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

Dat 11		7/2	24		Time in: 11:30	Time out: 12:05	License/FS2			7				CPFM 1	Food handlers	Page <u>1</u> of <u>2</u>	<u>!</u>
					tion: 1-Routine	2-Follow Up			_		ıvesti	gatio	on	5-CO/Construction	6-Other	TOTAL/SCOR	E
				Nan	ne:		Contact/Owner	Nam	e:					Number of Repeat Viola ✓ Number of Violations C	tions:		
Fer		al A		ess:			Levi Le		I	Hood	<u> </u>	Τ,	Greas		Follow-up: Yes	0/100/	4
					kwall, TX		Pest monthly			/a			Vill pro	ovide	No 🗸		
Mar					Status: Out = not in co points in the OUT box for	mpliance IN = in co	m Mark	$\mathbf{NO} = \mathbf{n}$						oplicable COS = corrected on so ox for IN , NO , NA , COS Mari	site $\mathbf{R} = \text{repeat vio}$ \mathbf{k} an \mathbf{X} in appropriat		h
C	1.		Gt.		Prio	rity Items (3 P	oints) violation	ıs Req	<i>juire</i>					ive Action not to exceed 3 day	VS		
O U	I I N	nce N O	N A	C O		perature for Foo		R	H	0	nplian I N N C	N	C	Fmple	ovee Health		R
T	-``	Ŭ		Š	(F = d 1. Proper cooling time a	egrees Fahrenheit) and temperature			H	T	., .	-	s	12. Management, food employ	•	employees:	
	•	/				r				•				knowledge, responsibilities, an		i i j i i j	
					2. Proper Cold Holding	temperature(41°F	7/ 45°F)							13. Proper use of restriction an eyes, nose, and mouth	nd exclusion; No dis	charge from	
					3. Proper Hot Holding t	(125°E		4		'				Employee health form	n posted		
	_	/													tamination by Han		
	(/			4. Proper cooking time					•				14. Hands cleaned and proper			
	(/			5. Proper reheating products)	cedure for hot hold	ling (165°F in 2			•	/			15. No bare hand contact with alternate method properly follo Gloves	•	1.1	
	/				6. Time as a Public Hea Using for tapioca pearls	alth Control; proce , discarded every 4	dures & records 4 hours								eptible Populations		
					Δn	proved Source				٦,				16. Pasteurized foods used; pro Pasteurized eggs used when re		fered	
1							ourou Food in							i asteurized eggs used when re			
	/				7. Food and ice obtaine good condition, safe, ar destruction Sysco	d irom approved s id unadulterated; p	parasite							Ch	nemicals		
	/				8. Food Received at pro Checking	oper temperature					/			17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits	
					Protection	from Contamina	ation			•	/			18. Toxic substances properly Stored low and separate		nd used	
	/				9. Food Separated & pr preparation, storage, dis		during food								r/ Plumbing		
	/				10. Food contact surfact Sanitized at 200		s; Cleaned and		ľ				Γ	19. Water from approved source backflow device City approved	ce; Plumbing install	led; proper	
					11. Proper disposition of reconditioned	-	usly served or		-					20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
					reconditioned Disc	ard				•				disposar			
	_				Du.	owitz Foundati	on Itoma (2 D	ointo)	1-4:-	D		C				
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/ P	Personnel	R) vio	0	ons Re	N	C	rective Action within 10 days Food Temperature		cation	R
U		N O	N A			of Knowledge/ P	Personnel on of knowledge,	R) vio	O U T	I N	N	CO		e Control/ Identific		R
U		N O	N A		Demonstration 21. Person in charge preand perform duties/ Cer	of Knowledge/Pesent, demonstration	Personnel on of knowledge, ger (CFM)	R	vio	O U T	I N C	N	CO	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels	e Control/ Identificed; Equipment Adeeddisposition	equate to	R
U		N O	N A		Demonstration 21. Person in charge pr and perform duties/ Cer 1 22. Food Handler/ no u	n of Knowledge/ Pesent, demonstrativitified Food Managnauthorized person	Personnel on of knowledge, ger (CFM) as/ personnel	R	s) vio	O U T	I N C	N	CO	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of	e Control/ Identificed; Equipment Adeed disposition	equate to	R
U		N O	N A		Demonstration 21. Person in charge properties of the person of the pers	n of Knowledge/ Pesent, demonstrative tiffied Food Manage nauthorized personerdkeeping and For Labeling	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package	R	e) vio	O U T	I N C	N	CO	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and C Good date labels 29. Thermometers provided, at Thermal test strips	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrates Control	equate to	R
U		N O	N A		Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	n of Knowledge/ Pesent, demonstration triffied Food Manage nauthorized person rdkeeping and For Labeling ravailable; adequate sure vailable (shellstock vailable (shellstock person of the control of the	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package tte pressure, safe	R) vio	O U T	I N C	N	CO	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and a Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip	e Control/ Identificed; Equipment Adeed disposition ccurate, and calibrate OS CURRENT Prerequisite for Omit/Inspection Current	equate to	R
