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:		1/2	24	Time in: 7:50	Time out: 8:35		License/Po								CPFM 1	Food handlers	Page 1	of _2_
				tion: 1-Routine	2-Follow U		3-Complai			-Inve	estiga	ation		5-CO/Const	truction	6-Other	TOTAL	/SCORE
Estab Ham	lishn	nent	Nan		·	Contac	ct/Owner N	Vame:	_		- 3		_	Number o	f Repeat Viol f Violations	lations:		
Physi	cal A	Addr	ess:	ckwall, Tx		st contro	1:		Ho N/A					e trap :/ waste oil		Follow-up: Yes	5/9	5/A
	Con	nplia	nce S	Status: Out = not in co	ompliance IN = in o	complianc	ce NO	O = no			N/	\ = nc	ot ap	plicable COS =	= corrected on	n site R = repeat v	iolation W	= Watch
Mark	the a	pprop	priate	points in the OUT box for										ox for IN, NO, NA, ive Action not to		ark an 🗙 in appropri ays	ate box for R	<u> </u>
Comp O I U N	N	N	C O		nperature for Fo		y	R	O I		pliance N N O		us C O					
T		**	s	1. Proper cooling time	legrees Fahrenhei and temperature	it)			T			**	Š	12. Management		oyees and conditiona	al employees	;
	/			No leftovers of	cooled					~				knowledge, resp				
3				2. Proper Cold Holding See	g temperature(41°	°F/ 45°F)				~				13. Proper use of eyes, nose, and Employee h	mouth	and exclusion; No d	ischarge fror	n
V	•			3. Proper Hot Holding See	temperature(135°	°F)						I				ontamination by Ha	ınds	
	~			4. Proper cooking time	and temperature					/				14. Hands clean	ned and prope	erly washed/ Gloves	used proper	ly
	/	1		5. Proper reheating pro Hours)	cedure for hot ho	olding (16	5°F in 2			/					l properly fol	h ready to eat foods llowed (APPROVE		
V	,			6. Time as a Public He Waffle mix	alth Control; proc	cedures &	& records									ceptible Population	ıs	
1				Ар	proved Source					/				Pasteurized eggs		prohibited food not o	offered	
			ĺ	7. Food and ice obtained			Food in							Eggs				
•	•			good condition, safe, and destruction Sysco	nd unadulterated;	; parasite									C	Chemicals		
V	,			8. Food Received at pro	oper temperature			Ħ		/				& Vegetables	es; approved	and properly stored	l; Washing F	ruits
					n from Contamin	nation				·				Water 18. Toxic substa	nces properl	y identified, stored a	and used	
V	1			9. Food Separated & pr preparation, storage, di			food								Wat	er/ Plumbing		
V	,			10. Food contact surfact Sanitized at 200			ned and			/				backflow device		urce; Plumbing insta	lled; proper	
V	,			11. Proper disposition reconditioned Disc	of returned, previo	iously ser	ved or			/				20. Approved Sedisposal	oved greewage/Waste	ease tank ewater Disposal Syst	em, proper	
				Disc	aiu					1								
			-				ms (2 Po	ints)	violar	tions	Rea	uire	Cor	rective Action w	ithin 10 day	VS		
O I N T	N O	N A	C O S	Pri		tion Ite		ints)	O U	I	Req N O	uire N A	Cor.	rective Action w	•	vs re Control/ Identif	ication	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gayla Lancione	Print: Gayla Lancione	Title: Person In Charge/ Owner Front Desk
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Waffle mix prepped 63 Chest freezer N/a Hot holding Glass door freezer htt -1.1 Omelets 166 Oatmeal 161 Sausage patty 164 Potato 167 OBSERVATIONS AND CORRECTIVE ACTIONS Item Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F Restrooms water temp greater than 108, equipped Hand sink 101, equipped 3comp sink not setup 113 using quat sani in spray bottle Digital thermo, strips current, serving hours 6a-10a daily											
Temperatures Observations Item Uncertains Temp Item Uncertains Temp Item Uncertains Temp			-			l Tx		Page	<u>2</u> of <u>2</u>		
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