

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 12/23/24	Time in: 9:40	Time out: 10:55	License/Permit # FOOD 5169	CPFM 3	Food handlers 10	Page <u>1</u> of <u>2</u>
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Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  TOTAL/SCORE

Establishment Name: Soulman's I30	Contact/Owner Name: Bryan Goss	Number of Repeat Violations: <input checked="" type="checkbox"/> 0	Number of Violations COS: <input type="checkbox"/> 0	<b>8/92/A</b>
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Physical Address: 691 I-30, Rockwall, TX 75087	Pest control : SDS 12/16/24	Hood Americas 11/20/24	Grease trap / waste oil LES 10/1/24 1000g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch  
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
3						✓					
	✓					✓					
	✓										
	✓					✓					
	✓					✓					
	✓										
<b>Approved Source</b>						<b>Preventing Contamination by Hands</b>					
3						✓					
	✓										
<b>Protection from Contamination</b>						<b>Highly Susceptible Populations</b>					
	✓					✓					
	✓										
	✓					✓					
	✓					✓					
	✓										
	✓										
	✓										
	✓										

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓					✓					
	✓					✓					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓					✓					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓					✓					
<b>Consumer Advisory</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓					✓					
	✓					✓					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓					✓					
	✓					<b>Physical Facilities</b>					
	✓					✓					
1						✓					
	✓					✓					
<b>Proper Use of Utensils</b>						<b>Physical Facilities</b>					
	✓					1					
	✓					✓					
	✓										
	✓										
	✓										

