	Followup Fee of \$50.00 after															
	s0.0 rst					Retail Fo	ood Esta	ablis	shr	nei	nt I	ns	pe	cti	tion Report First aid kit	
·															Vomit clean up	
Date:       Time in:       Time out:       License/Permit #       CPFM       Food handlers																
					9:15	10:16		FS-0003261							$\begin{array}{c} 4 \\ 49 \end{array} \qquad \begin{array}{c} \text{Page } \underline{1} \\ \text{of } \underline{1} \\ \end{array}$	2
	<b>irpo</b> : tabli				etion: 1-Routine	2-Follow Up	<b>3-Compla</b>	1		4-In	nvesti	igat	tion		<b>5-CO/Construction</b> 6-Other TOTAL/SCO	RE
Тс	rch	nys	s Ta	aco		Mat	tt Vercellir								✓ Number of Violations COS: 2/08/	Δ
Physical Address: 2235 S Goliad #120 Rockwall, Tx Exolab 11/15/24								Hood C 9/2	d /2024				se trap :/ waste oil Follow-up: Yes ZI SOII west 11/11/24 5000g No Z			
M					Status: Out = not in con- points in the OUT box for	$\frac{\mathbf{IN} = \text{in compliance}}{\text{r each numbered item}}$	ance N Mark	( <b>O</b> = no '√'a c							pplicable $COS = corrected on site R = repeat violation W = Wat vox for IN, NO, NA, COS Mark an X in appropriate box for R$	.ch
	mpli				•					Imn	-	ate (	Corr	recti	tive Action not to exceed 3 days	
O U	I N	N O	N A	N     C       A     O   Time and Temperature for Food Safety (E. degrees Februariei)			R		O U	Î I	N	N A	C O		R	
Т	. /			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					Т		T		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~			$\square$	2. Proper Cold Holding temperature(41°F/ 45°F)			Щ	Ļ		~			_	knowledge, responsibilities, and reporting 13. Proper use of restriction and exclusion; No discharge from	<u> </u>
	~				See		г)			ſ	~				eyes, nose, and mouth Employee health form posted	
	~				3. Proper Hot Holding temperature(135°F) See			$\uparrow$							Preventing Contamination by Hands	
	~				4. Proper cooking time See	*				•	~				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating proc Hours)	ocedure for hot holding (	165°F in 2	ΤΙ		-	~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y ✓ N ) Gloves & utensils	Ţ
	~				6. Time as a Public Hea	alth Control; procedures	& records	$\uparrow \uparrow$							Highly Susceptible Populations	
					7	oproved Source				•	~	I			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eqqs	
	~				good condition, safe, an	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith									Chemicals	
	~				8. Food Received at pro	oper temperature		$\left  \right $			~		T		17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
						n from Contamination			Ĺ	•		Ţ	t		18. Toxic substances properly identified, stored and used	<u>†</u> _
	~				9. Food Separated & propreparation, storage, dis	rotected, prevented durir isplay, and tasting	ng food	$\square$							Water/ Plumbing	
	. /			$\left  - \right $	10. Food contact surfact Sanitized at _486_	ces and Returnables ; Cle	eaned and	+			7	T			19. Water from approved source; Plumbing installed; proper	-
					11 Proper disposition of	of returned previously s	served or	+	╞	+				T	backflow device <b>City approved</b> 20. Approved Sewage/Wastewater Disposal System, proper dimensional System, proper	
L	•				reconditioned Disca							~	disposal			
O U	I N	N O	N A	C O		n of Knowledge/ Person		R R	) VIO	0	IN	N	Ν	Cor C O		R
T				s	21. Person in charge pre	resent, demonstration of	knowledge,			Т				s	27. Proper cooling method used; Equipment Adequate to	-
Ļ	•				4	ertified Food Manager (C	,	$\parallel$		-			$\downarrow$		27. Troper cooling include used, Equipment Adequate to         Maintain Product Temperature         28. Proper Date Marking and disposition	
L	~					22. Food Handler/ no unauthorized persons/ personnel 49 Safe Water, Recordkeeping and Food Package					~	+	+	_	28. Proper Date Marking and disposition <u>Great date labels</u> 29. Thermometers provided, accurate, and calibrated; Chemical/	$\downarrow$
								•					Thermal test strips Digital thermo and strips current			
	~				23. Hot and Cold Water 136 Good pre	er available; adequate pre	essure, safe								Permit Requirement, Prerequisite for Operation	
	~				24. Required records av destruction); Packaged <b>Commercial</b>	vailable (shellstock tags;	; parasite	$\left  \right $		•					30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	T
