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:	Time in:	Time out:	License/Permit #	CPFM	Food handlers	Page 1 of 2
1/30/25	8:25	9:15	DCO-003301	3	All	

Purpose of Inspection: ☑ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☐ 5-CO/Construction ☐ 6-Other ☐ **TOTAL/SCORE**

Establishment Name:	Contact/Owner Name:		
Primrose North	Kali Hernandez	✗ Number of Repeat Violations: ___ ✓ Number of Violations COS: ___	4/96/A

Physical Address:	Pest control :	Hood	Grease trap :/ waste oil	Follow-up: Yes ☐ No ☑
3068 N Goliad St, Rockwall, TX 75087	Stealth Pest 7/20/24	N/a	America's Best 7/12/24 250g	

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 ✗ in appropriate box for **R**

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

OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R
		✔			1. Proper cooling time and temperature No leftovers	
	✔				2. Proper Cold Holding temperature(41°F/ 45°F) See	
		✔			3. Proper Hot Holding temperature(135°F)	
		✔			4. Proper cooking time and temperature	
		✔			5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✔				6. Time as a Public Health Control; procedures & records	
					Approved Source	
	✔				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction US Foods, Sam's/Walmart	
	✔				8. Food Received at proper temperature Checking	
					Protection from Contamination	
	✔				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✔				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature	
	✔				11. Proper disposition of returned, previously served or reconditioned No returns	

OUT	IN	NO	NA	COS	Employee Health	R
	✔				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✔				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
					Preventing Contamination by Hands	
	✔				14. Hands cleaned and properly washed/ Gloves used properly	
	✔				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N) Gloves & Utensils	
					Highly Susceptible Populations	
	✔				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shell eggs	
					Chemicals	
	✔				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
	✔				18. Toxic substances properly identified, stored and used	
					Water/ Plumbing	
	✔				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✔				20. Approved Sewage/Wastewater Disposal System, proper disposal	

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

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R
	✔				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2	
	✔				22. Food Handler/ no unauthorized persons/ personnel All teachers	
					Safe Water, Recordkeeping and Food Package Labeling	
	✔				23. Hot and Cold Water available; adequate pressure, safe 118, good pressure	
	✔				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial	
					Conformance with Approved Procedures	
	✔				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	
					Consumer Advisory	
	✔				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Allergen list in kitchen	

OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✔				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature No leftovers	
	✔				28. Proper Date Marking and disposition Good date labels observed	
	✔				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digit thermo, strips current	
					Permit Requirement, Prerequisite for Operation	
W					30. **Food Establishment Permit/Inspection** Current/ insp posted Posted, expired	
					Utensils, Equipment, and Vending	
	✔				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Cutting boards	
2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Posted, expired	

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

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R
	✔				34. No Evidence of Insect contamination, rodent/other animals	
	✔				35. Personal Cleanliness/eating, drinking or tobacco use Stored low	
	✔				36. Wiping Cloths; properly used and stored	
	✔				37. Environmental contamination	
	✔				38. Approved thawing method Fridge & cooking	
					Proper Use of Utensils	
	✔				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✔				40. Single-service & single-use articles; properly stored and used	

OUT	IN	NO	NA	COS	Food Identification	R
	✔				41.Original container labeling (Bulk Food)	
					Physical Facilities	
					42. Non-Food Contact surfaces clean	
	✔				43. Adequate ventilation and lighting; designated areas used	
	✔				44. Garbage and Refuse properly disposed; facilities maintained	
	✔				45. Physical facilities installed, maintained, and clean	
	✔				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
		✔			47. Other Violations N/a	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kali Hernandez	Print: Kali Hernandez	Title: Person In Charge/ Owner Director
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Primrose North	Physical Address: 3068 N Goliad St	City/State: Rockwall, Tx	License/Permit # DCO-003301	Page 2 of 2

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Freezer htt	11.3				
Refrigerator amb	34				
Milk	36				
Turkey lunch meat	38				
Cheddar slice cheese	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped, temp greater than 106 in each room
	Handsink equipped, temp greater than 105
	3 comp not setup, 118, using quat sani 200ppm
	Gloves used to touch Rte foods
	Using yellow digital thermo, strips current
W	Countertop can opener showing signs of wear on blade, to replace soon
	Using ventless ovens, no need for hood system
	Ovens look great, very clean inside
33	Dishwasher not confirmed - may continue to use but will need to sanitize pans & utensils by sani spray bottle, allow to dry
32	Observed rough cutting boards, code requires smooth, options include resurfacing or replacement

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature)	Print: Richard Hill	Samples: Y N # collected

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