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

Date: 1/30/25			Time in: 10:45		License/Permit # FOOD 5052							3 CPFM	Food handlers 13	Page 1 of	<u>2</u>			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain			4-Investigation			ation	n [5-CO/Construction	6-Other								
Esta TA							Contact/C Jennifer			:					Number of Repeat Viol ✓ Number of Violations (lations: COS:	7/00	/ A
Phy	sica	al A	ddre	ess:	ockwall, TX 75032	Ecola	t control : ab monthly	,		H N/a	ood		G N/a		e trap :/ waste oil	Follow-up: Yes 🖊	7/93/A	
Mari					Out = not in corpoints in the OUT box for	mpliance IN = in co	ompliance m			ot obse					plicable COS = corrected on ox for IN, NO, NA, COS Ma	site \mathbf{R} = repeat vio	plation W= W	atch
										uire l	mme	diate	Cor	rrecti	ve Action not to exceed 3 da			
O U	ipha I N	N O	Stat N A	C		perature for Fo			R	1) I J N		N	C O	Emp	oloyee Health		R
T				S	1. Proper cooling time a	egrees Fahrenheit and temperature	:)				Γ			S	12. Management, food emplo		employees;	
•					2. Proper Cold Holding	temperature(41°F	F/ 45°F)				~				knowledge, responsibilities, a		charge from	
•	/				See	_					•				eyes, nose, and mouth Employee health forr			
•	/				3. Proper Hot Holding t See		F)									ntamination by Han		
		/			4. Proper cooking time		1: (1.550)	7: 0			•				14. Hands cleaned and prope			
		/			5. Proper reheating proc Hours)	cedure for not not	aing (165°F	1 in 2			V				15. No bare hand contact with alternate method properly fol Utensils and gloves			
•	/				6. Time as a Public Hea	lth Control; proce	edures & re	ecords							Highly Susc	ceptible Populations		
					App	proved Source					V	•			16. Pasteurized foods used; p Pasteurized eggs used when r		fered	
					7. Food and ice obtained good condition, safe, an			d in										
•					destruction Core ma	ark	parasito									Chemicals		
•					8. Food Received at pro Checking	per temperature					V				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits	
					Protection	from Contamina	ation				~	,			18. Toxic substances properly Stored separately	y identified, stored an	id used	
•	/				9. Food Separated & preparation, storage, dis	play, and tasting									Wate	er/ Plumbing		
٠					10. Food contact surface Sanitized at 200			and			•	,		' .	19. Water from approved sou backflow device City approved			
•					11. Proper disposition of reconditioned Discarda	of returned, previo	ously served	l or			V				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
		_	_									-						
				_	Pri	ority Foundat	ion Items	s (2 Poi							rective Action within 10 day	rs .		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Robin Cullen	Print: Robin Cullen	Title: Person In Charge/ Owner APCM
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: cavel Center	Physical A		ity/State: Rockwal	l Tx	License/Permit # Pa	age <u>2</u> of <u>2</u>			
17 \ 11	aver deriter	2100	TEMPERATURE OBSERVAT		1, 17	1 000 0002				
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion	Temp			
Coffee	e creamer cooker	38	Hot dog	145	Beer wic		33			
Wisc	consin chz cooler	34	Egg roll	137	Monster bunker		42			
	ot holding 1	155	Queso beef	156	N	uts warmer	114			
Н	ot holding 2	148	Roller grill 2	N/a		Using				
	Corn dog	142	Icecream freezer							
	Beef burrito	176	Freezer HTT	15.6						
	ndwich cooler	37	Employee fridge							
F	Roller grill 1	155	Freezer HTT	8.7	10					
Item	AN INSPECTION OF VOLDES		SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT!			HE CONDITIONS OBSERVED	AND			
Number	NOTED BELOW: all temperature			ON IS DIKE	CIED IO II	IE CONDITIONS OBSERVED	AND			
46			ow 80's in men's & high 80's	in wome	n's					
	Hand sinks equipped temp greater 103 throughout store									
	Using 3 comp sink in Pizza Hut or Burger King as needed									
00	·	Soda, coffee and tea nozzles cleaned daily								
29cos	 									
45	Rear service door look				-1					
45 42	Detail cleaning of milk		vic, to eliminate floor storage	e and to c	ciean pro	pperiy				
45	Minor detail cleaning u		elving and walls							
	Using tray liner for edible fruits, to make sure baskets are made to be washable									
W	To replace ceiling tiles after installation of new cameras are finished									
	Using tphc for all hot holding items, verified by time table on label									
	Using tphc for all roller	grill iten	ns, discarded with 2-3hrs							
	Washing tongs for roller grill once every 4 hrs or as needed									
44/34	Dumpster in need to d	etail clea	uning, dispose of barrels of d	irt stored	l in area	to prevent pest activ	ity			
Received	by:		Print:		T	Title: Person In Charge/ Own	ner			
(signature)		e /e	See abo	ove						
Inspected (signature)		ST.	Richard	Hill		Samples: Y N # coll	ected			
Form FH-06	6 (Revised 09-2015)		.			,				