			•		e of									_				
•	\$50.00 after       Retail Food Establishment Inspection Report       Image: Constraint of the second																	
That Tollowup															<ul> <li>Allergy policy</li> <li>Vomit clean up</li> </ul>			
City of Rockwall																		
Date:         Time in:         Time out:         License/Pe           11/12/24         1:15         2:08         FS20									CPFN 3	M	Food handlers	Page <u>1</u> of _	2					
					tion: 🖌 1-Routine	2-Follow Up	3-Compla		_		estig	atio	n	5-CO/Constructi		6-Other	TOTAL/SCO	RE
	tabli Elev						ntact/Owner I							×Number of Repe ✓ Number of Viola	eat Violat ations CO	tions: DS:		•
Physical Address: Pest control :								ood		G Wi		e trap :/ waste oil	1	Follow-up: Yes	1/99//	A		
								$\mathbf{O} = \mathbf{n}\mathbf{c}$	ot obse	erved		<b>A</b> = n	not ap			ite $\mathbf{R}$ = repeat vio	lation W= Wat	ch
М	ark th	ne ap	prop	riate	points in the OUT box for	each numbered item	Mark							ox for IN, NO, NA, COS ive Action not to excee		k an 🗙 in appropriat s	e box for R	
0	Compliance Status						R	(	Comp D I	lianc	e Sta N	tus C					R	
U T	N	0	A	0 S		egrees Fahrenheit)	arcty		1		0	A	O S	12. Management, food	-	oyee Health	employees.	
		~			1. Troper cooming time t					~	,			knowledge, responsibi			employees,	
	~				2. Proper Cold Holding	g temperature(41°F/ 45	°F)		v	N				13. Proper use of restrieves, nose, and mouth		d exclusion; No dis	charge from	
_	•				3. Proper Hot Holding t	temperature(135°F)			Ľ	1				Need employee				
-	<b>~</b>	_			4. Proper cooking time	and temperature					,		1	14. Hands cleaned and		tamination by Han		
_	•	-			5. Proper reheating prod	cedure for hot holding	(165°F in 2		_				-	15. No bare hand conta	act with	ready to eat foods o	r approved	
		~			Hours)					~				alternate method prope Gloves and uter	erly follo	wed (APPROVED	YN)	
	6. Time as a Public Health				6. Time as a Public Hea	alth Control; procedure							Highly Susceptible Populations					
					Ар	proved Source				~	,			16. Pasteurized foods u Pasteurized eggs used			rered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									<u> </u>								
	~				destruction McClair	ות anadanerated, para ו	inc								Ch	emicals		
	~				8. Food Received at pro	oper temperature				~	,			17. Food additives; ap & Vegetables	proved a	nd properly stored;	Washing Fruits	
	<u> </u>					n from Contamination	•		-		,			Water 18. Toxic substances p	properly i	identified, stored an	d used	
					9. Food Separated & pr	rotected, prevented dur				•				Stored low and s				
	~				preparation, storage, dis	1 5/ 0	11 1 1			-				10 W / C		/ Plumbing	1	
	~				10. Food contact surfact Sanitized at <u>200</u>		leaned and			~	,			19. Water from approv backflow device <b>City approve</b>		e; Plumbing install	ed; proper	
					11. Proper disposition of	of returned, previously	served or				,			20. Approved Sewage/ disposal		ater Disposal System	m, proper	
	Priority Foundation I tems (2 Poi						vinte	wiele	tion	Pag		Car	*	10 days	_	_		
0 U	I N	N O	N A	C O		n of Knowledge/ Pers	· · · · · · · · · · · · · · · · · · ·	R	_	I C	N	N A	C 0			e Control/ Identific	ation	R
Т				S	21. Person in charge pro	esent, demonstration o	f knowledge,		]		_		S	27. Proper cooling met	•			
					and perform duties/ Cer 3 22. Food Handler/ no u	0				~				Maintain Product Tem	perature			
	~				4		ersonner		_	~				<ul> <li>28. Proper Date Marki</li> <li>Good date labels</li> <li>29. Thermometers pro-</li> </ul>	s	-	ed: Chemical/	
					Safe Water, Reco		Thermal test strips Digital thermo, strips current						eu, enennear					
					23. Hot and Cold Water							Permit Requirement, Prerequisite for Operation						
	~		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~	,			30. Food Establishme Posted and c		-	ent/ insp posted		
	<b>`</b>				Commerical	with Approved Proce	dures			<u> </u>						ment, and Vendin	g	
