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:		_	Time in: Time out:			License/Permit #								CPFM		Food handlers		n 1	. 2	
1/2				12:45	2:00		od						r		3	_	9		Page 1	
Purp Estab				tion: 1-Routine	2-Follow U _I	Contact/Ov	<u> </u>			-Inve	estiga	ation	1	5-CO/Cons	truction of Repeat Viola		6-Other	1	TOTAL/S	CORE
Love						Renee Jo								✓ Number o	f Violations C	COS: _		╛	8/92	2/Δ
Physical 1990 I				30, Rockwall, TX 75087	7 Orki	st control : in 1/24/25			Ho N/a	ood				e trap :/ waste oil /20/24 100g	l	Follow No	w-up: Yes[]	Щ	0/02	_// \
Mark				Status: Out = not in co	ompliance IN = in c	compliance			t obse					oplicable COS =	= corrected on	site	R = repeat	t violati	ion W=	Watch
				•					ire I	mme	diate	Cor	recti	ive Action not to			т ирргор	prince 0	0.1.101 14	
O I U N	lianc N O		tus C O	Time and Ten	nperature for Fo	od Safety		R	() ()		N	Stat N A	C O		Emn	Joyco 1	Health			R
T	U	A	s	(F = d	legrees Fahrenheit and temperature	t)			I		U	A	s	12. Managemen				onal em	nplovees:	
	~				F					/				knowledge, resp						
./	,			2. Proper Cold Holding	g temperature(41°)	F/ 45°F)			٧	\				13. Proper use o		ınd exc	lusion; No	discha	arge from	
	See 3. Proper Hot Holding temperature(135°F)		·F)			ľ					eyes, nose, and mouth Need employee health form in prep kitchen									
•				See 4. Proper cooking time		,				Τ,				Pr 14. Hands clear	reventing Con					
	~			5. Proper reheating pro		lding (165°F i	n 2.			~				15. No bare hand						
	~			Hours)						/				alternate method Gloves and	d properly foll					.)
~				6. Time as a Public He	alth Control; proc	edures & reco	ords								Highly Susc	eptibl	e Populatio	ons		
				An	proved Source					_				16. Pasteurized pasteurized eggs				t offere	ed	
				7. Food and ice obtained		source: Food	in							Liquid eggs		equire				
~				good condition, safe, at destruction Sisco	nd unadulterated;	parasite									C	Chemic	als			
/	,			8. Food Received at pro Checking	oper temperature					/				17. Food additiv & Vegetables	es; approved	and pi	operly stor	red; Wa	ashing Fru	iits
					n from Contamin	nation			-	•				Water 18. Toxic substa	inces properly	y ident	ified, stored	d and t	ised	
				9. Food Separated & pr	rotected, prevente	d during food								Stored						
~				preparation, storage, di													mbing			
~	,			10. Food contact surfact Sanitized at 200	ppm/temperature	;				~			· i	19. Water from a backflow device City appr	oved					
/	,			11. Proper disposition of reconditioned Disc		ously served o	r			/				20. Approved Se disposal	ewage/Waster	water I	Disposal Sy	ystem,	proper	
				Pri		tion Items (2 Poi		_		_			rective Action w	ithin 10 day	S				
O I U N	N O	N A	C O S	Demonstration	ority Foundat	Personnel		nts)	viola C U	J I	Req N O	nuire N A	Cor C O S		<i>ithin 10 day</i> . Temperatur		trol/ Ident	tificati	on	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Renee Jolicoeur	Print: Renee Jolicoeur	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Item/Locat	Travel	Physical A		ity/State:	_	License/Permit #	Page	2 of 2			
Item/Locat		1990		Rockwall	ΙTν		_	<u> </u>			
	tion		TEMPERATURE OBSERVATI		i, I A						
LIC fride	Item/Location Temp Item/Location Temp Item/Location Temp										
UC fridge amb			Southwest chix/pepp& chz	125/130	Corn dogs			148			
UC	freezer HTT	10.1	Chili/nacho chz		Mac n chz			155			
R	Roller grills		360 cooler amb	36-38	Freezer boh HTT			6.4			
14	1, 142, 138		Beer wic amb	34	Р	rep cooler					
	Hot dogs		Haagen-Dazs HTT	2.6	Stea	k/blended (chz	38/39			
133, 132, 126, 122			WIC amb	38/39	Tacos 39,40,39			39			
Cheese	eburger, buffalo chz		Hot holding		Refrigerator						
	155, 163		Stk tacos/chix tacos		Chix taco/ corn dog		ogs	40/23			
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS .						
37 1	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TH	HE CONDITIONS OBSEF	RVED A	ND			
46 I	Restrooms equipped, i	no hot wa	ater observe								
	Hand sinks equipped g	greater th	an 120 throughout kitchen								
	3 comp sink setup, 133	3, Quats	sani 200ppm								
34 (Observed fruit flies at l	hand sin	k next to soda and tea dispe	ensers							
42	Top of coffee, cappuce	ino macl	nines dusty, to be cleaned ro	utinely							
42 I	Hand sink lobby need	to be det	ail cleaned, tea stains								
42/32	To remove exterior shi	pping lin	er on ice machine above so	da founta	ains, to r	nake surface clea	anabl	е			
45 (General detail cleaning	g of floor	s under shelves showing sig	ns of old	dirt build	dup					
—	Fan guards need to be										
—	Secondary thermo mis										
			dirty, to detail clean as need	led							
	Observed bug light ino	•	•								
—			tting boards, code requires sr	nooth an	d durable	e, optional resurfa	ce or i	eplace			
	UC fridge tacos, 39,40,40, blended cheese 39										
	•		e door prep kitchen and lobb	•							
—			vic, temps observed pineapp	ole 38, w	atermelo	on 38					
	Gloves used to touch I			al in		adding a control of the		1			
	Ice merchandisers 28, 21,23. To add store number to bagged ice, corporate address available on package To address trash and debris inside of dumpster area and clean around spent grease containers										
—			· · · · · · · · · · · · · · · · · · ·	ean arou	na spen	ı grease containe	ers				
	To illuminate floor stora			. d							
—	Tongs for roller items cleaned once every 2 hrs or as needed										
	To post employee health form in prep kitchen of Loves Travel										
47/32	To line fruit baskets with paper for edible skin (apples), change as needed and baskets are washable to be easily cleaned										
Received b	oy:		Print:			Title: Person In Charge	/ Owner				
See above See above											
Inspected I	(Revised 09-2015)	ST	Richard	Hill		Samples: Y N	# collecte	ed			