U		N O	N A		Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the perf	esent, demonstration tiffed Food Manage nauthorized person redkeeping and Formatical Labeling ravailable; adequation and the surfer of the sur	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package tte pressure, safe t tags; parasite	R) vio	O U T	I N C	N	CO	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equi	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate OS CURRENT Prerequisite for O mit/Inspection Current	requate to ted; Chemical/ peration rent/ insp posted	R
U		N O	N A		Demonstration 21. Person in charge properties and perform duties. Cert 1 22. Food Handler no und 3 Safe Water, Reconstruction 15, good press 24. Required records and destruction); Packaged Commercial	n of Knowledge/ Pesent, demonstrative fifted Food Manage nauthorized person redkeeping and For Labeling revailable; adequable (shellstock Food labeled with Approved Prariance, Specialize to obtained for special processors of the special processors of t	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package te pressure, safe a tags; parasite cocedures ded Process, and ialized	R) vio	O U T	I N C	N	CO	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, as Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate OS CURRENT Prerequisite for O mit/Inspection Current	requate to ted; Chemical/ peration rent/ insp posted	R
U		N O	N A		21. Person in charge properties and perform duties / Cer 1 22. Food Handler / no u 3 Safe Water, Reco 23. Hot and Cold Water 115, good press 24. Required records as destruction); Packaged Commercial Conformance vith V HACCP plan; Variance processing methods; manual processing methods; ma	n of Knowledge/ Pesent, demonstrative fifted Food Manage nauthorized person redkeeping and For Labeling revailable; adequable (shellstock Food labeled with Approved Prariance, Specialize to obtained for special processors of the special processors of t	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package te pressure, safe a tags; parasite cocedures ded Process, and ialized	R) vio	O U T	I N C	N	CO	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and of Good date labels 29. Thermometers provided, and Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used	e Control/ Identificed; Equipment Adeed disposition ccurate, and calibrate S CURRENT Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible act surfaces cleanable	requate to ted; Chemical/ peration rent/ insp posted ag und properly	R
U		N O	N A		21. Person in charge properties and perform duties / Cer 1 22. Food Handler / no u 3 Safe Water, Reco 23. Hot and Cold Water 115, good press 24. Required records as destruction); Packaged Commercial Conformance vith V HACCP plan; Variance processing methods; manual processing methods; ma	esent, demonstration of Knowledge/ Present, demonstration of Knowledge/ Present, demonstration of Knowledge Processor of Cabeling and Formal Cabeling of Cabeling	on of knowledge, ger (CFM) ns/ personnel ood Package te pressure, safe tags; parasite cocedures d Process, and ialized trions or under cooked	R) vio	O U T	I N C	N	CO	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perr Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for the supplied of the suppli	e Control/ Identificed; Equipment Adeed disposition ccurate, and calibrate S CURTENT Prerequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible a cct surfaces cleanable destalled, maintained, stalled, maintained,	requate to ted; Chemical/ peration rent/ insp posted ng and properly e, properly	R
U				S	21. Person in charge properties of the content of t	esent, demonstrative tified Food Manage nauthorized person redkeeping and For Labeling revailable; adequasure vailable (shellstock Food labeled with Approved Prariance, Specialize to obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate)	on of knowledge, ger (CFM) ns/ personnel ood Package te pressure, safe tags; parasite rocedures ed Process, and ialized tions or under cooked / Allergen Label	R		O U T	I N C	N A	C O O S S S S S S S S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perr Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in	e Control/ Identificed; Equipment Adeed disposition and calibrates Current Prerequisite for Omit/Inspection Current and Vendin cilities: Accessible a ct surfaces cleanable distalled, maintained, facility provided	requate to ted; Chemical/ peration rent/ insp posted ng and properly e, properly	
