Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report

V	First aid kit
	Allergy policy/training Vomit clean up
<b>4</b>	Vomit clean up
Ш	Employee health

	ite:	വ /	<b>20</b>	<b>9</b> 4	Time in:	Time out:		nse/Permit						Food handl	_	Page of	
11/22/2024 3:35 Fs 90 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											n	Pp 5-CO/Construction	Pp 6-Other	TOTAL/SCOR			
Es	tabli	shn	nent	_		<b>1</b> 2 1 0 10 % C	Contact/Ow	•	_	1 111 1	cong	44101		* Number of Repeat Vio ✓ Number of Violations	lations:	TOTILIBEOR	<u> </u>
	ysica	_		ess:		Pes	Naziz		Н	ood		G	reas	e trap//waste oil	Follow-up: Yes	17/83/	3
	607 S Goliad To provide							Na Na			Na	ı	No				
								= not observed NA = not appin appropriate box for IN, NO,									
	1º		- 64-	4	Prior	ity Items (3	Points) viola	tions Req						ive Action not to exceed 3 d	ays		
O U	Compliance Status O I N N C Time and Temperature for Food Safety U N O A O						R		O I U N	N	N   N   C   O   A   O						
T								T S S Employee Retain S 12. Management, food employees and conditions					employees;				
			/		T. S.	1				~				knowledge, responsibilities,		r systay	
	. /				2. Proper Cold Holding to See	emperature(41°	F/ 45°F)							13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	charge from	_
					3. Proper Hot Holding ten	mporeture(125°	E)							No prep / post at fro	nt hand sink wh	nen	
			<b>'</b>							Preventing Contamination by Hands							
			<b>'</b>		4. Proper cooking time an					14. Hands cleaned and properly washed/ Gloves used properly							
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)								15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED No prepn								
			/		6. Time as a Public Healt	h Control; proc	edures & reco	ords						Highly Sus	ceptible Populations		
					App	roved Source				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					fered		
3				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Need to remove all of the damaged items													
W	/	8. Food Received at proper temperature								<b>/</b>		17. Food additives; approve & Vegetables	Washing Fruits				
									3	2				18. Toxic substances proper			
	Protection from Contamination  9. Food Separated & protected, prevented during food							<u>'                                       </u>				No home pesticides t		scard raid			
	~				preparation, storage, disp										ter/ Plumbing		
	/				10. Food contact surfaces Sanitized at Na p	pm/temperature				•				19. Water from approved so backflow device City approved	•		
		/			11. Proper disposition of reconditioned <b>Disca</b>	returned, previo	ously served or	r		7				20. Approved Sewage/Wast disposal	ewater Disposal Syste	m, proper	
		.,			Prio	rity Founda	tion Items (							rective Action within 10 da	ys	•	
U T	I N	O O	A A	C O S	<b>Demonstration</b>	of Knowledge/	Personnel	R	1	O I U N T		N A	C O S	Food Temperate	ure Control/ Identific	cation	R
	~				21. Person in charge pres and perform duties/ Certi Pp			dge,				~	2	27. Proper cooling method u Maintain Product Temperatu		quate to	
	22. Food Handler/ no unauthorized persons/ personnel								/		28. Proper Date Marking an	d disposition					
Safe Water, Recordkeeping and Food Package Labeling					2	2				29. Thermometers provided. Thermal test strips Need one for food when serving		ŕ					
	/				23. Hot and Cold Water a	available; adequ	ate pressure, s	afe		1					nt, Prerequisite for O	•	
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			e		~				30. Food Establishment Per Paid for it!	ermit (Current/ insp s	ign posted )				
					Conformance with Ver			.i		<u> </u>				,	uipment, and Vendin	0	
			/		25. Compliance with Var HACCP plan; Variance of processing methods; man	btained for spe	cialized	id	2	2				31. Adequate handwashing supplied, used Need paper tow		na property	
					Consu	ımer Advisory			١	٨				32. Food and Non-food Condesigned, constructed, and u		e, properly	
			~		26. Posting of Consumer foods (Disclosure/Remin				٧	٨				33. Warewashing Facilities; Service sink or curb cleanin To be cleaned w	g facility provided	used/	
	· ·	2.		~	Core Items (1 Point	) Violations I	Require Corre							ys or Next Inspection , Whi			r
O U T	I N	N O	N A	C O S		Food Contam		R	1	O I U N T			C O S		I Identification		R
1					34. No Evidence of Insec animals Watch Gaps a	t front door					/			41.Original container labeling	ng (Bulk Food)		
1					35. Personal Cleanliness/	eating, drinking	g or tobacco us	e						Phy	sical Facilities		
	~				36. Wiping Cloths; prope To set upWhen	rly used and stoneeded	ored		1	1				42. Non-Food Contact surfa	ces clean		
W			37, Environmental contamination Watch							1	•			43. Adequate ventilation and	l lighting; designated	areas used	
	38. Approved thawing method					١	۸.	1			44. Garbage and Refuse pro Watch	perly disposed; faciliti	es maintained				
					Proper	Use of Utensil	s		1					45. Physical facilities install	ed, maintained, and cl	ean	
1					39. Utensils, equipment, dried, & handled/ In use Store clean			d,	1	-				46. Toilet Facilities; properl <b>To address</b>	y constructed, supplied	d, and clean	
					40. Single-service & sing						. 1			47. Other Violations			_
[1					and used Replace of	ard board	with plas	stic									

