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: 11/26/24			Time in: 9:45	Time out: 11:00		FS-0003957							3	Food handlers	Page 1	of <u>2</u>		
	Purpose of Inspection: 1-Routine 10-4 2-Follow Up 3-Comple Establishment Name: Contact/Owner								tion		5-CO/Construction 6-Other Number of Repeat Violations:		TOTAL/SO	CORE				
Fable & Fire Matt / Vaness						sa Colman					✓ Number of Violations COS:		15/85	5/R				
104 San Jacinto Rockwall, Tx Terminex monthly							Blanco 5/2024 Fa				Fat	boy	ys 10/24 No					
Ma	rk tl	Com he ap	plia prop	riate	points in the OUT box for	each numbered iter	n Ma		che	ckma	ark in	appr	opriat	te bo		site \mathbf{R} = repeat vio	e box for R	Vatch
0	Î	N					R	1	O	ompli I	ance N	e Status N C	us C				R	
U T	N	0	A	o s	(F = d)	F = degrees Fahrenheit) U N O A O Employee Health		employees:										
3					See	me and temperature 12. Ma knowle		knowledge, responsibilities, and reporting										
3					2. Proper Cold Holding See	temperature(41°F)	/ 45°F)				~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Health employee form posted			
	/				3. Proper Hot Holding See	temperature(135°F										ntamination by Han	ıds	
		/			4. Proper cooking time						~				14. Hands cleaned and proper	•		
		~			5. Proper reheating pro- Hours) See	cedure for hot hold	ling (165°F in 2	:			~				15. No bare hand contact with alternate method properly follows:			
	/				6. Time as a Public Hea	alth Control; proce	dures & record	s								eptible Populations		
					Ар	proved Source					~				16. Pasteurized foods used; pr Pasteurized eggs used when re N/a		fered	
	~				7. Food and ice obtaine good condition, safe, at destruction Gordon	nd unadulterated; p 18									C	hemicals		
	~				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruit	s
					Protection	ı from Contamina	ntion				~				18. Toxic substances properly Stored low	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, di	splay, and tasting	-									r/ Plumbing		
	~				10. Food contact surfact Sanitized at 200		s; Cleaned and				~			ļ	19. Water from approved sour backflow device City approved	-		
	~				11. Proper disposition of reconditioned Disca	of returned, previou ard	usly served or				~				20. Approved Sewage/Wastev disposal	water Disposal System	m, proper	
0	T	N	N	C	Pri				•			_			rective Action within 10 days	s		D
O U T	I N	N O	N A	C O S	Demonstration	ority Foundati n of Knowledge/ P	on Items (2 Personnel	R	•	olat O U T	ions I N	Req N O	N	Cor.	•	s re Control/ Identific	ation	R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer 3	ority Foundati n of Knowledge/ P esent, demonstration rtified Food Manag	cersonnel on of knowledger (CFM)	R	•	O U	I	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific ed; Equipment Adec e		R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer	ority Foundati n of Knowledge/ P esent, demonstration rtified Food Manag	cersonnel on of knowledger (CFM)	R	•	O U	I N	N	N	C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels	ed; Equipment Adece edisposition	quate to	R
U	I N	N O	N A	0	Demonstration 21. Person in charge pr and perform duties/ Cer 3	ority Foundati n of Knowledge/ P esent, demonstratic rtified Food Manag nauthorized persor	on Items (2 Personnel on of knowledg ger (CFM)	R	•	U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips	re Control/ Identificed; Equipment Adece edisposition	quate to	R
U	I N	N O	N A	0	21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr	ority Foundati n of Knowledge/ P esent, demonstration rtified Food Manage nauthorized persor rdkeeping and For Labeling r available; adequate essure	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package tte pressure, saf	e,	•	0 U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement	re Control/ Identificed; Equipment Adece edisposition accurate, and calibrate of Quattests	quate to ed; Chemical/	
U	I N	N O	N A	0	21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records av destruction); Packaged	ority Foundati n of Knowledge/ P esent, demonstration rtified Food Manage nauthorized persor rdkeeping and For Labeling r available; adequate essure vailable (shellstock	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package tte pressure, saf	e,	•	0 U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no	re Control/ Identificed; Equipment Adece edisposition accurate, and calibrate of Quat test so prerequisite for O	quate to ed; Chemical/	
