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

Da)/2	4		Time in: 1:40	Time out: 2:21	l I	License/Po								CPFM 1	Food handlers	Page 1 of	2
					tion: 1-Routine	2-Follow U		-Complai			4-In	vest	igati	ion	5-CO/Con		6-Other	TOTAL/SCO	RE
Ro	ck	ishm (W &	all	Ma			Mohai	t/Owner N mmed S		an				~	✓ Number	of Repeat Vio of Violations	COS:	7/93/	Δ
^{Ph} 60	Physical Address: OU E I30 Rockwall, Tx Pest control: August 2024 / Quarter Compliance Status: Out = not in compliance IN = in compliance						/ Quarterly		N/			1	V/a	se trap :/ waste o		Follow-up: Yes No			
Ma	rk tl	Com he ap	pliar prop	riate	points in the OUT box for	r each numbered its	em	Mark '	√' a		mark	in ap	pprop	riate b	oox for IN, NO, NA	A, COS M	n site \mathbf{R} = repeat vio	lation W= Wa e box for R	tch
Co	mpli	ance	Stat	tus	Prio	ority Items (3	Points)	violations	Req					<i>orrec</i> Status	tive Action not t	o exceed 3 d	ays		
O U T	I N	N O	N A	C O S		nperature for Fo		7	R		0	Î I		N C A O S		Em	ployee Health		R
1		_		8	1. Proper cooling time a	~	,							3	12. Manageme knowledge, res		oyees and conditional and reporting	employees;	
					2. Proper Cold Holding	g temperature(41°	°F/ 45°F)			_	+						and exclusion; No dis-	charge from	
	~				See										eyes, nose, and Need state		k form - will ema	ail	
		~			3. Proper Hot Holding t								_			Ü	ontamination by Han		
		~			4. Proper cooking time			1077: 2		-	·	/			Access c	<u>lear to h</u>			
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (165	o°F in 2			٠	/			alternate metho	nd contact wi od properly fo wailable	th ready to eat foods o illowed (APPROVED	r approved Y_ N_)	
	/				6. Time as a Public Hea	alth Control; proc	cedures &	records			_				GIOVOS		ceptible Populations		
					Ap	oproved Source				Ī			·		16. Pasteurized eg. N/a		prohibited food not off required	fered	
					7. Food and ice obtaine good condition, safe, ar			ood in							147.00		Chemicals		
	•				destruction Ind. ve	/													
	~				8. Food Received at pro Checking	oper temperature							ı	/	& Vegetables N/a		d and properly stored;	_	
						n from Contamir					·				18. Toxic subs	tances proper	ly identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting	7										ter/ Plumbing		
	~				10. Food contact surfact Sanitized at	ppm/temperature	e	•			·	1			backflow device City app	roved	urce; Plumbing install		
	~				11. Proper disposition of reconditioned No re	of returned, previo	ously serv	red or			·	/			20. Approved a disposal	Sewage/Wast	ewater Disposal System	m, proper	
0	I	N	N	С	Pri	iority Founda	tion Iter	ms (2 Po	ints)					re Co		within 10 da	ys		R
Ŭ T	N	0	A	o s		n of Knowledge/							O A			d Temperati	are Control/ Identific	ation	
	~				21. Person in charge pro and perform duties/ Cer						·	/			27. Proper coo Maintain Prode		ised; Equipment Adequire	quate to	
	~				22. Food Handler/ no u	nauthorized perso	ons/ perso	nnel			٠	/			28. Proper Dat	e Marking and	d disposition		
					Safe Water, Reco							/			29. Thermome Thermal test s	•	accurate, and calibrat	ed; Chemical/	
	~				23. Hot and Cold Water 115, Good pro	r available; adequ essure	uate pressi	ıre, safe							Permit	Requiremen	nt, Prerequisite for O	peration	
2					24. Required records av destruction); Packaged ICE bag labels	vailable (shellstoo Food labeled	ck tags; pa	rasite	*		·	/			30. Food Esta Current a		rmit/Inspection Curr ted	ent/ insp posted	
						with Approved I									31 Adequate h		uipment, and Vendin facilities: Accessible a		
	~				HACCP plan; Variance processing methods; ma	e obtained for spe	ecialized	, and			٠				supplied used Hand sir			nu property	
		•			Con	sumer Advisory	•				·	/			designed, cons	tructed, and u	tact surfaces cleanable sed or has been r		
	~				26. Posting of Consume foods (Disclosure/Remi On labels						•	/			33. Warewashi	ng Facilities; curb cleanin	installed, maintained, g facility provided	used/	
0					Core Items (1 Poir				A 4.	on N	ot to	Exc	reed	90 D	ays or Next Insp	action Whi			
U T	I	N	N	C	Core rems (1 1 on	nt) Violations I	Require C	Corrective	Acti R	_	_		_	N C		ecuon, whi	chever Comes First		R
	I N	N O	N A	C O S	Prevention	of Food Contam	ination		_		0	I I	_	N C		Food	I Identification		R
1				О	Prevention 34. No Evidence of Instantials	of Food Contam	nination	other	_		O U	I I	N I	N C A O		Food	I Identification		R
				О	34. No Evidence of Instantinals 35. Personal Cleanlines Stored low	of Food Contamination ect contamination ss/eating, drinking	nination n, rodent/o	other	_		O U T	I I	N I	N C A O	41.Original co	Food ntainer labelin	I Identification ng (Bulk Food) sical Facilities		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) S. Hassan	Print: S. Hassan	Title: Person In Charge/ Owner Owner
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

ENDISHURANT NOTE PROCESSING TO THE CONDITIONS OBSERVATION AND CORRECTIVE ACTIONS TOTAL PROCESSING TO THE CONDITIONS OBSERVATION OF THE CONDITIONS OBSERVATION AND CORRECTIVE ACTION TO THE CONDITIONS OBSERVATION AND CORRECTIVE ACTIONS Bacar AN INSPECTION OF YOUR ESTAIL ISSIMENT I LAS BEEN MADE. YOUR ACTIONTON IS OBSERVATION AND CORRECTIVE ACTION TO THE CONDITIONS OBSERVATION AND CORRECTIVE ACTIONS Bacar AN INSPECTION OF YOUR ESTAIL ISSIMENT I LAS BEEN MADE. YOUR ACTIONTON IS DIRECTED TO THE CONDITIONS OBSERVED AND STAIL												
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Ice merchandiser 22	Item/Loc	ation	Temp			Item/Loca	ntion	Ter	mp			
Gatorade Cooler 40 Glass door Beer merchandis 39 Pepsi merchandiser 43 Dr Pepper merchandiser 38 Coke merchandiser 38 Coke merchandiser 38 Manuffer Ma	Beer V	VIC amb		Red Bull merchandiser	43							
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