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

1/3/25			Time in: 10:15	Time out: 11:15		cense/Perm S-924						CPFM 1	Food handlers 4	Page <u>1</u> of <u>2</u>		
Establishment Name:				2-Follow U	Contact/Owner Name:			4-Investigation			n	5-CO/Construction Number of Repeat V	5-CO/Construction 6-Other Number of Repeat Violations: Number of Violations COS:			
							Pest control : Rentokil bi-weekly			Hood Pdc 8/2024				e trap :/ waste oil	Follow-up: Yes	14/86/B
Compliance Status: Out = not in compliance IN = in compliance					NO =	not ob	bserv	ed	NA =	not ap	vaste 10/30/24 2500g pplicable COS = corrected	I on site \mathbf{R} = repeat vio	plation W= Watch			
										e Im	media	te Co	rrect	ive Action not to exceed 3	Mark an X in appropriate days	te box for R
O U	U N O A O					R		O U		N N	C	Eı	mployee Health	R		
Т		✓		S	1. Proper cooling time an	-	it <i>)</i>			Т	/		S	12. Management, food em knowledge, responsibilitie		employees;
	~				2. Proper Cold Holding to See	emperature(41°	°F/ 45°F)				~			13. Proper use of restrictio eyes, nose, and mouth Employee health for		scharge from
	~				3. Proper Hot Holding ten See	mperature(135°	°F)		1	J					Contamination by Han	nds
		/			4. Proper cooking time a	nd temperature					/			14. Hands cleaned and pro	operly washed/ Gloves u	used properly
		/			5. Proper reheating proce Hours)	edure for hot ho	olding (165°I	F in 2			~			15. No bare hand contact value method properly Gloves & utensils		
	~				6. Time as a Public Healt	th Control; proc	cedures & re	ecords						Highly St	usceptible Populations	
					Appi	roved Source					~			16. Pasteurized foods used Pasteurized eggs used whe Eggs	/ L	fered
	~				7. Food and ice obtained good condition, safe, and destruction Sysco			od in							Chemicals	
	~				8. Food Received at prop Checking	er temperature					~			17. Food additives; approv & Vegetables Water	ved and properly stored;	Washing Fruits
						rom Contamii					/			18. Toxic substances prope	erly identified, stored an	nd used
	•				9. Food Separated & prot preparation, storage, disp	olay, and tasting	3								Vater/ Plumbing	
3					10. Food contact surfaces Sanitized at 200 p	pm/temperature	e				/			19. Water from approved s backflow device City approved	-	
	/				11. Proper disposition of reconditioned Disca	returned, previ	iously served	d or			~			20. Approved Sewage/Was disposal	stewater Disposal System	m, proper
0	ī	N	N	С	Prio	rity Founda	tion Item					_		rrective Action within 10 d	days	R
O U T	I N	N O	N A	C O S	Demonstration of	of Knowledge/	Personnel	R		olati O U T	I	equir N N	C		days ature Control/ Identific	eation
U	I N	N O	N A	О	Demonstration of 21. Person in charge press and perform duties/ Certi 1	of Knowledge/ sent, demonstratified Food Man	Personnel tion of know tager (CFM)	vledge,		O U T	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera	ature Control/ Identific d used; Equipment Ade ature	cation
U	I N	N O	N A	О	Demonstration of 21. Person in charge pres and perform duties/ Certiful 1 22. Food Handler/ no una 4	of Knowledge/ sent, demonstratified Food Man- authorized perso	tion of know ager (CFM)	vledge,		O U	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See	ature Control/ Identific d used; Equipment Ade ature	equate to
U	I N	N O	N A	О	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record	of Knowledge/ sent, demonstrat fried Food Man- authorized perso dkeeping and I Labeling	Personnel tion of know lager (CFM) ons/ personr Food Packa	vledge, nel ge		O U T	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a	ature Control/ Identific d used; Equipment Ade ature and disposition ed, accurate, and calibrat	equate to
U	I N	N O	N A	О	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 23. Hot and Cold Water a 144, Good press	of Knowledge/ sent, demonstratified Food Man- authorized perso dkeeping and H Labeling available; adequeure	Personnel tion of know tager (CFM) ons/ personr Food Packa; uate pressure	R vledge, neel ge e, safe		O U T	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requirement	ature Control/ Identifice d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ment, Prerequisite for O	equate to ted; Chemical/
