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

1/2		25	5		8:30	9:10		-885(1 CPFM	8	Page <u>1</u> of <u>2</u>
			f Ins		tion: 1-Routine	2-Follow U		nplaint		-Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCORE
7 -	Е	ĺe١	/er	N	orth #34011	<u>.</u>	Arvind Pa							Number of Repeat Viol Number of Violations (COS:	3/97/A
Ph 32	ysic 50	al A N	ddre ort	ss: h (Goliad Rockwa	all. Tx Rei	est control : ntokil 12/31/24		Ho N/a					e trap :/ waste oil Il provide	Follow-up: Yes No	SISTIA
	,	Con	ıpliaı	ice S	Status: Out = not in co points in the OUT box for	$\frac{IN}{\text{ompliance}} = in$	compliance tem N	NO = not						plicable COS = corrected on ox for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	plation W= Watch
									ire In	nmea	liate	Corr	recti	ive Action not to exceed 3 da		C DOX TOT IX
O U	mpli I N	ance N O		C Time and Temperature for Food Safety			R	О	O I N C		N	tus C O	Employee Health			
T			/	S	1. Proper cooling time a No leftovers	egrees Fahrenhe and temperature			Т				S	12. Management, food emplo knowledge, responsibilities, a	yees and conditional	employees;
					2. Proper Cold Holding	temperature(41	°F/ 45°F)	_		-				13. Proper use of restriction a		charge from
	~				See					•				eyes, nose, and mouth Employee health forn		
	/				3. Proper Hot Holding t See	_									ntamination by Han	
		/			4. Proper cooking time	•				1				14. Hands cleaned and prope	•	
		~			5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F in	2		~				15. No bare hand contact with alternate method properly foll Gloves & utensils	n ready to eat foods o lowed (APPROVED	or approved O Y_ N_)
	~				6. Time as a Public Hea	alth Control; pro	cedures & reco	rds							eptible Populations	
					Ap	proved Source				~				16. Pasteurized foods used; pasteurized eggs used when r		fered
	•				7. Food and ice obtaine good condition, safe, ar destruction 7-Eleve	en Dist.	; parasite	n						C	Chemicals	
	~				8. Food Received at pro Checking	oper temperature	•			~				17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits
					Protection	from Contami	nation			~				18. Toxic substances properly	identified, stored an	id used
	~				9. Food Separated & pr preparation, storage, dis					•				Wate	er/ Plumbing	
	~				10. Food contact surfact Sanitized at _200			d		~				19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper
	~				11. Proper disposition of reconditioned Disca	of returned, previous	iously served or			~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper
					Pri	ority Founds	otion Itoms (Dointa)	. ,	tions	Pag		C			•
0	I	N	N	C	· · · · · · · · · · · · · · · · · · ·	officy Founda	ttion Items (A						_	rective Action within 10 day	S	l R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Faudiblainer Name: Physical Address: 2350 North Goliad Rockwall, Tx FS-8850 Pix													
TEMPERATURE OBSERVATIONS Temp Item/Location Temp	ge 2 of 2												
Milk/coffee station 39 Chili 142 Hot holding Glass Ice merchandiser 26.3 Nacho cheese 141 Breaded/buffalo wings Glass Freezer 17.1 UC freezer HTT 11.7 Mini tacos/pizza Cold wall 39-40 UC cooler amb 40 Pizza UC fridge Mini melts -13.1 Reach in freezer htt 7.6 Back freezer Icecream freezer -17.3 Roller grills 138-158 Mocha/french vanilla 41 Hot dogs 147,148 Mocha/french vanilla 41 Hot dogs 147,148													
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