U		N O	N A		21. Person in charge properties of the control of t	esent, demonstrative tified Food Manage nauthorized person redkeeping and For Labeling revailable; adequasure vailable (shellstock Food labeled with Approved Prariance, Specialize to obtained for specianufacturer instructions sumer Advisory er Advisories; raw inder/Buffet Plate)	connel on of knowledge, ger (CFM) as/ personnel cod Package ate pressure, safe at tags; parasite cocedures ad Process, and alalized citions or under cooked Allergen Label	R		O U T		N A	C O S S	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning fequipped sys or Next Inspection, Which	e Control/ Identificed; Equipment Adeed disposition and calibrates Current Prerequisite for Omit/Inspection Current and Vendin cilities: Accessible a ct surfaces cleanable distalled, maintained, facility provided	requate to ted; Chemical/ peration rent/ insp posted ng and properly e, properly	R
UTT		N	N	S	21. Person in charge properties of the content of t	esent, demonstrative tiffed Food Manage nauthorized person redkeeping and For Labeling ravailable; adequasure vailable (shellstock Food labeled with Approved Prariance, Specialized anufacturer instructions and for special special person reduced by the Advisory variable (shellstock Food labeled with Approved Prariance, Specialized anufacturer instructions and for special person reduced by the Advisories; raw and reduced by the Advisories and reduced by the A	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package ate pressure, safe at tags; parasite rocedures ad Process, and ialized tions or under cooked of Allergen Label equire Correction nation rodent/other	R		O U T	I N C	N A	900 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning fequipped sys or Next Inspection, Which	e Control/ Identificed; Equipment Adeed; Equipment Adeed disposition ccurate, and calibrates Current Prerequisite for Omit/Inspection Current pment, and Vending cilities: Accessible and ct surfaces cleanable deduction current facility provided control of the co	requate to ted; Chemical/ peration rent/ insp posted ng and properly e, properly	
UTT		N	N	S	21. Person in charge properties of the content of t	esent, demonstrative tiffed Food Manage nauthorized person redkeeping and For Labeling ravailable; adequasure vailable (shellstock Food labeled with Approved Prariance, Specialized anufacturer instructions and for special special person reduced by the Advisory variable (shellstock Food labeled with Approved Prariance, Specialized anufacturer instructions and for special person reduced by the Advisories; raw and reduced by the Advisories and reduced by the A	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package ate pressure, safe at tags; parasite rocedures ad Process, and ialized tions or under cooked of Allergen Label equire Correction nation rodent/other	R		O U T	I N C	N A	900 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and C Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning fine Equipped and the strip of the stri	e Control/ Identificed; Equipment Adeed; Equipment Adeed disposition ccurate, and calibrates Current Prerequisite for Omit/Inspection Current pment, and Vending cilities: Accessible and ct surfaces cleanable deduction current facility provided control of the co	requate to ted; Chemical/ peration rent/ insp posted ng and properly e, properly	
UTT		N	N	S	21. Person in charge properties of the content of t	esent, demonstration of Knowledge/ Present, demonstration of Food Manage nauthorized person or cheeping and Formal Labeling or available; adequasure valiable (shellstock Food labeled with Approved Practiance, Specializes obtained for special production of Food Contamination, seleating, drinking perly used and store per sent of Food Contamination, seleating, drinking perly used and store production of Food Contamination, seleating, drinking perly used and store contamination, selection of Food Contamination of Food Contamin	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package ate pressure, safe at tags; parasite rocedures ad Process, and ialized distributions or under cooked // Allergen Label require Corrective nation rodent/other or tobacco use	R		O U T	I N C	N A	900 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and C Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning fine Equipped and the strip of the stri	e Control/ Identifice disposition ccurate, and calibrate DS CURPENT Prerequisite for O mit/Inspection Curre pment, and Vendine cilities: Accessible a ct surfaces cleanable destalled, maintained, facility provided never Comes First dentification (Bulk Food) cal Facilities	requate to ted; Chemical/ peration rent/ insp posted ng and properly e, properly	
