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

Date: 12/23/24		4	Time in: Time out: 12:50 1:45			License/Permit # FS-0002748							CPFM 1	Food handlers	Page 1 of	2	
Purpose of Inspection: 1-Routine 2-Follow Up				3-Complaint 4-Investigation					atio	n	5-CO/Construction 6-Other TOTAL/SC		RE				
						act/Owner Name: ongstreet							Number of Repeat Violat Number of Violations CO				
Physical Address: Pest control: 225 E Ralph Hall Pkwy Ecolab 12/10/24							ood r cleaner	12/13/24			e trap :/ waste oil 1 raps will provide 1	Follow-up: Yes 🖊 No 🗌	10/90	/A			
Mark				Status: Out = not in co points in the OUT box for	ompliance IN = in of the each numbered its	compliance em			ot obse					plicable COS = corrected on s ox for IN , NO , NA , COS Mark	site \mathbf{R} = repeat vio k an \mathbf{X} in appropriate		tch
Comm	liono	o Cto	tua	Prio	ority Items (3	Points) vio	olations	Requ		<i>mme</i> Comp				ive Action not to exceed 3 day	28		
Compliance Status					R	1) I J N	N	N A	C	Emplo	oyee Health		R			
T	1. Proper cooling time and temperature See										S	12. Management, food employ knowledge, responsibilities, an		employees;			
	2. Proper Cold Holding temperature(41°F/ 45°F)							~				13. Proper use of restriction an		charge from			
~	See See							~				eyes, nose, and mouth					
	/			Proper Hot Holding temperature(135°F) Proper cooking time and temperature											tamination by Han		
	~			See			in 2			/				14. Hands cleaned and properl15. No bare hand contact with			
	/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)						/				alternate method properly follo Gloves & utensils			
V				6. Time as a Public Hea	alth Control; proc	cedures & re	ecords								eptible Populations		
					proved Source					•				16. Pasteurized foods used; pro Pasteurized eggs used when red Eggs		fered	
V				7. Food and ice obtaine good condition, safe, at destruction US Foo	nd unadulterated;	source; Food parasite	d in							Ch	nemicals		
~	,			8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved a & Vegetables Water	and properly stored;	Washing Fruits	
				Protection	n from Contamir	nation				/				18. Toxic substances properly: Stored low and separat		d used	
V	,			9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water	r/ Plumbing		
-	,			10. Food contact surfact Sanitized at 200			and			~				19. Water from approved source backflow device City approved	ce; Plumbing installe	ed; proper	
~	•	11. Proper disposition of returned, previously served or reconditioned Discarded					or			/				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
			_														
				Pri	ority Founda	tion Items	s (2 Poi			_		_		rective Action within 10 days			
O I U N	N O	N A	C O S	Demonstration	n of Knowledge/	Personnel	Ì	ints)	1	tions I I N	Req N O	n N A	C C O S	rective Action within 10 days Food Temperature		ation	R
O I N N T		N A	О	Demonstration 21. Person in charge pr and perform duties/ Ce 1	n of Knowledge/ esent, demonstrat rtified Food Mana	Personnel tion of knowlager (CFM)	ledge,		1	I J N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Jay Longstreet	Print: Jay Longstreet	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill SIT	Business Email:

Form EH-06 (Revised 09-2015)

P - 121		T 70 . 1 . 4			N: (G:)		Tr: (D :: #	D. C. C.		
	ment Name: nial Oaks of Rockwal	Physical A	Ralph Hall Pkwy		City/State: Rockwa	ıll. Tx	License/Permit # FS-0002748	Page <u>2</u> of <u>2</u>		
			TEMPERATURE C			- ,				
Item/Loc		Temp	Item/Location		Temp	Item/Loc	ation	Temp		
2Door	freezer htt	12								
3 dc	or refrigerator	39								
	Milk	39								
	Butter	38								
Che	eddar Cheese	38								
Raw chicken		38								
	Mac & chz	40								
		OI	SERVATIONS AND CO	ORRECTIV	E ACTIO	NS				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Restrooms equipped and temp greater than 104									
	Hand sinks equipped, greater than 110 throughout kitchen									
	3comp sink not setup, 119 quat sani 200ppm									
	Dishwasher confirmed 100ppm									
	Steam table inoperative		d and set aside							
	Tea urn nozzles clean	ed daily								
	Installed prep sink with soap / papertowels in place of server station									
34	Fruitflies observed at dishwasher and handsink by flattop grill									
40	Tin foil uncleanable, to change foil daily under stovetop or remove									
28	Red sani buckets filled at 3 comp sink Discard rice and gumbo, no food labels observed									
	Using sleeved jumbo			will mov	e to all	disposab	ole plateware, cutlery	/		
28	,					•	р.а.са. с, сас.	<u>'</u>		
 Discarded small whole tomatoes, expired 5 days prior to todays date 32cos Observed rough cutting boards blue and yellow, code requires smooth, time to resurface 								eplace		
42/45										
Received (signature)		/e	Print: See	abo	ove		Title: Person In Charge/ O	wner		
Inspected (signature)	~ (L)	Cτ	Print: Rich	nard		SIT				
orm EH-06	6 (Revised 09-2015)	سارك					Samples: Y N # co	ollected		