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

1/7		25		11:30	12:25	Foo			2				5	16	Page 1 of	2_
Pur	ose	of Ir		ection: 1-Routine	2-Follow U	p 3-Comp	laint			vestig	atio	n	5-CO/Construction	6-Other	TOTAL/SC	ORE
Esta Pop			t Na	me:		Contact/Owner Eathela Uc	Name	e:					Number of Repeat Violations C	ations: COS:	7/00	/ A
Phys	ical	Addı		ckwall, Tx		st control : blab 12/16/24			lood	5/202			e trap :/ waste oil vaste 8/23/24 1000g	Follow-up: Yes	7/93/	Α
	Со	mplia	ance	Status: Out = not in c	ompliance IN = in	compliance	NO = n	ot obs	erve	d N	A = 1	not ap	<u> </u>	site R = repeat vio	lation W= Wa	atch
Mark	the	appro	pria	te points in the OUT box for	or each numbered it	tem Marl							ox for IN, NO, NA, COS Ma tive Action not to exceed 3 da		e box for R	
Com	N	N	(Time and Te	mperature for F	and Safety	R		O	nplian	N	C				R
U I	1 C	A	S	(F =	degrees Fahrenhe	•			U T	N O	A	o S	Empl 12. Management, food emplo	loyee Health		
	V			Proper cooling time	and temperature				•				knowledge, responsibilities, a	•	employees;	
				2. Proper Cold Holdin	g temperature(41°	°F/ 45°F)							13. Proper use of restriction a eyes, nose, and mouth	nd exclusion; No dise	charge from	
_				3. Proper Hot Holding	temnerature(135	°F)	+		•				Émployee health forn	•		
·				See 4. Proper cooking time					_				Preventing Con 14. Hands cleaned and prope	ntamination by Han		
	~	1		5. Proper reheating pro					•				15. No bare hand contact with			
	V			Hours)					•				alternate method properly foll Gloves & utensils			
ı	1			6. Time as a Public He	ealth Control; pro	cedures & records					•		Highly Susc	eptible Populations		
				A	pproved Source				·				16. Pasteurized foods used; properties of Pasteurized eggs used when re		fered	
				7. Food and ice obtain												
ı	1			good condition, safe, a destruction Perform	and unadulterated:	; parasite							C	hemicals		
	_			8. Food Received at p					T				17. Food additives; approved	and properly stored;	Washing Fruits	
·				Checking			Ш		١				& Vegetables Water			
					on from Contami				ı				18. Toxic substances properly	identified, stored an	d used	
ı	1			9. Food Separated & preparation, storage, d									Wate	er/ Plumbing		
•				10. Food contact surfa Sanitized at 200				ľ				Г	19. Water from approved sour backflow device	rce; Plumbing install	ed; proper	
_				11. Proper disposition					•				City approved 20. Approved Sewage/Wastev	water Disposal System	m proper	_
r				reconditioned Disc	card	sousty served or			•	/			disposal	mater Bioposar Bystes	iii, proper	
				Pr	iority Founda	tion Itoms (2 D			,.	n	-	~	-			
0 1	IN	N			101103 1 0 0111010	ition Items (2 I		_			_	_	rrective Action within 10 days	5		R
O 1 1 T 1 T 1				Demonstration	on of Knowledge/	Personnel	R		0	I N N O	N	_		re Control/ Identific	ation	R
O I			. 0	Demonstratio	on of Knowledge/	Personnel tion of knowledge.	R		O U	I N	N	CO		re Control/ Identific		R
O U I			. 0	Demonstratio 21. Person in charge p and perform duties/ Co	on of Knowledge/ resent, demonstra ertified Food Man	Personnel tion of knowledge tager (CFM)	R		O U	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels	re Control/ Identific ed; Equipment Adec e disposition	quate to	R
O U I			. 0	21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no	on of Knowledge/ resent, demonstra ertified Food Man unauthorized pers	Personnel tion of knowledge, tager (CFM) ons/ personnel	R		O U T	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips	ed; Equipment Ader ed disposition	quate to	R
O U I			. 0	21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec	on of Knowledge/ resent, demonstratertified Food Manuauthorized persordkeeping and Labeling er available: adeq	Personnel tion of knowledge, tager (CFM) ons/ personnel Food Package	R		O U T	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a	re Control/ Identificed; Equipment Adeced; Equipment Adeced disposition accurate, and calibrate DS current	quate to	R
O U I			. 0	21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a	on of Knowledge/ resent, demonstratertified Food Manuauthorized persond the control of the contr	TPersonnel tion of knowledge ager (CFM) ons/ personnel Food Package uate pressure, safe	R		O U T	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per	re Control/ Identifice ed; Equipment Adece edisposition accurate, and calibrat OS CURRENT , Prerequisite for O mit/Inspection Curr	quate to ed; Chemical/	
O U T			. 0	Demonstration 21. Person in charge pand perform duties/ Constraints 22. Food Handler/ none Safe Water, Recurrent 23. Hot and Cold Water 151, good present 24. Required records a destruction); Packaged Per order	on of Knowledge/ resent, demonstra- ertified Food Man- unauthorized persordkeeping and Labeling er available; adeq SSUFE available (shellstofd Food labeled	TPersonnel tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite	R		O U T	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre	re Control/ Identifice ed; Equipment Adece edisposition accurate, and calibrat DS CURRENT Perequisite for O mit/Inspection Current	quate to ed; Chemical/ peration ent/ insp posted	