UTT		N	N	S	21. Person in charge properties of the control of t	esent, demonstration in the first of Knowledge/ Present, demonstration in the first of Food Managemauthorized person redkeeping and Formal Labeling and Formal Labeling reversible in the first of Food labeled with Approved Presentation of Food Contamination, see a contamination, see and store of Food Contamination, see and s	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package ate pressure, safe at tags; parasite rocedures ad Process, and ialized distributions or under cooked // Allergen Label require Corrective nation rodent/other or tobacco use	R		O U T	I N C	N A	900 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped and Inspection which the South Physical Phys	e Control/ Identificed; Equipment Adeed; Equipment Adeed disposition ccurate, and calibrate of Current Prerequisite for Omit/Inspection Current pment, and Vending cilities: Accessible and ct surfaces cleanable of the control of the	requate to ted; Chemical/ peration rent/ insp posted ag und properly e, properly used/	
UTT		N	N	S	21. Person in charge properties of the control of t	esent, demonstrative tified Food Manage nauthorized person redkeeping and For Labeling revisible; adequasure valiable; adequasure valiable (shellstock Food labeled with Approved Prariance, Specialize obtained for specianufacturer instructions and Food Contamine et contamination, seeating, drinking perly used and storbttles amination	Personnel on of knowledge, ger (CFM) ns/ personnel ood Package ate pressure, safe at tags; parasite rocedures ad Process, and ialized distributions or under cooked // Allergen Label require Corrective nation rodent/other or tobacco use	R		Not to	I N C	N A	900 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equij 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning fequipped sys or Next Inspection, Which 41. Original container labeling Physic 42. Non-Food Contact surfaces	e Control/ Identifice disposition ccurate, and calibrate OS CURPENT Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a cct surfaces cleanable de distalled, maintained, facility provided hever Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a	equate to ted; Chemical/ peration rent/ insp posted ag and properly used/	
UTT		N	N	S	21. Person in charge property and perform duties / Cer 1 22. Food Handler / no u 3 Safe Water, Reco 23. Hot and Cold Water, 15, good press 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material processing methods in the conformance of the confor	esent, demonstrative tified Food Manage nauthorized person redkeeping and For Labeling revisible; adequasure valiable; adequasure valiable (shellstock Food labeled with Approved Prariance, Specialize obtained for specianufacturer instructions and Food Contamine et contamination, seeating, drinking perly used and storbttles amination	on of knowledge, ger (CFM) ns/ personnel ood Package te pressure, safe tags; parasite rocedures ed Process, and ialized tions or under cooked / Allergen Label equire Corrective nation rodent/other or tobacco use	R		Not to	I N C	N A	900 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perr Posted & current Utensils, Equij 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning fequipped sys or Next Inspection, Which Food Idea 141. Original container labeling Physic 42. Non-Food Contact surfaces 43. Adequate ventilation and line 143. Adequate ventilation and line 144. Original container labeling 145.	e Control/ Identifice ed; Equipment Ade ed; Equi	requate to ted; Chemical/ peration rent/ insp posted and properly used/ areas used ies maintained	