U	I N	N O	N A	О	Demonstration of 21. Person in charge pres and perform duties/ Certiful 22. Food Handler/ no una 4 Safe Water, Record 23. Hot and Cold Water a	of Knowledge/ sent, demonstrat fried Food Man- authorized perso dkeeping and I Labeling available; adequates UI'e ilable (shellstoo opd labeled	Personnel tion of know tager (CFM) ons/ personr Food Packa; uate pressure	R vledge, neel ge e, safe		O U T	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st	ature Control/ Identific d used; Equipment Ade ature and disposition ed, accurate, and calibrat trips current ent, Prerequisite for O Permit/Inspection Curr	equate to ted; Chemical/
U	I N	N O	N A	О	Demonstration of 21. Person in charge press and perform duties/ Certifunction 22. Food Handler/ no una duties Safe Water, Record 23. Hot and Cold Water at 144, Good press 24. Required records award estruction); Packaged F.	sent, demonstratified Food Manauthorized personal labeling available; adequately (shellstood opd labeled albels at Approved I	Personnel tion of know tager (CFM) ons/ personr Food Packag uate pressure ck tags; para	R vledge, nel ge e, safe site		O U T	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and cur	ature Control/ Identificed used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ment, Prerequisite for O Permit/Inspection Current Coupment, and Vendin	requate to ted; Chemical/ peration rent/ insp posted
U	I N	N O	N A	О	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 1 23. Hot and Cold Water a 144, Good press 24. Required records ava destruction); Packaged F. Commercial 18 Conformance with Var HACCP plan; Variance of processing methods; man Temps taken 3x	sent, demonstratified Food Man- authorized perso dkeeping and I Labeling available; adequates liber (shellstoo ood labeled ADEIS ith Approved I riance, Specializ bbtained for spe unfacturer instru daily	TPersonnel tion of know hager (CFM) ons/ personr Food Packag uate pressure ck tags; para Procedures zed Process, ecialized uctions	R vledge, nel ge e, safe site		O U T	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho	ature Control/ Identifice d used; Equipment Adea and disposition ed, accurate, and calibrate trips current ent, Prerequisite for O Permit/Inspection Curr rrent Equipment, and Vendin g facilities: Accessible a Ot water next to	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly rent/ properly rent/ properly rent/ properly rent/ properly rent/ properly
U	I N	N O	N A	О	Demonstration of 21. Person in charge pres and perform duties/ Certiful 1 22. Food Handler/ no una 4 Safe Water, Record 23. Hot and Cold Water a 144, Good press 24. Required records ava destruction); Packaged F Commercial Ia Conformance with Var HACCP plan; Variance of processing methods; man Temps taken 3x Consultation of the consultation of t	sent, demonstratified Food Manauthorized personal labeling available; adequately adelegated aboels with Approved I riance, Specializabetained for specializabeta	TPersonnel tion of know tager (CFM) ons/ personr Food Packa; uate pressure ck tags; para Procedures zed Process, exitalized functions	R vledge, nel ge e, safe usite		2	I	N N	C	Food Tempera 27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requirement 30. Food Establishment I Posted and Cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and	ature Control/ Identificed used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ment, Prerequisite for O Permit/Inspection Current Equipment, and Vending facilities: Accessible a Ot water next to contact surfaces cleanable a used	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly
