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: 2/3/25			Time in: 2:20		License/Permit # FS-9459							CPFM 6	Food handlers 16	Page 1 o	_f 2			
					tion: 1-Routine	3:03 2-Follow U ₁		3-Complaint 4-In			4-Inv	estig	atio	n	5-CO/Construction	6-Other	TOTAL/SC	ORE
Es	abli	shm	ent l	Nam			Conta	ct/Owner N	lame	_					Number of Repeat Viola Number of Violations C	os:		
		al Ad Golia			wall, Tx	Ecol	st contro	6/24		H N/a	lood a				e trap :/ waste oil /29/25 1000g	Follow-up: Yes ☐ No ☑	0/100	<i>//</i> A
Ma					Status: Out = not in co points in the OUT box for Prio	each numbered ite	em	Mark '	√' a		mark	in app	ropria	ate bo	plicable COS = corrected on sox for IN, NO, NA, COS Marive Action not to exceed 3 day	site $\mathbf{R} = \text{repeat vio}$ \mathbf{k} an \mathbf{X} in appropriat	e box for R	atch
Co O U	mpli: I N	ance N O	Stat N A	tus C O		perature for Fo		ty	R		Comp O I U N		e Sta N A	tus C O	Empl	oyee Health		R
T				S	1. Proper cooling time a No leftovers	egrees Fahrenheit and temperature	t)				T			S	12. Management, food employ knowledge, responsibilities, ar	yees and conditional	employees;	
					2. Proper Cold Holding	temperature(41°)	F/ 45°F)				•				13. Proper use of restriction ar		charge from	
	/				See						V				eyes, nose, and mouth Employee health form			
	(/			3. Proper Hot Holding t4. Proper cooking time		F)					ام			Preventing Con 14. Hands cleaned and proper	tamination by Han		
	(/			5. Proper reheating prod		lding (16	55°F in 2			V				15. No bare hand contact with	ready to eat foods o	r approved	
	-				Hours) 6. Time as a Public Hea	alth Control: proc	edures A	& records			•				alternate method properly follo Gloves & utensils		YN.)	
	•				or time as a rabile free										Highly Susce	eptible Populations ohibited food not of	fered	
					•	proved Source		Condin			V				Pasteurized eggs used when re	equired		
	'				7. Food and ice obtaine good condition, safe, ar destruction Penske.	nd unadulterated;	parasite	rood in							CI	hemicals		
	/				8. Food Received at pro Checking/reco						V	•			17. Food additives; approved a & Vegetables N/A	and properly stored;	Washing Fruits	S
	L				Protection	from Contamin	nation				V	1			18. Toxic substances properly Stored low & separate	identified, stored an	d used	
	~				9. Food Separated & pr preparation, storage, dis			food							•	r/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>			ned and Ost			V				19. Water from approved sour backflow device City approved	-		
	~				11. Proper disposition of reconditioned Disc	_	ously ser	ved or			V				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
0	I	N	N	С	Pri	ority Foundat	tion Ite	ems (2 Po	ints)	_	ation		uire N	Cor	rective Action within 10 days	1		R
O U T	N	0	A	o s	Demonstration 21. Person in charge pro	of Knowledge/			K		U N		A	o s	Food Temperatur	e Control/ Identific	ation	
	'				and perform duties/ Cer 6	rtified Food Mana	ager (CF	M)			V				27. Proper cooling method use Maintain Product Temperature	No leftovers	quate to	
	/				22. Food Handler/ no u 16, before first shift	nauthorized perso	ons/ pers	onnel			V	1			28. Proper Date Marking and a Good date labels 29. Thermometers provided, a	*	adı Chamiaal/	
					Safe Water, Reco	rdkeeping and F Labeling	ood Pac	ekage			V	1			Thermal test strips Digit thermo, strips		ed; Chemical/	
	/				23. Hot and Cold Water 128, good press	sure	•								Permit Requirement,	Prerequisite for O	_	
	~				24. Required records av destruction); Packaged Commercial	Food labeled					V				30. Food Establishment Peri Posted and curre	ent		d
	/				25. Compliance with V HACCP plan; Variance processing methods; ma	obtained for spec anufacturer instru	zed Proce cialized				V				31. Adequate handwashing fac supplied, used Equipped	pment, and Vendin cilities: Accessible a		
					Recorded temp	sumer Advisory					V				32. Food and Non-food Conta designed, constructed, and use		e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi On menu						V				33. Warewashing Facilities; in Service sink or curb cleaning to Equipped and co	facility provided		
0	I	N	N	С	Core Items (1 Poin	nt) Violations R	Require	Corrective	Acti R		ot to		ed 90 N	0 Da	ys or Next Inspection, Which	hever Comes First		R
Ŭ T	N	0	A	o s	Prevention of 34. No Evidence of Inse	of Food Contam		/other			U N		A	o s	Food I 41.Original container labeling	dentification (Rulk Food)		
	'				animals 35. Personal Cleanlines						V							
	/				36. Wiping Cloths; proj	perly used and sto		-			V	-			42. Non-Food Contact surface	es clean		
	<u> </u>				Store on soluti 37. Environmental cont					-	V				43. Adequate ventilation and l	ighting; designated a	areas used	
		_			38. Approved thawing a					H	Ť				44. Garbage and Refuse prope			+
	/				rienigerator	method				J	V	4				eriy disposed; faciliti	es maintained	
	/					method er Use of Utensil:	s				V				45. Physical facilities installed	l, maintained, and cl	ean	
	<u> </u>					er Use of Utensils t, & linens; proper se utensils; proper	rly used, rly used				-				45. Physical facilities installed 46. Toilet Facilities; properly of Equipped 47. Other Violations	l, maintained, and cl	ean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oaniel Cooke	Print: Daniel Cooke	Title: Person In Charge/ Owner Store Manager
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Equipment Name Physical Address: Chip-Gaser Rockwall, T.X. Fig. 9459 Page 2 of 2 o			<u> </u>				T		- 0 -			
Temporated Tem						l. Tx	License/Permit # FS-9459	Page	<u>2</u> of <u>2</u>			
DD refrigerator 39 2% Milk / Oat 39/39 Self server cooler 40 Milk 39 Keg cooler non tos 48 DD Freezer 9.8 UC fridge 1hb Fridge 1 40 Half & half 39 Fridge 2 40 Skim milk 38 UC fridge 39 UC fridge 2 hb UC fridge dt 40 2%milk/whip 39/40 UC fridge cb Soy milk 40 UC fridge cb Soy milk 40 OBSERVATION AND CORRECTIVE ACTIONS TO STANDARD CORRECTIVE ACTIONS Rem Nambor North Tild Towa at Impremiense teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD Was a Impremiense a teles in 6 The CONDITIONS OBSERVED AND NORTH TILD WAS A IMPREMIENT AND THE CONDITIONS OBSERVED AND NORTH TILD WAS A IMPREMIENT AND THE CONDITIONS OBSERVED AND NORTH TILD WAS A IMPREMIENT AND THE CONDITIONS OBSERVED AND NORTH TILD WAS A THE CONDITIONS O			10.10			.,						
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