O I I I I I I I I I I I I I I I I I I I			. 0	Demonstration 21. Person in charge pand perform duties/ Conformance 22. Food Handler/ no 16 Safe Water, Recurrent and Cold Water 151, good present a conformance 25. Compliance with 15 compliance with	on of Knowledge/ resent, demonstrate of Food Manuauthorized personal control of the control of t	TPersonnel tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and	R		O U T	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa	re Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrate Control Current Port Port ipment, and Vendin	quate to ed; Chemical/ peration ent/ insp posted	
			. 0	Demonstration 21. Person in charge pand perform duties/ Conformance 22. Food Handler/ no 16 Safe Water, Recurrent 23. Hot and Cold Water 151, good present 24. Required records a destruction); Packaged Per Order Conformance	on of Knowledge/ resent, demonstratertified Food Manuauthorized persordkeeping and Labeling er available; adeq SSUFE available (shellstoned food labeled with Approved food wariance, Specialise obtained for specialise	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized	R		O U T	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi	re Control/ Identificed; Equipment Adeced; Equipment Adecedisposition accurate, and calibrate Control Current Port Port ipment, and Vendin	quate to ed; Chemical/ peration ent/ insp posted	
O I I I			. 0	21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with MACCP plan; Variance processing methods; in	on of Knowledge/ resent, demonstratertified Food Manuauthorized persordkeeping and Labeling er available; adeq SSUFE available (shellstoned food labeled with Approved food wariance, Specialise obtained for specialise	tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions	R	-	OUTT	I N O	N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used	re Control/ Identifice ed; Equipment Adece edisposition accurate, and calibrat OS CURRENT , Prerequisite for O mit/Inspection Current ipment, and Vendin cilities: Accessible an	quate to ed; Chemical/ peration ent/ insp posted g nd properly	
O I I I			. 0	21. Person in charge p and perform duties/ Ct 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction): Package Per Order Conformance 25. Compliance with HACCP plan; Variance processing methods; no Column 26. Posting of Consum	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq SSUTE available (shellsto d Food labeled with Approved I Variance, Speciali ee obtained for spenanufacturer instransumer Advisory mer Advisories; ra	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized auctions w or under cooked	R	-	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		N	CO	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, stript Permit Requirement 30. Food Establishment Per Posted and Curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in	re Control/ Identifice ed; Equipment Ader ed; Equip	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly	
O I I I			. 0	21. Person in charge p and perform duties/ Ct 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Package Per Order Conformance 25. Compliance with HACCP plan; Varianc processing methods; n Cold 26. Posting of Consum foods (Disclosure/Ren	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSUFE available (shellsto d Food labeled with Approved Variance, Speciali ee obtained for spenanufacturer instrance unaufacturer instrance.	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized auctions w or under cooked e)/ Allergen Label	R		2		N A	COS	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, stript Permit Requirement 30. Food Establishment Per Posted and Curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is service sink or curb cleaning Equipped	re Control/ Identifice ed; Equipment Ader ed; Equipment Ader edisposition accurate, and calibrat OS CURRENT , Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a act surfaces cleanable ed installed, maintained, facility provided	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly	
	N	N		21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Packager Per Order Conformance 25. Compliance with YHACCP plan; Variance processing methods; no Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation of Conformation of Conformation of Conformation of Conformation (Conformation of Conformation	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq SSUTE available (shellsto d Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instransumer Advisory mer Advisories; raninder/Buffet Plat int) Violations	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions w or under cooked e)/ Allergen Label Require Correction	R	on N	O U T	D Excell N	ed 9	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped ys or Next Inspection, Whice	re Control/ Identifice ed; Equipment Ader en; Equipment Ader en; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a act surfaces cleanable ed ed ed enstalled, maintained, facility provided hever Comes First	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly	