U	I N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Ceres 3 22. Food Handler/ no under the conformation of the conform	ority Foundati n of Knowledge/ P esent, demonstration rtified Food Manage nauthorized person rdkeeping and Fo Labeling r available; adequa essure vailable (shellstock Food labeled with Approved Pr	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package te pressure, saf tags; parasite	e,	•	0 U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi	re Control/ Identificed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrate D quat test S, Prerequisite for Omit/Inspection Curricument, and Vendin	quate to ed; Chemical/ ctrips peration ent/ insp poste	
U		N O	N A	0	21. Person in charge pr and perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records av destruction); Packaged Commercial Conformance vi 25. Compliance with V HACCP plan; Variance processing methods; me	ority Foundati n of Knowledge/ P esent, demonstration riffed Food Manage nauthorized person rdkeeping and For Labeling r available; adequate essure vailable (shellstock Food labeled with Approved Pr ariance, Specialize e obtained for specianufacturer instruct	on Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package te pressure, safe tags; parasite cocedures ded Process, and ialized	e,	•	0 U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped	re Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrated Discourate, and calibrated Discourate for Omit/Inspection Curricular and Vendin cilities: Accessible a	ed; Chemical/ ctrips peration ent/ insp poste	
U		N O	N A	0	21. Person in charge pr and perform duties/ Cer 3 22. Food Handler/ no u Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records and destruction): Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m	ority Foundati n of Knowledge/ P esent, demonstration rtified Food Manage nauthorized person rdkeeping and Fo Labeling r available; adequa essure vailable (shellstock Food labeled with Approved Pr ariance, Specialize obtained for specianufacturer instruc sumer Advisory	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package te pressure, safe tags; parasite rocedures de Process, and failized tions	e, e	•	0 U T	I N	N	N	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use	re Control/ Identificed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrated Discourate, and calibrated Discourate for Omit/Inspection Curricular and Vendin cilities: Accessible accurate surfaces cleanable edict surfaces cleanable edicates and surfaces cleanable edicts.	ed; Chemical/ ctrips peration ent/ insp poste g nd properly	
U		N O	N A	0	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On menu, ingredien	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent, demonstration of Knowledge Pesent of Labeling and Foundation of Labeling	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package te pressure, safe tags; parasite cocedures od Process, and talized tions or under cooke / Allergen Labe	e, e dd ell		2 2		NO	N A	COSS	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, not Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fast supplied, used Equipped 32. Food and Non-food Contained designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Not confirmed	re Control/ Identifice ed; Equipment Adece ed disposition accurate, and calibrat D quat test s Prerequisite for O mit/Inspection Curr ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	ed; Chemical/ ctrips peration ent/ insp poste g nd properly	
U		N O	N A	0	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records as destruction); Packaged Commercial Conformance vith V HACCP plan; Variance processing methods; model of the conformance of the c	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent, demonstration of Knowledge Pesent of Labeling and Foundation of Labeling	con Items (2 Personnel On of knowledg ger (CFM) Ins/ personnel Ond Package Ite pressure, safe It tags; parasite Focedures Ited Process, and italized tions Or under cooke / Allergen Labe	e, e dd ell		2 2	V to E.	NO	N A A A A A A A A A A A A A A A A A A A	COSS	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, not Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Not confirmed by or Next Inspection, Which	re Control/ Identifice ed; Equipment Adece ed disposition accurate, and calibrat D quat test s Prerequisite for O mit/Inspection Curr ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	ed; Chemical/ ctrips peration ent/ insp poste g nd properly	
