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: 2/18/25			Time in:	Time out:		License/Permit #						CPFM	Food handlers		0	
2/1	8/	25	5	8:15	9:07	FOC	D-	-66	372	2			1	3	Page 1 of	
				tion: 1-Routine	2-Follow Up				4-In	vestiş	atio	n	5-CO/Construction	6-Other	TOTAL/SCC	RE
Estab Dobb						Contact/Owner RISD	Name	e:					Number of Repeat Violations C		0/0=/	
Physi	cal A	ddre	ess:	· ·	Pes	t control :			lood					Follow-up: Yes	3/97/	Α
901 E				, Rockwall, TX 75087	$\frac{\text{Scho}}{\text{ompliance}} \text{IN} = \text{in c}$	ool contract				une 202		ımme		No		
Mark				Status: Out = not in co e points in the OUT box fo	ompliance reach numbered ite	em Mark	$\mathbf{O} = \mathbf{n}$						plicable COS = corrected on sox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio rk an \mathbf{X} in appropriate	e box for R	tch
C	1.	G4		Pric	ority Items (3 I	Points) violation	s Req	uire					ive Action not to exceed 3 day	ys		
O I U N	N	N	C	Time and Ter	nperature for Fo	od Safety	R	-	0 1	plian N N O	N	C O	EI	ovee Health		R
T	U	A	S	(F = coling time	degrees Fahrenheit	2)			T	` 0	A	s	12. Management, food employ	•	amplayaası	
	/			No leftovers	and temperature				ı				knowledge, responsibilities, an		employees;	
				2. Proper Cold Holding	g temperature(41°I	F/ 45°F)		-	+				13. Proper use of restriction ar	nd exclusion; No disc	charge from	
~				See					·				eyes, nose, and mouth Employee health form	n posted		
~	•			3. Proper Hot Holding See	temperature(135°)	F)								ntamination by Han	nds	
V	•			4. Proper cooking time	and temperature				ı				14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
				5. Proper reheating pro	ocedure for hot hol	ding (165°F in 2		H	Ť				15. No bare hand contact with			
	V			Hours)					ı				alternate method properly followes & utensils	owed (APPROVED	YN)	
~	1			6. Time as a Public He	alth Control; proce	edures & records							Highly Susce	eptible Populations		
					annoved Course								16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					oproved Source				·				N/a	equired		
				7. Food and ice obtaine good condition, safe, a	nd unadulterated;	source; Food in parasite							C	hemicals		
				destruction Labbat	t								Ci	nemicais		
	,			8. Food Received at pr									17. Food additives; approved a & Vegetables	and properly stored;	Washing Fruits	
				Checking, log	S 				r				Water	11 10 1		
					n from Contamin				r				18. Toxic substances properly Stored separate and lo	ow stored an	id used	
/	•			Food Separated & p preparation, storage, di	· A	_							Water	r/ Plumbing		
				10. Food contact surface	ces and Returnable	es : Cleaned and		-	$\overline{}$				19. Water from approved sour	ce: Plumbing installe	ed: proper	
3				Sanitized at 200					v				backflow device City approved	,	, _F _F	
	,			11. Proper disposition		ously served or		H	+				20. Approved Sewage/Wastev	water Disposal System	m, proper	
				reconditioned Disc	ard				·				disposal			
				n.			_									
0 1	N	N	C	Pr	iority Foundat	tion Items (2 P	_) vio			_		rective Action within 10 days	S		R
O I U N T	N O	N A	C O S	Demonstratio	n of Knowledge/	Personnel	oints R) vio	0 1		N	C C O S	•	re Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lajoy Priest	Print: Lajoy Priest	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Os Elementary	Physical Act	_{Idress:} Interurban St	City/State: Rockwall	, Tx	FOOD-6672	Page <u>2</u> of <u>2</u>				
	,		TEMPERATURE OBSERVA		,						
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp				
WIF a	mb	7.6	Line A			Line B					
	WIC		Hot wells	99+	Hot wells 157						
Whole tomatoe		34	Cold plate	34	Cold plate		34				
Cheddar cheese		36	Milk cart	34	Milk cart		37				
Mozzarella cheese		36	Hot hold	162	Hot hold		159				
			Chicken	166		Chicken	167				
			Cold hold	38		Cold hold	39				
		OBS	SERVATIONS AND CORRECT	TIVE ACTION	S						
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped temp greater than 106										
	Hand sinks equipped greater than 105 throughout kitchen										
	3comp sink not set up,	135, qua	ıt sani 200ppm								
	Dishwasher confirmed 160st										
	Good practice to hang mop heads to drip dry over mop sink										
	Chemicals stored low and organized in laundry room										
	Air curtain on rear service door confirmed operational, no gaps observed around door										
	Using yellow digital thermo, sani buckets 200ppm										
W	Observed mozzarella and cheddar graded cheese bags open, no date labels										
10	Observed red slime in ice machine, burn ice w/r/s entire hopper including ceiling before allowing ice to accumulate										
	1 prep sink, work order in process, not hot water										
	Sample trays are kept weekly										
	Using disposable cutlery individually wrapped										
	Staff food stored lowest shelf in wic										
	Reviewed production logs and receiving logs										
	Bug lights operational in kitchen										
Received (signature)		<u></u>	See at			Title: Person In Charge/ Ow	ner				
Inspected		<u> </u>	Print:								
(signature)	$1/ \sim 1/$	$C_{\mathcal{T}}$	Richar	Hill b							