

Followup Fee of  
\$50.00 after  
First Followup

**Retail Food Establishment Inspection Report**

**City of Rockwall**

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: <b>1/30/25</b>	Time in: <b>8:25</b>	Time out: <b>9:15</b>	License/Permit # <b>DCO-003301</b>	CPFM <b>3</b>	Food handlers <b>All</b>	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
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Establishment Name: <b>Primrose North</b>	Contact/Owner Name: <b>Kali Hernandez</b>	Number of Repeat Violations: <b>0</b> Number of Violations COS: <b>0</b>	<b>4/96/A</b>
Physical Address: 3068 N Goliad St, Rockwall, TX 75087	Pest control : Stealth Pest 7/20/24	Hood N/a	Grease trap / waste oil America's Best 7/12/24 250g
Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>			

**Compliance Status:** Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch  
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

**Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
			✓				✓				
1. Proper cooling time and temperature <b>No leftovers</b>						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓						✓				
2. Proper Cold Holding temperature(41°F/ 45°F) <b>See</b>						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth <b>Employee health form posted</b>					
			✓			<b>Preventing Contamination by Hands</b>					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
			✓				✓				
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. ) <b>Gloves &amp; Utensils</b>					
			✓			<b>Highly Susceptible Populations</b>					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)							✓				
	✓					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required <b>Shell eggs</b>					
6. Time as a Public Health Control; procedures & records						<b>Chemicals</b>					
<b>Approved Source</b>							✓				
	✓					17. Food additives; approved and properly stored; Washing Fruits & Vegetables <b>Water</b>					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction <b>US Foods, Sam's/Walmart</b>							✓				
8. Food Received at proper temperature <b>Checking</b>						18. Toxic substances properly identified, stored and used					
	✓					<b>Water/ Plumbing</b>					
<b>Protection from Contamination</b>							✓				
	✓					19. Water from approved source; Plumbing installed; proper backflow device <b>City approved</b>					
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							✓				
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature						20. Approved Sewage/Wastewater Disposal System, proper disposal					
	✓						✓				
11. Proper disposition of returned, previously served or reconditioned <b>No returns</b>											

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
	✓						✓				
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) <b>2</b>						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature <b>No leftovers</b>					
	✓						✓				
22. Food Handler/ no unauthorized persons/ personnel <b>All teachers</b>						28. Proper Date Marking and disposition <b>Good date labels observed</b>					
<b>Safe Water, Recordkeeping and Food Package Labeling</b>							✓				
	✓					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips <b>Digit thermo, strips current</b>					
23. Hot and Cold Water available; adequate pressure, safe <b>118, good pressure</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓						W				
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled <b>Commercial</b>						30. Food Establishment Permit/Inspection Current/ insp posted <b>Posted, expired</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						31. Adequate handwashing facilities: Accessible and properly supplied, used <b>Equipped</b>					
<b>Consumer Advisory</b>							2				
	✓					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used <b>Cutting boards</b>					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergen list in kitchen							2				
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Allergen list in kitchen						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided <b>Posted, expired</b>					

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First**

Compliance Status						Compliance Status					
O	I	N	N	C	R	O	I	N	N	C	R
U	T	O	A	O		U	T	O	A	O	
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
	✓						✓				
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					<b>Physical Facilities</b>					
35. Personal Cleanliness/eating, drinking or tobacco use <b>Stored low</b>											
	✓					42. Non-Food Contact surfaces clean					
36. Wiping Cloths; properly used and stored							✓				
	✓					43. Adequate ventilation and lighting; designated areas used					
37. Environmental contamination							✓				
	✓					44. Garbage and Refuse properly disposed; facilities maintained					
38. Approved thawing method <b>Fridge &amp; cooking</b>							✓				
<b>Proper Use of Utensils</b>						45. Physical facilities installed, maintained, and clean					
	✓						✓				
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						46. Toilet Facilities; properly constructed, supplied, and clean <b>Equipped</b>					
	✓							✓			
40. Single-service & single-use articles; properly stored and used						47. Other Violations <b>N/a</b>					