U	I N	N O	N A	О	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 144, Good press 24. Required records and destruction); Packaged F Commercial is 25. Compliance with Var HACCP plan; Variance of processing methods; man Temps taken 3x 26. Posting of Consumer foods (Disclosure/Remin Ingredients upon required)	sent, demonstratified Food Manauthorized personal lakeeping and I Labeling available; adequately adelected a Dels with Approved I riance, Specialis obtained for spenufacturer instruction daily mer Advisories; ray der/Buffet Plateuest	tion of knownager (CFM) ons/ personr Food Packag uate pressure ck tags; para Procedures zed Process, ecialized uctions w or under c e)/ Allergen	R vledge, nel ge e, safe site and		2 2 2 2	I N I	N A	C O S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and Cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleani Not confirmed	ature Control/ Identifice d used; Equipment Ade ature and disposition ed, accurate, and calibrat trips current tent, Prerequisite for O Permit/Inspection Curr rrent Equipment, and Vendin g facilities: Accessible a of water next to ontact surfaces cleanable d used es; installed, maintained, ing facility provided	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly rent/ properly rent/ properly rent/ properly rent/ properly rent/ properly
O		N	N	O S	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 23. Hot and Cold Water a 144, Good press 24. Required records avadestruction); Packaged F. Commercial la Commercial la Conformance with Van HACCP plan; Variance of processing methods; man Temps taken 3x Consultation of Consumer foods (Disclosure/Remin Ingredients upon required).	sent, demonstratified Food Man- authorized perso dikeeping and I Labeling available; adeque dilabeled abels atth Approved I riance, Specialia abstained for spe authorized perso dily amer Advisory Advisories; rav der/Buffet Plate uest Violations I	tion of knownager (CFM) ons/ personr Food Packag uate pressure ck tags; para Procedures zed Process, ecialized uctions w or under c e)/ Allergen Require Co	R vledge, nel ge e, safe site and	ttion 1	2 2 2 2 2 2	I N O O O O O O O O O O O O O O O O O O	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb clean Not confirmed sys or Next Inspection, Warewashing Service of Next Inspection, Warewashing Service Servi	ature Control/ Identifice d used; Equipment Adea and disposition ed, accurate, and calibrate trips current ment, Prerequisite for O Permit/Inspection Current Equipment, and Vending g facilities: Accessible a Ot Water next to ontact surfaces cleanable d used es; installed, maintained, ing facility provided Thichever Comes First	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly rent/ properly rent/ properly rent/ properly rent/ properly rent/ properly
UT				OS	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 23. Hot and Cold Water a 144, Good press 24. Required records avadestruction); Packaged F. Commercial la Commercial la Conformance with Van HACCP plan; Variance of processing methods; man Temps taken 3x Consultation of Consumer foods (Disclosure/Remin Ingredients upon required).	sent, demonstratified Food Manauthorized personal latenting and I Labeling available; adequately adelegated a Dels and the Approved I riance, Specializabetianed for spenufacturer instruction and the sent and the s	tion of knownager (CFM) ons/ personnel tion of knownager (CFM) ons/ personnel Food Package uate pressure ck tags; para Procedures zed Process, ecialized auctions w or under ce e)/ Allergen Require Commination	R vledge, nel ge e, safe site and cooked Label rrective Ac	ttion 1	2 2 2 2 2 Not 7	to Exc	eed S	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb clean Not confirmed sys or Next Inspection, Warewashing Service of Next Inspection, Warewashing Service Servi	ature Control/ Identification d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current tent, Prerequisite for Off Permit/Inspection Current Equipment, and Vending g facilities: Accessible a Off Water next to ontact surfaces cleanable d used es; installed, maintained, ing facility provided Chichever Comes First od Identification	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly
