\$50.00 reinspection fee required after 1st Followup

## Retail Food Establishment Inspection Report Permit City of Rockwall approved

First aid kit
Allergy policy/training
Vomit clean up Employee health
☐ Employee health

ח	ate:				Time in: Time or	ıt·	License/P	ermit #	<u> </u>					Т	Food hand	llers Food Managers		
		<b>11</b>	/2	0	2;08 2:50		Fs 78								Na	Na Pood Managers	Page 1 o	f_2_
_	urpo					low Up	3-Compla			-Inve	stiga	atior	1	5-CO/Const		6-Other	TOTAL/SC	ORE
Е	stabli	shme	nt N			Cont	tact/Owner l				~8				f Repeat Vi	olations:		
_	VS T					Pest contr	rol ·		Но	od		T (	Trea	se trap: waste oil		Follow-up: Yes	4/96	/A
	20 hc					To provide			Na	,ou		Na		se trup. waste on		No 🔽	1	
М		C <b>omp</b>			tatus: Out = not in compliance opints in the OUT box for each number	N = in complia pered item	nce N	O = not						oplicable COS =	corrected o	on site $\mathbf{R} = \text{repeat v}$ Mark an $\mathbf{V}$ in approp	violationW-Watc	h
142	urk u	е ирр	юрг	iuc										tive Action not to				
O	ompli I		Stati N	us C	Time and Temperature	for Food Sof	otv.	R	C	Compl	iance N		tus C					R
U T	N	0	A	o s	(F = degrees Fal	renheit)	ety		U T		0	A	o s		Em	ployee Health		
					Proper cooling time and temper	rature								<ol><li>Management knowledge, resp</li></ol>		loyees and condition and reporting	al employees;	
					2. Proper Cold Holding temperatu	ro(//1°E///5°I	3)									and exclusion; No d	ischarge from	
	~				2. Proper Cold Holding temperate	116(41 17 43 1	.)			~				eyes, nose, and		and exclusion, No d	ischarge Holli	
			/		3. Proper Hot Holding temperatur	re(135°F)								D.	oventing (	Contamination by H	ande	
-		•	,		4. Proper cooking time and tempe	erature										perly washed/ Gloves		
		•			5. Proper reheating procedure for		165°E in 2			~						ith ready to eat foods		
		•	/		Hours)	not notding (	103 1 111 2					/		alternate method		ollowed (APPROVE		
H					6. Time as a Public Health Contro	ol; procedures	& records			<u> </u>				No prep	Highly Su	sceptible Population	10	
		<u> </u>			Stocking only									16. Pasteurized f		prohibited food not of		
Approved Source												~		Pasteurized eggs	,	1		
					7. Food and ice obtained from approach condition, safe, and unadult					_								
	~				good condition, safe, and unadult destruction	crateu; parasit	C									Chemicals		
$\vdash$	H				8. Food Received at proper temper	erature		+		I				17. Food additiv	es; approve	ed and properly stored	d; Washing Fruits	3
M					To check					~				& Vegetables				
					Protection from Co.	ntamination				~				18. Toxic substa	nces proper	rly identified, stored	and used	
					9. Food Separated & protected, pr		ig food								***	. /DI 1:		
					preparation, storage, display, and	_										ter/ Plumbing		
	~				10. Food contact surfaces and Res Sanitized at Na ppm/temp		eaned and			~				19. Water from a backflow device		ource; Plumbing insta	ılled; proper	
		/			11. Proper disposition of returned reconditioned <b>Discard re</b>	, previously se eturned	erved or food			/				20. Approved Se disposal	ewage/Was	tewater Disposal Sys	tem, proper	
	-			_				oints) v	riolar	tions	_		Cor	rrective Action w	ithin 10 da	ıys		
O U	I N		N A	C O	Demonstration of Know	ledge/ Persor	mel	R	U	N	N O	N A	C	Food	Temperat	ure Control/ Identif	fication	R
Т				S	21. Person in charge present, dem				Т	_			S	27 Proper coolin	ng method i	used; Equipment Ac	leguate to	
		·			and perform duties/ Certified Foo	d Manager (C	(FM)			~				Maintain Produc			equate to	
		·	/		22. Food Handler/ no unauthorize	ed persons/ per	rsonnel				/			28. Proper Date	Marking ar	d disposition		
					Safe Water, Recordkeeping	g and Food Pa	ackage							29. Thermomete		, accurate, and calibr	rated; Chemical/	
					Labeling				2					Thermal test str. See	ıps			
	23. Hot and Cold Water available; adequate pressure, safe See					essure, safe							Permit I	Requireme	nt, Prerequisite for	Operation		
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						/					ishment P	ermit (Current/ insp	sign posted)			
L	Ш						, , , , , , , , , , , , , , , , , , ,							Posted	tonella E	winmort and \$7.	ina	
			T		Conformance with Appr 25. Compliance with Variance, S	pecialized Pro	cess, and							31. Adequate ha		quipment, and Vend facilities: Accessible		
		ı			HACCP plan; Variance obtained processing methods; manufacture		i			/				No prep				
					Consumer Ad	visorv									n-food Cor	ntact surfaces cleanab	ole, properly	
										/				designed, constru Watch			×	
					26. Posting of Consumer Advisor									33. Warewashin		; installed, maintaine	d, used/	
L		•			foods (Disclosure/Reminder/Buff Labeling indicates alll					_						g facility provided		
0	I	N	N	С	Core Items (1 Point) Viola	tions Require	e Corrective	Action	<i>Not</i>		xcee		Da C	ys or Next Inspe	ction , Wh	ichever Comes Firs	st	R
U	N		A	os	Prevention of Food C	ontamination	1		U	N	0	A	o s		Foo	d Identification		K
	1				34. No Evidence of Insect contamanimals	nination, roder	nt/other				~			41.Original cont	ainer labeli	ng (Bulk Food)		
	/				35. Personal Cleanliness/eating, d	lrinking or tob	acco use								Phy	sical Facilities		
	•				36. Wiping Cloths; properly used	and stored		+	1					42. Non-Food C				
$\vdash$		Na 37, Environmental contamination				+	H					See 43. Adequate ve	ntilation an	d lighting; designated	d areas used			
<u> </u>	$\vdash$	Watch  38. Approved thawing method						_	~	Ш			_		pperly disposed; facil			
	Ш	/			50. ripproved mawing method					1				Watch	-			
					Proper Use of Use				1					See		led, maintained, and		
	/				39. Utensils, equipment, & linens dried, & handled/ In use utensils:					/				46. Toilet Facilit  Equipped		ly constructed, suppli	ied, and clean	
	~				40. Single-service & single-use and used	rticles; proper	ly stored				~			47. Other Violat				