	N	N		21. Person in charge p and perform duties/ Co. 5 22. Food Handler/ no 16 Safe Water, Rec. 23. Hot and Cold Wat 151, good pres. 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with HACCP plan; Variand processing methods; no Co. 26. Posting of Consun foods (Disclosure/Ren. Core Items (1 Point Prevention Prevention)	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSUFE available (shellsto d Food labeled with Approved I Variance, Speciali ee obtained for spenanufacturer instrance and second sec	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized auctions w or under cooked e)/ Allergen Label Require Correction	R	ion N	O U T T C C C C C C C C C C C C C C C C C	D Excel	ed 9	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped ys or Next Inspection, Whice	re Control/ Identifice ed; Equipment Ader ed; Equip	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly	i
	N	N		21. Person in charge p and perform duties/ Ct 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with HACCP plan; Variance processing methods; no Cold Color Conformation (Disclosure/Ren Core Items (1 Point Prevention)	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq SSUTE available (shellsto d Food labeled with Approved I Wariance, Specialise obtained for spenanufacturer instrance and for sepenanufacturer instrance Advisory mer Advisories; raninder/Buffet Plat int) Violations I of Food Contain sect contamination	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and exialized auctions w or under cooked e)/ Allergen Label Require Correction innation in, rodent/other	R	ion N		D Excel	ed 9	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and Curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 1 41.Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a modern and Accessible a modern and Accessible a modern and Acce	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly	i
	N	N		21. Person in charge p and perform duties/ Ct 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction): Package Per Order Conformance 25. Compliance with HACCP plan; Varianc processing methods; no Cold Prevention (Disclosure/Ren 24. No Evidence of In animals 35. Personal Cleanline 36. Wiping Cloths; processing methods (Disclosure/Ren 25. Compliance with HACCP plan; Variance processing methods; no Cold Prevention 26. Posting of Consum foods (Disclosure/Ren 26. Posting of Consum foods (Disclosure/Ren 26. Personal Cleanline 26. Wiping Cloths; processing Clot	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq SSUFE available (shellsto d Food labeled with Approved I variance, Speciali ee obtained for spenanufacturer instracturer ins	Tersonnel tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized fuctions w or under cooked e)/ Allergen Label Require Correction ination n, rodent/other g or tobacco use	R	ion N	O U T	D Excel	ed 9	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and Curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped ys or Next Inspection, Whice Food 1 41.Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent eighter ed; Accessible a ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ed; Prerequisite for O mit/Inspection Curr ent ed; Accessible a ed; Equipment Ader ed; Equipment Ad	quate to ed; Chemical/ peration ent/ insp posted g nd properly e, properly	i
	N	N		21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with HACCP plan; Variand processing methods; no Conformation of Conformation (Conformation of Conformation o	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq SSUTE available (shellsto d Food labeled with Approved I Variance, Speciali ee obtained for spenanufacturer instracturer i	Tersonnel tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized fuctions w or under cooked e)/ Allergen Label Require Correction ination n, rodent/other g or tobacco use	R	ion N	2 line of the original origi	DExcelled In N O	ed 9	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, stript Permit Requirement 30. Food Establishment Per Posted and curred Utensils, Equidate handwashing fast supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped sys or Next Inspection, Whice Food 1 41. Original container labeling	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a ed; Accessible a ed; Accessible a ed; Accessible a ed; Equipment Ader ed	quate to ed; Chemical/ peration ent/ insp posted g nd properly c, properly used/	i