					25. Compliance with V HACCP plan; Variance	e obtained for specializ	ed							31. Adequate handwas supplied, used	shing fac	ilities: Accessible a	nd properly	
					processing methods; ma Temps taken 3>	k daily	S			~				Equipped		-		
					Con	sumer Advisory				~	,			32. Food and Non-food designed, constructed,			e, properly	
					26. Posting of Consume foods (Disclosure/Rem				╞		,			33. Warewashing Faci Service sink or curb cl			used/	
			_	_	On labels, pastry do	oor						1.0		Equipped		• •		
O U	I N	N O	N A	C O		nt) Violations Requi		R R	(	ot to 1 D I U N	Ν	ed 90 N A	0 Da C 0	ys or Next Inspection		ever Comes First		R
T		0		š	34. No Evidence of Ins				1	r	, ,		s	41.Original container l				
╞					animals 35. Personal Cleanlines	ss/eating, drinking or to	obacco use	+		V			1		Physic	al Facilities		
╞					36. Wiping Cloths; pro	perly used and stored		+		~	·			42. Non-Food Contact	•			
╞	~				Using spray bo 37. Environmental cont			+	$\vdash$	~	·			43. Adequate ventilation	on and li	ghting; designated a	areas used	
╞	~				38. Approved thawing Refrigerator	method		+	╞	~	·			44. Garbage and Refus	se proper	ly disposed; faciliti	es maintained	
						er Use of Utensils			1		$\square$			45. Physical facilities i	installed,	, maintained, and cl	ean	
					39. Utensils, equipment dried, & handled/ In us					~	,			46. Toilet Facilities; pr Stocked and			l, and clean	
┝					40. Single-service & sin				╞		+		$\left  - \right $	47. Other Violations				
1	1				and used						~							

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Gurpreet Dhaliwal	<sup>Print:</sup> Gurpreet Dhaliwal	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment 7 Elever		Physical A <b>4949</b> (		City/State: Rockwal		Page <u>2</u> of <u>2</u>					
		1	TEMPERATURE OBSERVA								
Item/Location		Temp	Item/Location	Temp	Item/Location	Temp					
Beer wic		33	Sandwich/fruit coole			34/35					
	erage wic	34	Mini melts	-17.1							
•	resso Milk	39	Rolling grills 1&2	2	Pizza, wings	137/140					
C	old well		Hot dog/chix&waffle	<b>)</b> 146/157	Mini tacos/chz sandwich	<b>es</b> 138/144					
	Milk	39	Taco&chz/chz taquite	<b>)</b> 153/155	UC freezer htt	22					
Hazel	nut creamer	39	Rolling grill 3	Off	UC grill items	39					
Chili/	/nacho chz	140/140	Glass door Ice	0.3	UC pizza cooler	· 40					
	Pico	40	Icecream freeze	r 0.4	WIF htt	-35					
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS						
	INSPECTION OF YOUR ES			TON IS DIRE	CTED TO THE CONDITIONS OBSERVE	D AND					
Re	estrooms equipped t	emp grea	ater than 100 in each room								
45 Be	er WIC, general de	tail cleani	ng under shelves								
	-		ater than 100 throughout k	tchen							
3c	omp sink not set up	, 121, qu	at sani 200ppm								
	Great practice to hang mop head to drip dry over mop sink										
	Chemicals stored separately by mop sink										
	WIF looks great, temp was -35, all items htt										
	Allergen label located on self serve pastry door										
	Using gloves to handle Rte foods										
	Food arrives frozen, heated to corporate desire temps and hot held at 135 or higher										
Grill items hot held for 2hrs max Wings and tacos held max of 2hrs, pizza held max of 1hr											
								0			
	Pizza utensils cleaned after every use Ovens are spotless, keep up the good work										
	Roller tongs are cleaned once every 4hrs or as needed										
	Using yellow digital thermo, strips are current Not using UC hold holding cabinets next to tabacco shelves										
	Not using UC hold holding cabinets next to tabacco shelves										
	Cooking wings during inspection, temp observed 203										
All	Air curtains confirmed operational at all exterior doors										
Received by: (signature)	See abov	/e	See ab	ove	Title: Person In Charge/ Ow	/ner					
Inspected by: (signature)		<u> </u>	<b>Richard</b>								
	7)WU	ST			Samples: Y N # co	llected					
orm EH-06 (Rev	vised 09-2015)										