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: 1/21/25		5	Time in: Time out: 11:30 12:28			License/Permit # FOOD5149						<b>CPFM 3</b>	Food handlers	Page 1 of	2			
			Complaint 4-Investigation				tion	1	5-CO/Construction 6-Other		TOTAL/SCO	RE						
					ne: Carl Junior		Contact/Own Brian Dalto		me:						Number of Repeat Violat  Number of Violations CC		10/00	, .
Ph	vsic	al A	ddre	ess:	30, Rockwall, TX 75087	Ork	st control : in 1/20/25			Ho	od ercial Fire	7/17/2				Follow-up: Yes 🔽 No 🗌	10/90/	/A 
Ma					points in the OUT box for		em Ma		a che	eckm	ark in	appı	opria	te bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days	an 🗙 in appropriat		ch
	mpli				Frio	rity Items (5	Points) violati		Ĵ	C	ompl	iance	Stat	tus	ve Action not to exceed 3 days	8		
O U T	I N	N O	N A	C O S	(F = d)	nperature for Fo egrees Fahrenhei		,	R	O U T	N	N O	N A	C O S	•	yee Health		R
	~		1. Proper cooling time and temperature See					~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	/	2. Proper Cold Holding temperature(41°F/ 45°F)					/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted							
	/				3. Proper Hot Holding t See	temperature(135°	°F)									DOSTED tamination by Han	nds	
		/			4. Proper cooking time	and temperature					<b>/</b>				14. Hands cleaned and properly			
		/			5. Proper reheating prod Hours)	cedure for hot ho	olding (165°F in 2	2			/				15. No bare hand contact with ralternate method properly follor Gloves & utensils			
	~				6. Time as a Public Hea Cold holding toppings	alth Control; prod	cedures & record	ls								ptible Populations		
					Ap	proved Source					~				16. Pasteurized foods used; pro Pasteurized eggs used when rec Liquid eggs		fered	
	/				7. Food and ice obtaine good condition, safe, ar destruction Gordon	nd unadulterated;	source; Food in parasite								•	emicals		
	/				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approved at & Vegetables Water	nd properly stored;	Washing Fruits	
					Protection	from Contamii	nation				/				18. Toxic substances properly i Stored separately	dentified, stored an	nd used	
	/				9. Food Separated & pr preparation, storage, dis											/ Plumbing		
3					10. Food contact surfact Sanitized at 200						/				19. Water from approved source backflow device City approved	e; Plumbing install	ed; proper	
	/				11. Proper disposition of reconditioned Disc	_	ously served or				/				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
					Pri	ority Founda	tion Items (2				_				rective Action within 10 days			
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	Personnel	I	ts) v	o U T	I N	Req N O	uire N A	Cor C O S	rective Action within 10 days Food Temperature	Control/ Identific	cation	R
U	I N	N O	N A		Demonstration 21. Person in charge preand perform duties/ Cert 3	of Knowledge/ esent, demonstra- rtified Food Man	Personnel tion of knowledg ager (CFM)	I		O U	I N	N	N	C O	Food Temperature  27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade		R
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## Retail Food Establishment Inspection Report

## City of Rockwall

Received by:   Joe Little	Print: Joe Little	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Item/Loca Chix bi	Health Hospital Coffee  ation reading station trips / breast fridge Raw chix arinated chix	Temp		ity/State: Rockwall IONS Temp	, Tx	FOOD5149	age <u>2</u> of <u>2</u>		
Item/Loca Chix bi	reading station trips / breast fridge Raw chix	Temp	TEMPERATURE OBSERVAT	IONS	•	1 0000110			
Chix bi	reading station trips / breast fridge Raw chix	•		Temp	Item/Locat				
Chz st	trips / breast fridge Raw chix	34/33	Burger patties			tion	Temp		
	Raw chix	34/33			Hot holding				
			36, 36, 34, 31		Burger patties		166		
Ma	arinated chix	36	Cheddar chz/ Monterey Jack	38/38	Ch	171			
	arriated errix	36	Shredded let	40	Chicken strips 1				
Egg wash 34			Pico/slice Tom	34/36	French fries 1				
WIC amb			Lettuce	38	Cold holding				
Ste	eak prepped	36	Service line		tphc				
Cl	hx prepped	35	Burger patties	36					
Terre			SERVATIONS AND CORRECTIV		_				
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIREC	CTED TO TH	HE CONDITIONS OBSERVED	) AND		
	Restrooms refer to Lov	es repoi	t						
	Hand sink equipped gr	eater tha	n 108 throughout kitchen						
	3 comp sink set up, 15	5, Quats	sani 200ppm						
45	To seal FRP as neede	d throug	n kitchen						
W	To post current food he	ealth peri	mit adap						
45	Address gap at rear se	ervice do	or, air curtain operational						
	Good practice hanging	g mop he	ad to drip dry over mop sink	(					
	Chemicals stored sepa	arately							
45	Observed missing butt	on cover	s in wic and wif						
42/45	General detail cleaning	g of walls	, floor and fan guards in wic	& WIF					
			e of ice chute at lobby soda						
10			ate in ice machine, burn ice	w/r/s hop	pper befo	ore ice accumulates			
			hind drive thru Bev counter						
45	To repair frp corners th		· · · · · · · · · · · · · · · · · · ·						
			door of new UC cooler in D						
45/32			u boards, exposed wood not						
			uce, tomatoes sliced cheese	e, discard	led ever	y 4 hrs with stickers			
	Flat top grill drawers n								
	Front UC cooler not op Using digital thermo, s		<u> </u>						
37 Observe frozen condensation on condensation pipe in WIF									
42/45 General detail cleaning of walls, floors underneath equipment and between equipment  Breading flour sifted every 4 hours and replaced 2x daily									
32									
Received 1	hv•		Print:		Т	Title: Person In Charge/ Ow	ner		
(signature)	ືSee abov	e'	See abo	ove		Tide, I erson in Charge, Ow	11/1		
Inspected (signature)	_	ST_	Print: Richard			Samples: Y N # col	lected		