U T		N	N	O S C O	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 144, Good press 24. Required records avadestruction); Packaged F Commercial 18 Conformance with Var 14A, CCP plan; Variance of processing methods; man Temps taken 3x Consultation of Consumer foods (Disclosure/Remin Ingredients upon required to the control of the	sent, demonstratified Food Man. authorized perso dikeeping and I Labeling available; adequate illable (shellstoo opd labeled ADels ith Approved I riance, Specializ obtained for specuracturer instruction daily mer Advisory Advisories; rav der/Buffet Plate uest Violations I f Food Contame et contamination	Tersonnel tion of know hager (CFM) ons/ personr Food Packag uate pressure ck tags; para Procedures zed Process, ecialized uctions w or under c e)/ Allergen Require Comination n, rodent/oth	R vledge, nel ge e, safe site rrective Ac R	ttion 1	2 2 2 2 2 Not 7	I N O O O O O O O O O O O O O O O O O O	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requirem 30. Food Establishment I Posted and Cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleani Not confirmed by sor Next Inspection, Wiese 41. Original container label	ature Control/ Identification d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ment, Prerequisite for Off Permit/Inspection Current Equipment, and Vending g facilities: Accessible a off water next to ontact surfaces cleanable d used ses; installed, maintained, ing facility provided Thichever Comes First od Identification ling (Bulk Food)	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly
U T		N	N	O S C O	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 144, Good press 24. Required records and destruction); Packaged F Commercial is 25. Compliance with Var HACCP plan; Variance oprocessing methods; man Temps taken 3x Consumer Consumer foods (Disclosure/Remin Ingredients upon required records are processing to the prevention of 34. No Evidence of Insection and Stored Iow 36. Wining Cleanliness/ 35. Personal Cleanliness/ Stored Iow 36. Wining Cloths: proper supplementation of the prevention of 36. Wining Cleanliness/ Stored Iow 36. Wining Cleanliness/ Store	sent, demonstratified Food Manauthorized personal latebuling available; adequated and belegible (shellstorood labeled albeled	tion of knownager (CFM) ons/ personnel tion of knownager (CFM) ons/ personnel to the person	R vledge, nel ge e, safe site rrective Ac R	ttion 1	2 2 2 2 2 Vot 2	to Exc	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requirem 30. Food Establishment I Posted and Cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleani Not confirmed by sor Next Inspection, Wiese 41. Original container label	ature Control/ Identifice d used; Equipment Adea and disposition ed, accurate, and calibrate trips current ent, Prerequisite for O Permit/Inspection Current Equipment, and Vending g facilities: Accessible a Ot Water next to ontact surfaces cleanable d used es; installed, maintained, ing facility provided Thichever Comes First od Identification eling (Bulk Food) hysical Facilities	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly
U T		N	N	O S C O	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 1 23. Hot and Cold Water a 144, Good press 24. Required records ava destruction); Packaged F Commercial 12 Conformance with Variance of Processing methods; man Temps taken 3x Consumer Consumer foods (Disclosure/Remin Ingredients upon required to the Core Items (1 Point Prevention of 34. No Evidence of Insectanimals 35, Personal Cleanliness/ Stored low	sent, demonstratified Food Manauthorized personal field field field field field field field field field food Manauthorized for spenufacturer instruction for spenufacturer instruction field	tion of knownager (CFM) ons/ personnel tion of knownager (CFM) ons/ personnel to the person	R vledge, nel ge e, safe site rrective Ac R	ttion 1	2 2 2 2 1	to Exc	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleani Not confirmed by or Next Inspection, Warewashing Confirmed Confirmed 141. Original container label	ature Control/ Identification d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ment, Prerequisite for Of Permit/Inspection Curr rrent Equipment, and Vending g facilities: Accessible a Of Water next to contact surfaces cleanable d used d used es; installed, maintained, ing facility provided Thichever Comes First od Identification cling (Bulk Food) hysical Facilities faces clean	reation requate to red; Chemical/ rent/ insp posted rent/ insp posted rent/ properly rent/ properly rent/ properly rent/ properly rent/