	N	N		21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction; Packager Per Order Conformance 25. Compliance with HACCP plan; Variance processing methods; no conformation of the processing methods (Disclosure/Rem 14. No Evidence of In animals 15. Personal Cleanline 16. Wiping Cloths; processing Cleanline 16. Wiping Cleanline 1	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq SSUFE available (shellsto d Food labeled with Approved I Variance, Speciali ev obtained for spenanufacturer instrained for spenanuf	Tersonnel tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized fuctions w or under cooked e)/ Allergen Label Require Correction ination n, rodent/other g or tobacco use	R	ion N	2	D Exceeding N O	ed 9	C O S	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, stript Permit Requirement 30. Food Establishment Per Posted and Curre Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped 13. Varewashing Facilities; in Service sink or curb cleaning Tood 1 41. Original container labeling Physi 42. Non-Food Contact surface	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ed; Implement, and Vendin cilities: Accessible a ed; Accessible a ed; Accessible a ed; Installed, maintained, facility provided hever Comes First Identification g (Bulk Food) ed; Equipment Ader ed; Equipment A	ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/	i
	N	N		21. Person in charge p and perform duties/ Ct 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with HACCP plan; Variand processing methods; no Cold Prevention 26. Posting of Consum foods (Disclosure/Ren 27. Core Items (1 Point 1 Point 1 Point 2 Poin	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and Labeling er available; adeq Sure available (shellsto d Food labeled with Approved I variance, Specialise obtained for spenanufacturer instracturer instr	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized auctions w or under cooked e)/ Allergen Label Require Correction ination n, rodent/other g or tobacco use ored	R	ion N	2 Cot to OUT	D Exceeding N O	ed 9	0 Da	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning Equipped Tys or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surface 43. Adequate ventilation and	re Control/ Identifice ed; Equipment Ader end; Equipment Ader end; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a act surfaces cleanable ed ed enstalled, maintained, facility provided thever Comes First identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti	quate to ed; Chemical/ peration ent/ insp posted g nd properly used/ ureas used es maintained	i
	N	N		21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with HACCP plan; Variand processing methods; no Cold Prevention 26. Posting of Consum foods (Disclosure/Ren 27. Core Items (1 Point 1997) 38. No Evidence of In animals 39. Wiping Cloths; processing methods (Disclosure/Ren 31. Reproved thawing Refrigerator Prop 32. Utensils, equipmen	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq Sure available (shellsto d Food labeled with Approved I Variance, Speciali ee obtained for spenanufacturer instracturer in	tion of knowledge, lager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized auctions w or under cooked e)/ Allergen Label Require Correction nination n, rodent/other g or tobacco use ored Is erly used, stored,	R	ion N	22	D Excel	ed 9	0 Da	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and Curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is Service sink or curb cleaning Equipped 133. Warewashing Facilities; in Service sink or curb cleaning Equipped 141. Original container labeling Physical Adequate ventilation and 44. Garbage and Refuse properly 45. Physical facilities; properly 46. Toilet Facilities; properly	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a moderate surfaces cleanable ed ed ed installed, maintained, facility provided hever Comes First Identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle	ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/ areas used es maintained ean	i
	N	N		21. Person in charge p and perform duties/ Ct 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good press 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with Variand processing methods; no Cold Cold Cold Cold Cold Cold Cold Col	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq SSUFE available (shellsto d Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instrained for spenanufacturer instrained for Suffer Plate int) Violations I a of Food Contained for Sectional Contained Section and Section I sect contamination gest/eating, drinkin operly used and st tion tramination gemethod over Use of Utensi int, & linens; proposise utensils; propers	tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions w or under cooked e)/ Allergen Label Require Correction ination n, rodent/other g or tobacco use ored Is erly used, stored, erly used	R	ion N	2 Cot to OUT	D Excel	ed 9	0 Da	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is service sink or curb cleaning Equipped ays or Next Inspection, Whice Food 1 41. Original container labeling Physi 42. Non-Food Contact surfaced 43. Adequate ventilation and 44. Garbage and Refuse properly 45. Physical facilities; properly Equipped	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a moderate surfaces cleanable ed ed ed installed, maintained, facility provided hever Comes First Identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle	ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/ areas used es maintained ean	i