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Ethan Proulx	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: SOU <b>th</b>	Physical A Ridge		City/State: Rockwall		License/Permit # Fs7808	Page	2 of 2					
		1	TEMPERATURE OBSERVA										
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Locat	ion		Temp					
Bev co	ooler	37 Wall units Water u						38					
			Left toRt		Gatorade unit			37					
			Beer	44	Energy drink unit		39						
			Beer	42									
			Ice reddy ice	HTT			-22						
			Frozen food	07	Mini melts								
			Popcicle	6									
			Milk	36-38									
	OBSERVATIONS AND CORRECTIVE ACTIONS												
Item Number			NT HAS BEEN MADE. YOUR ATTEN			IE CONDITIONS OBSE	RVED A	ND					
Nullibei	NOTED BELOW: all temps F												
	Hot water 102°												
	Restrooms equipped												
	Baby formula dates lo												
	Back doors look good												
	Shelving appears to be 6 inches from floor in back room clean rack in back storage												
42	Clean interiors of cool												
42	Minor cleaning in milk cooler and dust fan guards/water unit too/gatorade unit /energy drink unit too												
	Dates look good												
29	Need secondary Thermo in milk cooler by the door												
29	Need probe thermometer to check food temp if needed												
	Watch carpet patches and replace is needed												
	Watch for dented cans												
Received (signature)	lby:		Print:			Title: Person In Charg	e/ Owner						
	See abov	<u>/e</u>											
Inspected (signature)		atríck	Print:										
	6 (Revised 09-2015)					Samples: Y N	# collect	ed					