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		6/:	25	5	Time in: 8:10	Time out: <b>8:50</b>		FOO			66	3				CPFM <b>4</b>	Food handlers <b>Exempt</b>	Page 1	of <u>2</u>
					tion: 1-Routine	2-Follow U <sub>I</sub>		3-Compla	_			nvest	igat	ion	5-CO/Con	-	6-Other	TOTAL/S	CORE
			ent i		ne: ity Jail			ct/Owner Notes Notes Notes (Notes Notes No		»:					Number Number	of Repeat Vio of Violations	lations: COS:	4 /00	) / A
			.ddre		ockwall, Tx	Envi		monthly	-		Too erican	d Vent 12/2	024		se trap :/ waste o nerica / Darpro	il	Follow-up: Yes No	1/99	9/A
Ma					Status: Out = not in co points in the OUT box for	mpliance IN = in c	complian em	ice No Mark '	0 = nc						applicable COS	= corrected or A, COS M	n site $\mathbf{R}$ = repeat vio	olation W= The box for R	Watch
Co	mnli	ance	Sta	tus	Prio	rity Items (3 l	Points)	) violations	Req	uire .				Correc Status	tive Action not to				
O U	I N	N O	N A	C		nperature for Fo egrees Fahrenheit		ty	R		O U	I	N	N C		Emj	ployee Health		R
Т		~		S	1. Proper cooling time a						Т	/		S	12. Managemer knowledge, res		oyees and conditional and reporting	employees;	
	~				2. Proper Cold Holding See	temperature(41°)	F/ 45°F)	)				~			13. Proper use eyes, nose, and Employee	mouth	and exclusion; No dis	charge from	
		/			3. Proper Hot Holding t	temperature(135°	F)										ontamination by Har	nds	
		/			4. Proper cooking time							/					erly washed/ Gloves t		
	ı	~			5. Proper reheating prod Hours)							<b>/</b>				d properly fo	th ready to eat foods of llowed (APPROVED		)
		<b>'</b>			6. Time as a Public Hea	alth Control; proc	edures	& records									ceptible Populations		
						proved Source						/			16. Pasteurized Pasteurized egg Boiled only	gs used when	prohibited food not of required	fered	
	•				7. Food and ice obtaine good condition, safe, ar destruction US Foo	nd unadulterated; ods											Chemicals		
	~				8. Food Received at pro Checking temp							/			17. Food additi & Vegetables Water	ves; approved	d and properly stored;	Washing Fru	its
						n from Contamin						/			18. Toxic subst	ances properl	ly identified, stored ar	nd used	
	~				9. Food Separated & pr preparation, storage, dis	splay, and tasting											ter/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>	ppm/temperature	;				•	/			backflow device City apple	roved	urce; Plumbing install		
	~				11. Proper disposition of reconditioned No re	of returned, previo <b>eturns</b>	ously sei	rved or				/			20. Approved S disposal	Sewage/Waste	ewater Disposal Syste	m, proper	
		Priority Foundation Items (2 Po																	
					Pri	ority Foundat		ems (2 Po		) viol						within 10 day	ys		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	tion Ito Person	nel	ints)	) viol	0	I	V	ire Co			ys are Control/ Identific	cation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Magdalena Lozano	Print: Magdalena Lozano	Title: Person In Charge/ Owner CFM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: wall County	Physical A		ity/State: <b>Rockwa</b> l	I. Tx	License/Permit # FOOD5166	Page .	2 of 2			
11001	wan ooding	1 000 1	TEMPERATURE OBSERVATI		1, 17	1 0 0 0 0 1 0 0					
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	ntion		Temp			
2 Doo	r refrigerator amb	42	WIC 1	33	WIC 2			38			
	IF amb HTT	-4.4	Bologna sandwich		Bread/buns only		y				
2 dc	oor fridge amb	40	Milk	34	(	Cornbread		38			
			Chicken patties thawing	31							
τ.		OI	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped temp greater than 104 on both rooms										
	Hand sinks temps greater than 112 throughout entire kitchen										
	3 comp sink not set up 134, quat sani 200ppm										
W	Observed broken wires in strainer, discarded during inspection										
	Dishwasher inoperable during inspection, using 3 comp sink										
	Great date marking on	all foods	3								
	·			cook to a	tleast 1	55					
	Only raw meat is ground beef, frozen until thawed in WIC cook to atleast 155  Meals assembled on trays, placed into hot holding cabinets and transported to inmates										
44	Minor cleaning of ground around grease container needed, 1 dumpster missing lids, to call for service										
	Kitchen is in great shape, equipment very clean and organized										
W	Observed 2 lights burned out in WIF, maintenance request submitted										
•••	Most foods are fully cooked and arrive frozen except ground beef, thawed or cooked per manufacturer specs										
<del> </del>											
Received (signature)		e_	See abo	ove		Title: Person In Charge/ (	Owner				
Inspected (signature)	1" \	ST	Richard	Hill		Samples: Y N # 6	collecte	<u></u>			