t, & linens; proper	A Personn ation of kinager (CF sons/ person site)  Food Pade at the procedure of the person site and person site are person site. The person site are person s	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and er cooked gen Label Corrective //other	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal test strips Goal and unit thermal and Establishment Per Posted  Utensils, Equivalent 30. Food Establishment Per Posted  Utensils, Equivalent 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning the supplied of the supplied of the supplied and the suppl	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrate mos t, Prerequisite for O rmit (Current/ insp s acilities: Accessible accurate accurate accurate accurate accurate accurate accurate accurate, and Vendin accilities: Accessible accurate acc	equate to mps to watch ted; Chemical/ peration sign posted )  ng und properly e, properly used/ areas used ies maintained lean	
2 0 0		N	N	O S	21. Person in charge proper and perform duties/ Cer 22. Food Handler/ no use Within. 30Days - new Safe Water, Record 23. Hot and Cold Water Hand sinks 24. Required records averaged Ingredients O Conformance v 25. Compliance with V. HACCP plan; Variance processing methods; materials of Consumer foods (Disclosure/Remi Turkey plate and Materials (Disclosure/Remi Turkey plate	esent, demonstrartified Food Man nauthorized persw manuthorized persw	A Personn ation of kinager (CF sons/ person site)  Food Pactor of kinager (CF sons/ person site)  Food Pactor of kinager (CF sons/ person site)  Mac Procedure (CF sons/ person site)  Procedure (CF sons/ person site)  Was or under (CF	nowledge, FM) sonnel ckage sure, safe parasite and tui res ess, and  Corrective /other cco use	Action	2 Not 0 U	to E.	N O	N A A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and 29. Thermometers provided, Thermal test strips Goal and unit thermal test strips Goal and unit thermal test strips Goal and unit thermal requirement 30. Food Establishment Per Posted  Utensils, Equivalent 31. Adequate handwashing fasupplied, used  32. Food and Non-food Contidesigned, constructed, and used 33. Warewashing Facilities; is Service sink or curb cleaning tys or Next Inspection, Which Food 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 44. Garbage and Refuse prop 45. Physical facilities installed	sed; Equipment Ade re Borderline ter I disposition accurate, and calibrate mos t, Prerequisite for O rmit (Current/ insp s acilities: Accessible accurate accurate accurate accurate accurate accurate accurate accurate, and Vendin accilities: Accessible accurate acc	equate to mps to watch ted; Chemical/ peration sign posted )  ng und properly e, properly used/ areas used ies maintained lean	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: ed meals	Physical A	ddress: Ralph hall		<sup>y/State:</sup> ockwal	I	License/Permit # 9451	Page	2 of 2
			TEMPERATURE OBSERVA	TIC				1	
Item/Loc		Temp F	Item/Location		Temp F	Item/Loca	tion		Temp F
Coole	r 1 turmeric shooters	34	3rd cooler meal	S	37				
Min	ced meal prep	37	Deep freezer		-4				
Smo	ked Gouda Mac	51/54	( personal only	)					
Gouda	a Mac small container	52							
В	ack coolers								
	2door	40							
-	Three door	43							
Wato	h toCome down		Small container of gouda M	ac	52,				
		OF	SERVATIONS AND CORRECT	IVE		NS			
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T		NT HAS BEEN MADE. YOUR ATTEN	TIO	N IS DIREC	CTED TO TH	E CONDITIONS OBSE	RVED AN	<mark>ID</mark>
02	Smoked Gouda Mac/	turkey pla	ate / brussel / turkey plates	3					
02	All Gouda pulled. As is 49-52	2 inside tem	p: toDiscard as time in danger z	one	cannot be	e determine	ed pulled and plac	ed in ba	ck cooler
02	Pulled Brussels and M	lac - thes	se in unlabeled container						
	Need to show employ	ee where	e food thermo is						
	Unit is holding great temps	- Mac had	condensation under kid cmsy r	not h	nave bee	n who will	probably before pu	tting in c	ontainer
24	Reminder that everyth	ing for cu	ustomer self-serve has to h	าลง	e full la	bels			
47	Address torn gasket o	n unit 3							
46	Restrooms equipped h	not water	reversed - slow drain						
45	Mop room tile remove	d making	floor not smooth						
?	Three doors meal pick u	p storage	unit is holding 43-45 F - bore	derl	ine temp	os but just	loaded - watch te	emps as	s critical
W	Avoid filling bottles or	ut where	customers gather / just do	ub	t labels				
W	Shots ingredients by r	equest							
	Items out of temp were de	livered tod	ay around 3-4 pm in company t	rucł	c - to hav	e checked	or cooling log at p	roductio	n facility
	Temps were not taken	when de	elivered —to provide temp	os v	when re	cording			
Cos 02	To pull all Gouda								
	Reminder to store all o	chemical	3						
	Avoid storage of exce	ssive car	dboard on floor for pest re	as	ons				
!!	Advised employee to watch temp or	three door m	ealUnit in back and have temperature does	sn't fa	all to move a	Il the product	over to the colder unit whi	ch is the tv	vo door unit
Received (signature)	by:		Print:				Title: Person In Charg	ge/ Owner	
(Signature)	See abov	/e							
Inspected	l by:		Print:						
(signature)	See abound the second s	ıtrick	$\mathcal{RS}$				Samples: Y N	# collect	red