OUT		N	A	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records as destruction); Packaged Commercial Conformance vi 25. Compliance with V HACCP plan; Variance processing methods; m. Con 26. Posting of Consumfoods (Disclosure/Rem On menu, ingredier Core Items (1 Poir Prevention) 34. No Evidence of Ins	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent, demonstration of Knowledge Pesent of Knowledge Pesent of Food Manager available; adequates a coltained for special personal of the Montager of Advisory of Food Contamined Food Contamined Contamination, and Knowledge Pesent of Food Contamination, of Knowledge Pesent of Food Contamination, and Knowledge Pesent of Food Contamination, of Knowledge Pesent of Food Contamination, and Food Contamination, of Food Contaminat	on Items (2 Personnel On of knowledg ger (CFM) as/ personnel Ond Package the pressure, safe tags; parasite rocedures del Process, and dialized tions or under cooke / Allergen Labe	e, e, dd el		2 2 Not	to E.	N O	N A N N N N N N N N N N N N N N N N N N	Da.	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, not Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Not confirmed by or Next Inspection, Which	re Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat D quat test s D q quat test s D q quat test s D q q q q q q q q q q q q q q q q q q q	ed; Chemical/ ctrips peration ent/ insp poste g nd properly	d
U T		N	A	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On menu, ingredient Core Items (1 Poin Prevention)	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent, demonstration of Knowledge Pesent of Labeling ravailable; adequated Pesent of Sure evaluation of the Pesent of Sure evaluation of the Pesent of Food Contamination, patio	con Items (2 Personnel On of knowledg ger (CFM) Ins/ personnel Ond Package Ite pressure, safe It tags; parasite Focedures Ited Process, and italized Itions Or under cooke / Allergen Labe Pequire Correct Ination Indent/other	e, e, dd el		2 2 <i>Not</i>	to E.	N O	N A N N N N N N N N N N N N N N N N N N	Day C O	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; it Service sink or curb cleaning Not confirmed ys or Next Inspection, Which 41. Original container labeling	re Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat D quat test s D q quat test s D q quat test s D q q q q q q q q q q q q q q q q q q q	ed; Chemical/ ctrips peration ent/ insp poste g nd properly	d
OUT		N	A	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records adestruction): Packaged Commercial Conformance vibraces and Conformance vibraces are conformed processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem On menu, ingredien On menu, ingredien On menu, ingredien Sale door to 35. Personal Cleanlines 36. Wiping Cloths; pro	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent, demonstration of Knowledge Pesent of Labeling and Foundation of Cabeling and Foundation of Cabeling and Foundation of Cabeling of Cabeli	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel od Package the pressure, safe tags; parasite deformed alized tions or under cooke / Allergen Labe paguire Correct mation rodent/other or tobacco use	e, e, dd el		2 2 Not	to E.	N O	N A N N N N N N N N N N N N N N N N N N	Day C O	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; it Service sink or curb cleaning Not confirmed ys or Next Inspection, Which 41. Original container labeling	re Control/ Identifice ed; Equipment Adece ed; Equipment Adece edisposition accurate, and calibrat D quat test s Commit/Inspection Curr ipment, and Vendin cilities: Accessible a act surfaces cleanable ed act surfaces cleanable	ed; Chemical/ ctrips peration ent/ insp poste g nd properly	d
OUT		N	A	O S	21. Person in charge prand perform duties/ Cer. 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Water 123, Good processing methods; more consistent of the constant of the c	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent of Labeling and Foundation of Labeling are available; adequated Pesent of Labeling are available; adequated Pesent of Labeling are available; adequated Pesent of Labeling are available; adequated with Approved Peresistance, Specialized and actuary of the Pesent of Specialized and actuary of the Pesent of Specialized and Specialized	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel od Package the pressure, safe tags; parasite deformed alized tions or under cooke / Allergen Labe paguire Correct mation rodent/other or tobacco use	e, e, dd el		2 2 <i>Not</i>	to E.	N O	N A N N N N N N N N N N N N N N N N N N	Day C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, not Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fast supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Not confirmed yes or Next Inspection, Which Food I 41.Original container labeling	re Control/ Identifice ed; Equipment Ader courage, and calibrat courage, and calibrat courage, and vendin cilities: Accessible and courage, and vendin courage, and ven	ed; Chemical/ ctrips peration ent/ insp poste g nd properly e, properly used/	d