	N	N		21. Person in charge p and perform duties/ Co 5 22. Food Handler/ no 16 Safe Water, Rec 23. Hot and Cold Wat 151, good pres 24. Required records a destruction); Packaged Per Order Conformance 25. Compliance with HACCP plan; Variand processing methods; no Cold Prevention 26. Posting of Consum foods (Disclosure/Ren 27. Core Items (1 Point 1997) 38. No Evidence of In animals 39. Wiping Cloths; processing methods (Disclosure/Ren 31. Reproved thawing Refrigerator Prop 32. Utensils, equipmen	on of Knowledge/ resent, demonstra- ertified Food Man unauthorized pers ordkeeping and I Labeling er available; adeq SSUFE available (shellsto d Food labeled with Approved I Variance, Specialise obtained for spenanufacturer instrained for spenanufacturer instrained for Suffer Plate int) Violations I a of Food Contained for Sectional Contained Section and Section I sect contamination gest/eating, drinkin operly used and st tion tramination gemethod over Use of Utensi int, & linens; proposise utensils; propers	tion of knowledge, ager (CFM) ons/ personnel Food Package uate pressure, safe ck tags; parasite Procedures zed Process, and ecialized uctions w or under cooked e)/ Allergen Label Require Correction ination n, rodent/other g or tobacco use ored Is erly used, stored, erly used	R	ion N	22	D Excel	ed 9	0 Da	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Good labels 29. Thermometers provided, a Thermal test strips Digital thermo, strip Permit Requirement 30. Food Establishment Per Posted and Curre Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and used is Service sink or curb cleaning Equipped 133. Warewashing Facilities; in Service sink or curb cleaning Equipped 141. Original container labeling Physical Adequate ventilation and 44. Garbage and Refuse properly 45. Physical facilities; properly 46. Toilet Facilities; properly	re Control/ Identifice ed; Equipment Ader ed; Prerequisite for O mit/Inspection Curr ent ipment, and Vendin cilities: Accessible a moderate surfaces cleanable ed ed ed installed, maintained, facility provided hever Comes First Identification g (Bulk Food) cal Facilities es clean lighting; designated a erly disposed; faciliti d, maintained, and cle	ed; Chemical/ peration ent/ insp posted g nd properly e, properly used/ areas used es maintained ean	i

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishi Pope	ment Name:	Physical A	ddress: Ridge Rd	City/State: Rockwa	II. Tx	License/Permit # Pa	ge <u>2</u> of <u>2</u>		
ТОРО	, , , , , , , , , , , , , , , , , , , 	2000	TEMPERATURE OBSERVA		, IX	1 0000102			
Item/Loc		Temp	Item/Location	Temp	Item/Loca		Temp		
Spicy	bone in chix	142	Raw chicken		Raw bone out chix		⟨ 39		
Regular bone in chix		145	38,38,39,38,39		Raw bone in chix		39		
Chix strips		184	Graded cheese	39	Spicy chicken		38		
Red beans/rice		145	Rice	40	Batter		38		
	Mac n chz		Hot water thermo un	it 186	UR Freezer HTT		10		
Ma	Mash potatoes		Breading station	1	Hot holding				
	WIF HTT		Egg wash	38	Shrimp/popcorn chix		1339/141		
	WIC amb	10.1 37	Spicy egg wash	_		Chix filets	168/159		
	77.0 0.11.0		SERVATIONS AND CORRECT			<u> </u>			
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTEN F	ΓΙΟΝ IS DIRE	CTED TO T	HE CONDITIONS OBSERVED	AND		
	Restrooms equipped to	emp gre	ater than 102 in each room						
	Hand sinks equipped,	temp gre	eater than 110 throughout k	it					
	3 comp sink set up, 14	4, Quate	sani 200ppm						
37	Observed frozen cond	ensation	buildup on WIF fan box						
39/34	Good practice to store	mop he	ads to drip dry over mop si	nk, not in	wringer a	as it will attract flying p	est		
	•		service door, no gaps obse	ved arou	nd door				
32	<u> </u>		over prep / 3 comp sink						
			operational during inspect						
32	Sani buckets filled at 3		ve base behind cooking eq	uipment					
	Soda and tea nozzles	· ·	daily						
45			and ceiling above 8 Ft in I	itchen					
			oned macnchz held 1.5 hrs,		s&rice ar	nd mashed potatoes 2	hrs each		
	Using yellow digital the	ermo, str	ips are current						
	Bone in spicy and regu	ılar fried	chicken held for 30 mins o	n line the	n discard	led			
	Tenders held for 20 mi	nutes, w	ings and nuggets held for 3	0 mins th	en disca	ırded			
	Hot holding - rice 155	, mash 1	56, Mac n chz 158						
42/45	45 General detail cleaning underneath, between and behind and on front frying/breading equipment								
34	Observed flies by 3 co								
Drive thru air curtain operational but turned off due to cold weather today									
Received (signature)		e	See ab	ove		Title: Person In Charge/ Own	er		
Inspected (signature)	d løg:	ς _τ	Print: Richard	Hill	SIT	Samples: V N # colla	cted		
Samples: Y N # collected Form EH-06 (Revised 09-2015)									