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: 2/24/25		5	Time in: 2:30	Time out: 3:37	Eicense/	Permit # 1004552					5 CPFM	Food handlers 20	Page 1	of _2_				
	urpose of Inspection: 1-Routine 2-Follow Up 3-Comple		aint 4-Investigation			tion		5-CO/Construction 6-Othe		TOTAL/SCORE								
Establishment Name: Contact/Owner Michael Weat											Number of Repeat Violations: Number of Violations COS:		10/00/D					
Physical Address: 2861 Ridge Rd #101 Rockwall, Tx Pest control: Orkin 2/17/25							Hood Greas Roadrunner 2/10/25 Refer to					e trap :/ waste oil o Teddy	Follow-up: Yes ✓ No ☐	18/82/B				
Mark the appropriate points in the OUT box for each numbered item Mark '						not observed NA = not applicable COS = corrected on site R = repeat vio a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate						plation W= W te box for R	7atch					
Co	mpli	ance	Sta	tus					_l uire				te Correct ce Status		ive Action not to exceed 3 days			
O U T	I N	N O	N A	C O S		nperature for Food egrees Fahrenheit)		R		O U T	I N	N O	N A	C O S	Етр	loyee Health		R
	~			٥	1. Proper cooling time : See	<u> </u>					~				12. Management, food emplo knowledge, responsibilities, a		employees;	
3					2. Proper Cold Holding temperature(41°F/ 45°F) See			-		~			13. Proper use of restriction and exclusion; No die eyes, nose, and mouth Employee health form posted			charge from		
	~			3. Proper Hot Holding temperature(135°F) See										ntamination by Han	nds			
		~			4. Proper cooking time	and temperature					1				14. Hands cleaned and prope	erly washed/ Gloves u	ised properly	
		/			5. Proper reheating pro- Hours)	cedure for hot hold	ling (165°F in 2				~				15. No bare hand contact with alternate method properly fol Gloves & utensils	•	X 3	
	~				6. Time as a Public Hea	alth Control; proceed	dures & records								Highly Suso	ceptible Populations		
					Ар	proved Source					~				16. Pasteurized foods used; p Pasteurized eggs used when i N/a		fered	
	•				7. Food and ice obtaine good condition, safe, at destruction BEK				•							Chemicals		
	~				8. Food Received at pro Checking	oper temperature					~				17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruit	s
					Protection	n from Contamina	tion				~				18. Toxic substances properly Store low	y identified, stored an	id used	
	~				9. Food Separated & pr preparation, storage, di	splay, and tasting										er/ Plumbing		
3					10. Food contact surfact Sanitized at _200_		s; Cleaned and				/				19. Water from approved sou backflow device City approved			
	~				11. Proper disposition of reconditioned Disc	of returned, previou ard	isly served or				~				20. Approved Sewage/Waste disposal	water Disposal System	m, proper	
0	T	N	N	C	Pri	ority Foundati		_) vio			_			rective Action within 10 day	'S		D
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Alfredo Valle	Print: Alfredo Valle	Title: Person In Charge/ Owner MOD
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

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	ment Name: ded Monkey	Physical A		ity/State: Rockwal	I. Tx	FS-0004552 Page	<u>2</u> of <u>2</u>			
200.10	aca monto	2001	TEMPERATURE OBSERVAT		.,	. 0 000 .002				
Item/Loc	ation	Temp	Item/Location	Temp	Item/Loca	tion	Temp			
3door	fridge back	39	Par cooked wings	38	Buffalo/bbq 13					
3door	fridge dry storage	36	Prep cooler		Line prep cooler					
Chix	/burger patties	36/36	Mushrooms	398	Pico/dice tom 3					
В	eef crumble	36	Egg wash	38	Mozz/pizza sauce		38/39			
Par	cooked wings	38/38	Below		Ham/beef		38/40			
W	ings cooling	136	Chix breast	36	Below					
Ja	ager freezer	9.6	Chix strip	36		Chicken	37			
Glas	ss prep cooler	38	Hot holding		Lettuce 4					
Item	AN DIODEOTICA OF THE		SERVATIONS AND CORRECTIV			THE COMPLETIONS OF SECTION 1	AID.			
Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	СТЕО ТО Т	HE CONDITIONS OBSERVED A	ND			
	Restrooms equipped t	emp grea	ater than 105							
31			an 104 except sink next to fr							
			ng quat sani 200ppm test st	rips curre	ent					
	Dishwasher confirmed		·							
		· · · · · · · · · · · · · · · · · · ·	ads to drip dry over mop sin							
32		<u> </u>	, code requires smooth, opti			<u> </u>				
			ks purchased, using digital t			es to touch Rte foods				
32			r hand strainer with broken v	wires, dis	carded					
37 28	Time to defrost jager of Observed multiple date		ood prepped or opened dated	longer tha	an 6 days	s, all discarded during ins	pection			
32			asket, broken wires, discard			,	•			
42/45			eath, between, behind, arou	•		nent. Heavy "old dirt" b	uildup			
	Hot holding queso 150), refried	beans 148, chili 146, marina	ra 150			-			
42/45	General detail cleanin	g under f	lattop and grill							
34/45	Observed air curtain ir	noperable	at rear service door in orde	r to aid i	n flying i	nsects during deliveries	S			
	WIC amb 34, slice/gra	ted chee	se 36/37, whole tomatoe 38	, cut lettu	ice 38. //	WIC keg cooler 34				
25	Observed Sweet Baby R	ays open	ed at room temp, manufacture	label requ	ıires refriç	geration after opening, dis	scarded			
10	Mold observed on ice	machine	deflection plate. Burn ice, W	//R/S bin	before a	allowing ice to accumul	ate			
2	Observed diced tomat	oes in gr	II cooler temp 44, discard du	uring insp	pection					
	Bar									
	Hand sink equipped greater than 104									
	Dishwasher confirmed		•							
	Bottle beer cooler 36, glass chiller 20, bottle beer cooler 42, bottle beer chest 51, glass chiller 24									
	Using draft plugs, cleaned daily. Lines are cleaned weekly by Andrews and BEK									
	Frozen margarita machine cleaned per manufacturer specs weekly									
Received (signature)		e	See abo	ove		Title: Person In Charge/ Owner				
Inspected (signature)	_	Cτ	Print: Richard			Samples V N " " "	ad			
5.1.00	(Revised 09-2015)	سرد	L I			Samples: Y N # collecte	cu			