OUT		N	A	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records as destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consume foods (Disclosure/Rem On menu, ingredien) Prevention 34. No Evidence of Insanimals Side door to 35. Personal Cleanlines 36. Wiping Cloths; prostored in solution 37. Environmental contons 38. Approved thawing 38. Approved thawing 39.	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent, demonstration of Knowledge Pesent of Food Manager available; adequated Pesent of Food labeled with Approved Prariance, Specialized experimental observation of Food Contamination of Food Contamination, pations of Food Contamination of Food Contamination	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package atte pressure, safe atags; parasite cocedures ad Process, and alized ations or under cooke / Allergen Labe	e, e, dd el		2 2 Not	to E	N O	N A N N N N N N N N N N N N N N N N N N	Day C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fast supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used in Service sink or curb cleaning Not confirmed in Service si	re Control/ Identifice ed; Equipment Ader courate, and calibrat courate, and calibrat courate, and calibrat courate, and vendin cultification curr ipment, and Vendin cultities: Accessible a cut surfaces cleanable ed courage Comes First identification g (Bulk Food) cal Facilities es clean dighting; designated a	ed; Chemical/ ctrips peration ent/ insp poste g nd properly used/	d
OUT		N	A	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On menu, ingredient) Prevention 34. No Evidence of Insanimals Side door to 35. Personal Cleanlines 36. Wiping Cloths; prostored in solution 37. Environmental contains and supplementations and	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent, demonstration of Knowledge Pesent of Food Manager available; adequated Pesent of Food labeled with Approved Prariance, Specialized experimental observation of Food Contamination of Food Contamination, pations of Food Contamination of Food Contamination	con Items (2 Personnel on of knowledg ger (CFM) as/ personnel ood Package atte pressure, safe atags; parasite cocedures ad Process, and alized ations or under cooke / Allergen Labe	e, e, dd el		2 2 Not	to E.	N O	N A N N N N N N N N N N N N N N N N N N	Day C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, not Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Not confirmed as or Next Inspection, Which is the White Service of Service Se	re Control/ Identifice ed; Equipment Adece D Quat test S O Quat test S O, Prerequisite for O mit/Inspection Curr ipment, and Vendin cilities: Accessible a act surfaces cleanable ed ed enstalled, maintained, facility provided hever Comes First identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti	quate to ed; Chemical/ trips peration ent/ insp poste g nd properly used/ areas used es maintained	d
O U T 1		N	A	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On menu, ingredient) Prevention 34. No Evidence of Insanimals Side door to 35. Personal Cleanlines 36. Wiping Cloths; prostored in solution 37. Environmental contains and supplementations and	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent of Food Manager available; adequates available; adequates available (shellstock Food labeled with Approved Prariance, Specializer obtained for special anufacturer instructs of Food Contaminer Advisories; raw inder/Buffet Plate) at the Violations Research of Food Contaminer of Food Contaminer of Food Contaminer of Food Contaminer of Food Contamination of Contamina	con Items (2 Personnel On of knowledg ger (CFM) Ins/ personnel Ond Package Ite pressure, safe Itags; parasite Procedures Ind Process, and Italized	e, e, dd el		2 2 Not	to E.	N O	N A N N N N N N N N N N N N N N N N N N	Day C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, no Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Not confirmed by or Next Inspection, Which was a White Confirmed 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and 144. Garbage and Refuse proper	re Control/ Identifice ed; Equipment Adee control/ Inspection court ipment, and collistics: Accessible and editect surfaces cleanable ed ed installed, maintained, facility provided thever Comes First Identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle constructed, supplied	ed; Chemical/ ctrips peration ent/ insp poste g nd properly used/ areas used es maintained ean	d