					25. Compliance with V	with Approved Proced	ocess, and		-	<b>—</b>	Ŧ				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	<b>—</b>
	~				HACCP plan; Variance processing methods; ma	e obtained for specialized anufacturer instructions	ed			(	~				Equipped	
					Temps taken	<u>4x daily</u> sumer Advisory				2	╋		+	_	32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	-
	./				Ų	er Advisories; raw or un hinder/Buffet Plate)/ Alle				╡	~	╈	+	$\neg$	Cutting boards           33. Warewashing Facilities; installed, maintained, used/           Service sink or curb cleaning facility provided	+
Ļ					On menu			4 - 42			•		1.00	Da	Equipped and setup	
O U	I N	N O	N A	C O		nt) Violations Requir		R R	on	0 U	II	N	Ν	Da C O		R
Ť	~			Š	34. No Evidence of Inse	sect contamination, roder				Т	~	+		š	41.Original container labeling (Bulk Food)	
╞	~				animals 35. Personal Cleanlines Stored sepai	ss/eating, drinking or tob	bacco use	+		<u> </u>	<u>_</u>				Physical Facilities	
	~				36. Wiping Cloths; proj Stored in solut	perly used and stored		+			~	Τ			42. Non-Food Contact surfaces clean	
	~				37. Environmental cont	tamination		$\uparrow$		•	~	1		1	43. Adequate ventilation and lighting; designated areas used	1
	~				38. Approved thawing a Refrigerator	method				1	/				44. Garbage and Refuse properly disposed; facilities maintained Looks good	
					Ргоре	er Use of Utensils				(	~				45. Physical facilities installed, maintained, and clean	
	~				dried, & handled/ In us	at, & linens; properly use se utensils; properly use	ed			(	~				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	~				40. Single-service & sir and used	ingle-use articles; proper	:ly stored				v	/			47. Other Violations N/A	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establish	ment Name: <b>YS</b>	Physical A <b>2235</b>	ddress: S Goliad #120	City/State: Rockwall		e <u>2</u> of <u>2</u>							
T. /T	<i></i>	m	TEMPERATURE OBSERVA										
Item/Loc		Temp	Item/Location	Temp	Item/Location	Temp							
Bev co	Doler	41	Grill drawer top		Service line								
	WIC	37	Brisket/pork	38/38	Beans/rice	174/168							
mari	inated beef/chicken	38/38	Bottom drawer		Blended chz	40							
	ooked brisket/pork	41/40	Raw steak/chicken	39/38	Lettuce/pico	40/39							
	Pico/bean salad	40/40	Fry breading cooler		Expo Line								
	C cooler buttermilk		Egg wash	34	Robo salsa/ pico	38/38							
U	Ipright freezer htt	9.8	Shrimp/catfish	37/38	Hot holding	100							
	Queso prep	58	Cooking queso	168	Queso	162							
Item			SERVATIONS AND CORRECT			ND							
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature			FION IS DIRE	CTED TO THE CONDITIONS OBSERVED A	AND							
	Restrooms equipped greater than 100 in both rooms												
	Hand sinks equipped, greater than 105 throughout entire kitchen												
	3comp setup 136 usir	ng ecolal	o sink and surface 272-70	0 tested	within range								
	3comp setup 136 using ecolab sink and surface 272-700 tested within rangeRear service door confirmed no gaps												
	Air curtain confirmed, trash area very clean												
	Ice machine air gap confirmed												
	Sani buckets filled at 3 comp sink, cloths stored in solution												
	Queso prep cooked at 9:15a, observed												
32	Observed rough cutting boards, code requires smooth, options include resurface or replace												
	Bar hand sink equippe												
	Using draft plugs and plastic bottle caps for alcohol bottles												
	Red Bull cooler 44, bottle beer cooler 39, glass chiller 43												
	Bar sani using ecolab sink and surface 272-700 in range												
	Frozen margarita and bubbler drink machines cleaned weekly												
00	Using sleeved straws to protect drink straws from guest on bar top												
32	Observed rough cutting board, code requires smooth, options include resurface or replace												
Received (signature)	See ahow	'e	See ab	ove	Title: Person In Charge/ Owne	r							
Inspected (signature)	about the contract of the cont	SI	<b>Richard</b>	1 Hill		_							
	6 (Revised 09-2015)	$\sim$ /			Samples: Y N # collec	ted							