UT		N	N	S	21. Person in charge property and perform duties / Cer 1 22. Food Handler / no u 3 Safe Water, Reco 23. Hot and Cold Water, 15, good press 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; material processing methods in the conformance of the confor	esent, demonstration tified Food Manage mauthorized person redkeeping and For Labeling revailable; adequasure validable (shellstock Food labeled with Approved Prariance, Specialize to obtained for special and acturer instruction of Food Contamine to Co	on of knowledge, ger (CFM) ns/ personnel ood Package te pressure, safe tags; parasite rocedures ed Process, and ialized tions or under cooked / Allergen Label equire Corrective nation rodent/other or tobacco use red	R		O U T T O U T T	I N C	N A	00 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perm Posted & current Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped sys or Next Inspection, Which Food Id. 41. Original container labeling 42. Non-Food Contact surface: 43. Adequate ventilation and life 44. Garbage and Refuse proper	e Control/ Identifice disposition ccurate, and calibrate os Current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a ct surfaces cleanable distalled, maintained, facility provided never Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a rly disposed; faciliti I, maintained, and cle constructed, supplied	requate to ted; Chemical/ peration rent/ insp posted ag und properly used/ areas used ies maintained iean	
UTT		N	N	S	21. Person in charge properties of the content of t	esent, demonstrative tified Food Manage nauthorized person redkeeping and For Labeling revailable; adequasure ravailable; adequasure ravailable; adequasure ravailable (shellstock Food labeled with Approved Prariance, Specialize obtained for specianufacturer instructs sumer Advisory er Advisories; raw inder/Buffet Plate) and Violations Research of Food Contamine ect contamination, s/eating, drinking perly used and storptiles amination method er Use of Utensils it, & linens; properlie utensils; properlie utensils; properlie	on of knowledge, ger (CFM) ns/ personnel ood Package the pressure, safe tags; parasite rocedures and Process, and ialized ritions or under cooked // Allergen Label require Corrective nation rodent/other or tobacco use red	R		O U T T O U T T	I N C	N A	00 Da	27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, at Thermal test strips Digital thermo, strip Permit Requirement, 30. Food Establishment Perr Posted & current Utensils, Equij 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning fequipped at 24. Original container labeling Physic 42. Non-Food Contact surface: 43. Adequate ventilation and life 44. Garbage and Refuse proper 45. Physical facilities; properly 64. Toilet Facilities; properly 64.	e Control/ Identifice disposition ccurate, and calibrate os Current Prerequisite for O mit/Inspection Curr pment, and Vendin cilities: Accessible a ct surfaces cleanable distalled, maintained, facility provided never Comes First dentification (Bulk Food) cal Facilities s clean ighting; designated a rly disposed; faciliti I, maintained, and cle constructed, supplied	requate to ted; Chemical/ peration rent/ insp posted ag und properly used/ areas used ies maintained iean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Vivian Le	Print: Vivian Le	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishn Feng	ment Name:	Physical A		ity/State: Rockwal	l Tx	License/Permit # FS2023-7	Page <u>2</u> of <u>2</u>				
reng	Ona	2300	TEMPERATURE OBSERVAT		i, i X	1 02020 7					
Item/Loca		Temp	Item/Location	Temp	Item/Loc	ation	Temp				
Reach	ı in		Inside cold top								
	Oat milk	38	Lactaid	38							
Ta	pioca pearls	38	Coconut milk	38							
l	Using tphc		3 door refrigerator								
	Cold top		Milk	36							
	Strawberry	37	Pearls	36							
	Kiwi purée	37									
Su	mmer melon	37	Cooking pearls	N/a							
Item	LAN BURDECTION OF WOLD FO		SSERVATIONS AND CORRECTIVE			THE GOVERNMENT OF GREEN	DATED AND				
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTI I F	ON IS DIRE	CTED TO T	THE CONDITIONS OBSE.	RVED AND				
	Restrooms equipped t	emp grea	ater than 108 in each room								
	Hand sinks equipped,	temp gre	eater than 100 throughout kit	chen							
			ing quick sanitizer in spraybo	-		nt					
	Quick San Sanitizer, 2	200ppm -	confirmed use on food cont	act surfa	aces						
	Ice machine looks gre	at for this	s inspection, good job keepir	ng it clea	ned						
	Pitchers are rinsed be	tween ea	ach order, w/r/s every 3-4 ho	urs							
	Using tphc for pearls,	discarde	d every 4 hours								
	Storing eggs for baked products on bottom shelf										
	Hair restraints in use, digital thermo onsite										
	All food contact surfaces cleaned every 4 hours or as needed										
	Dumpster enclosure looks great										
	Self serve sleeved stra	aws									
Received (signature)		/ <u>e</u>	See abo)\/A		Title: Person In Charge	e/ Owner				
Inspected	_		Print:								
(signature)		\sim \sim	Richard	1 1:11							