U T		N	N	O S C O	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 1 23. Hot and Cold Water a 144, Good press 24. Required records ava destruction); Packaged F. Commercial la Com	sent, demonstratified Food Manauthorized personal lateeping and I Labeling available; adequated labeled labele	tion of knownager (CFM) ons/ personnel tion of knownager (CFM) ons/ personnel to the person	R vledge, nel ge e, safe site rrective Ac R	ttion 1	2 2 2 2 2 Vot 2	to Exc	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requirem 30. Food Establishment I Posted and Cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleani Not confirmed by sor Next Inspection, Wiese 41. Original container label 42. Non-Food Contact surface 28.	ature Control/ Identification d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current tent, Prerequisite for Officer of the current Equipment, and Vending g facilities: Accessible at the contact surfaces cleanabled at used est; installed, maintained, ing facility provided Chichever Comes First od Identification ding (Bulk Food) hysical Facilities faces clean and lighting; designated at	eation equate to require to
U T		N	N	O S C O	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 144, Good press 24. Required records and destruction); Packaged F Commercial Ia 25. Compliance with Var HACCP plan; Variance oprocessing methods; man Temps taken 3x Consumer Consumer foods (Disclosure/Remin Ingredients upon required records and a second foods (Disclosure/Remin Ingredients upon required foods (Disclosure/Remin Ingredients upon	sent, demonstratified Food Manauthorized personal lately and I Labeling available; adequated a Del's lith Approved I riance, Specializabetained for spenufacturer instruction of the contamination of	tion of knownager (CFM) ons/ personr Food Package uate pressure ck tags; para Procedures zed Process, ecialized uctions w or under ce e)/ Allergen Require Continuation n, rodent/oth g or tobacco ored	R vledge, nel ge e, safe site rrective Ac R	ttion 1	2 2 2 2 2 1 1	to Exc	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleani Not confirmed by or Next Inspection, Wife Food 41. Original container label 42. Non-Food Contact surface 43. Adequate ventilation a	ature Control/ Identification d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ent, Prerequisite for O Permit/Inspection Current Equipment, and Vending facilities: Accessible a Of Water next to contact surfaces cleanabled used es; installed, maintained, ing facility provided Chichever Comes First od Identification cling (Bulk Food) hysical Facilities faces clean and lighting; designated a roperly disposed; facilities	eation equate to red; Chemical/ eperation ent/ insp posted operation ent/ insp posted operation ent/ insp posted areas used ies maintained
U T		N	N	O S C O	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 144, Good press 24. Required records and destruction); Packaged F Commercial Ia 25. Compliance with Var HACCP plan; Variance oprocessing methods; man Temps taken 3x Consumer Consumer foods (Disclosure/Remin Ingredients upon required records and a second foods (Disclosure/Remin Ingredients upon required foods (Disclosure/Remin Ingredients upon	sent, demonstratified Food Manauthorized personal latebuling available; adequated aloels with Approved I riance, Specializabetained for spenufacturer instruction and the contamination of the contami	tion of knownager (CFM) ons/ personr Food Package uate pressure ck tags; para Procedures zed Process, ecialized auctions w or under ce e)/ Allergen Require Continuation n, rodent/oth g or tobacco ored Is erly used, ste	R vledge, nel ge e, safe site and rooked Label rrective Ac R	ttion 1	2 2 2 2 1	to Exc	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb clean Not confirmed by sor Next Inspection, Wie 41. Original container label 42. Non-Food Contact surface 43. Adequate ventilation a 44. Garbage and Refuse pr	ature Control/ Identification d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ent, Prerequisite for Offermit/Inspection Current Equipment, and Vending g facilities: Accessible a offermit too ontact surfaces cleanable d used contact surfaces cleanable d used	eation equate to requate to