O U T 1		N	A	O S	21. Person in charge prand perform duties/ Cet 3 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 123, GOOD pr 24. Required records a destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On menu, ingredient on menu	ority Foundation of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge/ Pesent, demonstration of Knowledge Pesent of Food Manager available; adequated ESSUFE vailable (shellstock Food labeled with Approved Prariance, Specialized e obtained for special properties and for special properties of Food Contamination of Food Contamination, pations (seating, drinking dependent) used and storion method er Use of Utensils to the Minimation of the Contamination of the	con Items (2 Personnel On of knowledg ger (CFM) Ins/ personnel Ond Package Ite pressure, safe Itags; parasite Occedures Occedu	e, e, dd el		2 2 Not	to E	N O	N A N N N N N N N N N N N N N N N N N N	Day C O	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Dmissing date labels 29. Thermometers provided, a Thermal test strips Digital thermo, not Permit Requirement 30. Food Establishment Per Current & posted Utensils, Equi 31. Adequate handwashing fast supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Not confirmed 28. Food and Non-food Contadesigned, constructed, and used 49. Variety of the Confirmed Service sink or curb cleaning Not confirmed 41. Original container labeling 42. Non-Food Contact surface 43. Adequate ventilation and 144. Garbage and Refuse properly 45. Physical facilities installed 46. Toilet Facilities; properly	re Control/ Identifice ed; Equipment Adee control/ Inspection court ipment, and collistics: Accessible and editect surfaces cleanable ed ed installed, maintained, facility provided thever Comes First Identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle constructed, supplied	ed; Chemical/ ctrips peration ent/ insp poste g nd properly used/ areas used es maintained ean	d

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Matt Colman	Print: Matt Colman	Title: Person In Charge/ Owner Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Fable	ment Name:	Physical A		City/State: Rockwall	Tv	License/Permit # Page FS-0003947	2 of 2		
гаые	α riie	104 58	TEMPERATURE OBSERVAT		, IX	1 3-0003947			
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp		
Pastry	Case	38	Expo cooler	38	G	rill drawers			
V	Whole Milk/Whip	39/40	3 door cooler	35	Sal	36/36			
Chee	esecake/Carrotcake	40/40	Cheddar/parm	36/36	Burger patty/ chix 3				
Beve	rage cooler(non tcs)	72	Butter/buttermilk	35/36	H	lot holding			
	Juice cooler	39	Raw Chicken/ mash pot	47	Grits				
	Keg cooler	40	40 Ribeye/salmon		Sau	55			
В	Beer/glass cooler	38	Salad prep cooler		Bu	55/51			
В	ottle beer cooler	36	Ranch/slice tom	38/38			54		
		OF	SERVATIONS AND CORRECTIVE	E ACTION					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	ION IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED A	ND		
			han 101 in each room						
W	Restroom doors shou	ıld have	a auto door closer per cod	е					
	Hand sinks equipped	temp gr	eater than 104 throughout	entire ki	tchen				
42	Bottle beer cooler, of	oserved	mold around doors, to deta	ail clean	cooler				
			ffee bar) self serve able to			sides			
		•	n sani towel, stored in solu						
	Sani buckets filled at		<u> </u>		<u> - </u>				
29			at sani 200ppm, no quat tes	t strips					
33			strips current. May continue		out will n	eed to sanitize in 3 cor	np sink		
	Soda nozzles cleaned						<u> </u>		
	Speciality ice machine	and froz	zen margaritas machine noi	n operatio	onal duri	ng inspection			
	Using draft plugs and	rubber tip	alcohol spout covers						
	Grill drawer L tomato	sauce, 40	, bone in chicken halves 37						
1	Mash potatoes in refrige	erator 45,	cooled previous night in deep	pan, disca	ard, temp	never reach 41 in allotte	ed time,		
	Recommend shall par	ıs, rapid (cooling in freezer to I sure to	emp reac	hes 41 ir	n allotted time			
2	Sauté cooler, gfi plugg	ed trippe	d, amb temp mid 55's. All to	s food di	scard du	ıring insp			
28	Date labels missing, o	n open c	heese packages, sausage,	pancetta	etc. Dat	e opened plus 6 days o	discard		
45/34	Large gap observed b	ottom sid	e door to patio, address to	orevent is	ssue with	n pest			
Received	by:		Print:		I	Title: Person In Charge/ Owner	•		
(signature)		e/e	See abo	ove		.			
Inspected (signature)	1)y: \ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\ \\	~ ~ /.	Richard						
4		ا ساد				Samples: Y N # collect	ted		