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

Poper cooling time and remperature	Date: 12/23/24			Time in: 3:45	Time out: 4:40	License/Permit # FS-9265					CPFM Food handlers 0 Page								
Sateway 19 Shell Percent Perce	Purpose of Inspection: 1-Routine 2-Follow Up			J p	3-Complaint 4-Investigation				tion	1	5-CO/Construction	6-Other							
200 ST X-276, ROCKWAII, TX 7503 To oncoor Source despondents with the case of completed and selection of the continuation o	Gateway 19 Shell					Beth Chatfield					✓ Number of Violations	3/9	7/A						
Note The proposition of the CHT for the institution of the CHT for the CHT	22	9810 05	al A	ddre X-2	276	6, Rockwall, T	X 7503 ™	provide				d						0/0	<i>,,,</i>
Priority From 61 Points incidence Require Transaction Corrective Action on the accord Julys Complexes Water Complexes Water Correction for Paids Series of Acquired Transactions (Priority Series) 1 1 1 1 1 1 1 1 1	Ma	rk tl	Com	pliar	ice S	Status: Out = not in co	ompliance IN = in each numbered i	compliai	nce No Mark '								n site R = repeat vio	olation W=	Watch
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Need state hand sink form - will genal Preventing Contamination by Hundre Preventing Contamination Protection from Protection from Contamination Protection from Contamination Protection from Contamination Protection from Protection		_					temperature(41	°F/ 45°F	7)	\vdash			+				and exclusion; No dis	charge from	1
A Proper cacking rims and temperature 14. Hande cleaned and properly waded class and properly		•										/					k form - will ema	ail	
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Items			/			4. Proper cooking time	and temperature	•				/				14. Hands cleaned and prop	erly washed/ Gloves t	ised properly	у
Approved Source Approved Source Approved Source 1. Find an all hide Athenia from approved source, Floral in good continuous data in standard control, procedures & exceeds by the standard of the proposal source, probability of the standard from approved source, Floral in good continuous data instandard control, public destruction 1. Find additives, approved and properly started. Washing Prints 1. Find additives, approved and properly started. Source 1. Find additives, approved and properly started. Source 1. Find additives, properly started. Source 1. Find additives. Source 1. Find additiv			/				cedure for hot he	olding (1	65°F in 2			/				alternate method properly fo)
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Second Separated & protected, prevented during food preparation, storage, display, and tasting proportion of returned at surface and Returnables: Cleaned and Sunition at 200_pmultemperature Sunition at 200_pmultemperature Protection of Enumery						Protection	n from Contami	ination				/				18. Toxic substances proper	ly identified, stored ar	id used	
Sanitized at 200_ppm/temperature Sanitized Sanitiz		~							g food								•		
1.1. Proper disposation of returned, previously served or reconditioned DiScard Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Hems (2 Points) violations Require Corrective Action within 10 days Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Prevail of the Priority Foundation of Knowledge Personnel R Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Prevail of the Priority Foundation of Knowledge Personnel R Prevail of Knowledge Personnel R Prevail of Report back Market Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail Requirement, Preventistic for Operation Prevail of Safe Water, Recordkeeping and Food Package Labeling Prevail Requirement, Preventistic for Operation Prevail Requirement, Preventistic for Operation of Prevail Requirement, Preventistic for Operation of Prevail Requirement, Preventistic for Operation of Prevail Requirement, Preventis		~				10. Food contact surfact Sanitized at _200_	es and Returnab ppm/temperatur	oles ; Cle re	aned and		7	/				backflow device	urce; Plumbing install	ed; proper	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days Commonstration of Knowledge/ Personnel R		_						riously se	erved or							Approved Sewage/Waste	ewater Disposal Syste	m, proper	
V N N N C Demonstration of Knowledge/ Personnel R V N N N N N N N N N												/							
2 21. Person in charge present, demonstration of knowledge, and perform duties? Certified Food Manager (CFM) O O O 2. Food Handlet/ no unauthorized persons/ personnel		I	N	N	С	,										rective Action within 10 da	ys		R
and perform duties? Certified Food Manager (CFM) Comparison Compa		N	0	A								N	0	A		-			
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Consumer Advisores; raw or under cooked foods (Disclosure/Reminder/Buffer Plate) / Allergen Label of On labels		/				22. Food Handler/ no u	nauthorized pers	sons/ per	rsonnel			~				28. Proper Date Marking and	d disposition		
23, Hot and Cold Water available; adequate pressure, safe 24, Required records available; adequate pressure, safe 24, Required records available (sheltstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit/Inspection Current/ insp posted 24. Required records available (sheltstock tags; parasite destruction); Packaged Food labeled 30. Food Establishment Permit/Inspection Current/ insp posted Current and posted Current an						Safe Water, Reco		Food Pa	ickage			/				Thermal test strips			al/
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R		_					inder/Buffet Pla	te)/ Alleı	rgen Label			_				Service sink or curb cleaning Equipped	g facility provided		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Genesis Garza	Print: Genesis Garza	Title: Person In Charge/ Owner Shift Lead
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: vay 19 Shell	Physical A		ity/State: Rockwal l	Ty	License/Permit # Page FS-9265		2 of 2		
Galev	vay 19 Onen	000 L	TEMPERATURE OBSERVAT		, 1 ^	1 0 0200				
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion		Temp		
Bluebo	onnet freezer	-8.5	Wine merchandiser	45	Celsius merchandiser 3			39		
Hela	idos Mexico freezer	-6.3	Ice merchandiser	30	C4 Merchandiser 3			39		
	Nestle freezer	-3.4	Coke merchandiser	41	WIC					
	Mini melts	-19.1	Dr Pepper merchandiser	42	37,32,36,28					
В	everage surround	44	Red Bull merchandiser	39	Gatorade merchandiser			39		
	Ice coffee fridge	40	Bang merchandiser	38	Alani	merchandi	ser	49		
В	eer merchandiser		Monster merchandiser	33	Come	mini merchano	diser	40		
	36,49,50,38,41		Rockstar merchandises	38						
Item	AN DIODECTION CONTOUR		SSERVATIONS AND CORRECTIVE			TE COMPANYON STREET	AUDD :-	ID.		
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSER	VED AN	1D		
	Restrooms equipped	hot wate	er greater than 110							
	Hand sink equipped of									
			sing bleach as sanitizer, st	rips curr	ent					
	No gaps observed at		<u> </u>							
42	<u> </u>		elves for dairy products, be	er and d	rinks are	e located				
	Great storage and org		• •	or arra a	mino are	7 1000100				
				n						
	Commercial ice machine nonoperational during inspection									
	Bagged ice is purchased by Reddy Ice with Ice is Food certified label Soda nozzles cleaned daily									
			you including hand sink							
			yay including hand sink							
	Frozen drink dispense		•	- (!)	-l'					
0.4		ser 27.2/25.3 / merchandising on side of building non operational onsite when store is open for business								
21	Code requires a CFM	onsite w	nen store is open for busines	SS						
Received (signature)		/e	See abo	ove		Title: Person In Charge/	Owner (
Inspected (signature)	d by:	1	> Richard			Samples: V N	4 as11- /	nd.		
Form EH-06	6 (Revised 09-2015)	- 3				Samples: Y N #	# collecte	u		