U T		N	N	O S C O	21. Person in charge pres and perform duties/ Certi 1 22. Food Handler/ no una 4 Safe Water, Record 1 23. Hot and Cold Water a 144, Good press 24. Required records and destruction); Packaged F Commercial is 25. Compliance with Var HACCP plan; Variance oprocessing methods; man Temps taken 3x Consumer Consumer foods (Disclosure/Remin Ingredients upon required in Section 1 26. Posting of Consumer foods (Disclosure/Remin Ingredients upon required in Section 1 27. Prevention of 24. No Evidence of Insection in Solution 37. Environmental contains 38. Approved thawing m Refrigerator Proper 39. Utensils, equipment,	sent, demonstratified Food Manauthorized personal deeping and Fabeling available; adequated by the sent of the sen	tion of knownager (CFM) ons/ personnel tion of knownager (CFM) ons/ personnel to ons	rrective Ac	ttion 1	2 2 2 2 2 1 1	to Exc	eeed S N N	C O S S	27. Proper cooling method Maintain Product Tempera 28. Proper Date Marking a See 29. Thermometers provide Thermal test strips Digital thermo, st Permit Requireme 30. Food Establishment I Posted and Cur Utensils, E 31. Adequate handwashing supplied, used Equipped, no ho 32. Food and Non-food Codesigned, constructed, and 33. Warewashing Facilities Service sink or curb cleani Not confirmed by sor Next Inspection, W Food 41. Original container label 42. Non-Food Contact surful 43. Adequate ventilation a 44. Garbage and Refuse pr 45. Physical facilities; prope	ature Control/ Identification d used; Equipment Adeature and disposition ed, accurate, and calibrate trips current ent, Prerequisite for Offermit/Inspection Current Equipment, and Vending g facilities: Accessible a offermit too ontact surfaces cleanable d used contact surfaces cleanable d used	eation equate to requate to

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oscar Chevez	Print: Oscar Chevez	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loca WIF htt	y Heights	Temp 4.9 34		ity/State: Rockwal ONS Temp	I, Tx	FS-9240	Page 2 of 2					
Item/Loca WIF htt	WIC amb er/hamburger	Temp 4.9 34	TEMPERATURE OBSERVATION Item/Location	IONS								
WIF htt	WIC amb er/hamburger	4.9		Temp	Item/Locat	tion						
Butte	WIC amb er/hamburger	34	Steam table			uon	Temp					
Butte	er/hamburger											
			Potatoes	167								
BePe	as/slice cheese	36/37	Stewed toms	198								
		36/37	Baked cod	167								
Le	ettuce/ham	38/37	Sauce	201								
			Cooked noodles	192								
2[Door fridge		Polenta	201								
	Milk	38										
Itam	AN DISPLACEMENT OF THE PROPERTY OF THE PROPERT		SERVATIONS AND CORRECTIV			VI GOVERNOVE	WIED ASSE					
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 equipped g	greater th	an 100									
31	Hand sinks equipped (greater th	an 110 throughout kitchen e	xcept by	prep sir	ık						
	3comp sink setup 144,		• • • • • • • • • • • • • • • • • • • •									
33	Dishwasher not confire	med, ma	y continue to use but will ne	ed to spi	ay/dip a	ll equipment in sa	anitizer					
32	Observed rough surface or	red,green	&brown cutting boards, code requ	ires smoo	th, options	include resurfacing	or replacemen					
45	Rear service door obse	erved ga	o bottom left, air curtain ope	rational								
32/42	Address and remove of	duct tape	around door to ice machine	, unclea	nable							
10	Observed black mold inside ice hopper, burn ice w/r/s area, allow to dry before ice may accumulate											
	Not using warming drawers											
	Using blue digital comark thermo, gloves available to touch Rte foods											
-	Observed dirty shelves in wic, general detail cleaning throughout shelves Observed metal strainer with broken wires, discarded during inspection											
	Sani buckets filled at 3			g inspec	uon							
		<u> </u>	· · · · · · · · · · · · · · · · · · ·									
	, ,,											
	Observed missing food labels and outdated food older than 6 days prep date, discard during inspection											
	Prep cooler non operational during inspection Observed 2 light bulbs burned out u see hood											
Received b	py:		Print:			Title: Person In Charge	/ Owner					
(signature)	See abov	<u>'e</u>	See abo	ove								
Inspected (signature)	(Revised 09-2015)	SI	Richard	Hill	SIT	Samples: Y N	# collected					