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (Printed / covid Aziz Hirani	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish: Spee	nent Name: dvs	Physical A	Address: Goliad		City/State: Rockwall	License/Permit # Fs 9035	Page <u>2</u> of <u>2</u>					
Орос	<u>,</u>	1 007 0	TEMPERATURE OBS			1.0000						
Item/Loc	ation	Temp F	Item/Location		<u> </u>	/Location	Temp 1					
Ice fre	ezer ice is solid	19	Wic									
loo or	room doon froozor		31-34-34/35-3	7/20	\							
	eam deep freezer		31-34-34/33-3	1139	<u>'                                    </u>							
S	lide top unit	-17										
Item	AN INSPECTION OF YOUR ES		BSERVATIONS AND CORI			TO THE CONDITIONS OBSI	ERVED AND					
Number	NOTED BELOW: ALL TEMPS 1	TAKEN IN F										
	Dumpster looks good											
	No food prep											
	No Tcs foods sold here	Э										
37/35	5 Using reddy ice - prepackaged - need to defrost freezer and not store personal items on ice bags											
29	Need thermo in freezer for ice cream											
07	Damages to be discarded in walk in cooler											
45	To clean floor in wic											
40	Avoid using cardboard on flooring In wic											
37	Eliminate floor storage in wic											
45	To clean floor where n				empty boxes	and clean shelves w	vhere needed					
.45	Need to repair floor w		<i></i>	/								
47	Shelving yo be 6 inche											
	To clean shelving in grocery section where needed											
07 Apple juice indicates keep refrigerated on label currently 34 F in this area						•						
	Tropicana on store shelf at roomTemp -dated Oct 21 - sign posted on shelf indicate damaged items do not touc											
0.4	Observed many items out of date that are non Tcs good											
34		toAddress clutter around hand sink etc on shelving units around hand sink onyipnof deepFrrrzrr etc										
42/39	,	Will attract vermin ) hot water at 112 at hand sink - need paper towels  Need to clean table top of ss table / and shelf and top of cabinet and freezer next to it										
39	Need to clean table to	•		p or co	abiliet allu lit	eezer next to it						
40	Replace cardboard bo			ioc								
40	Need to clean area w		<u> </u>		ment that vo	u are not using						
46						d are not using						
46												
10	Second room is office and is locked with padlock											
47	· · · · · · · · · · · · · · · · · · ·											
The place to many maps the stoam diater from around three comply office to be a dorabbed out before												
Received (signature)	by:	•	Print:			Title: Person In Charg	ge/ Owner					
(orginature)	Aziz Hira	nı										
Inspected	ı by:		Print:									
(signature)	Kelly Kirkpa	ıtrick	$\nu RS$									