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: 8/28/24		_	Time in: 9:00	Time out: 1:50		License/Po						CPFM O	Food handlers 50	Page 1	of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain			int	4-Investigation				n [5-CO/Construction 6-Other		6-Other	TOTAL/SCORE							
Establishment Name: Contact/Owner Name: Colin Burgiel						Vame	:					Number of Repeat Violations: Number of Violations COS:		11/0	O/D				
Physical Address: 2935 Ridge Rd Rockwall, Tx Compliance Status: Out = not in compliance IN = in compliance NO							Hood Grease Triple b 6/2024 Refer to				e trap :/ waste oil o grocery report		Follow-up: Yes 11/89						
Mar					tatus: Out = not in co points in the OUT box for	ompliance IN = in or each numbered it	complianc tem	ce NO Mark '		ot obschecki					plicable COS = cox for IN, NO, NA, C	orrected on s	site \mathbf{R} = repeat vio	e box for R	Watch
Con	Priority Items (3 Points) viola Compliance Status			violations	Req		Compliance S				ive Action not to exceed 3 days								
O I N N C U N O A O		C	Time and Temperature for Food Safety (F = degrees Fahrenheit)			R		0 1	N N O	N	С	Employee Health							
	s (F = degrees Fahrenneit) 1. Proper cooling time and temperature				П		•				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting								
•	/	2. Proper Cold Holding temperature(41°F/ 45°F) See					3	3				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Need to post employee health form Preventing Contamination by Hands							
	3. Proper Hot Holding temperature(135°F) 4. Proper cooking time and temperature																		
							/				14. Hands cleaned and properly washed/ Gloves used properly								
		/			5. Proper reheating prod Hours)						ı					roperly follo	ready to eat foods o owed (APPROVED		_)
	/				6. Time as a Public Hea	alth Control; proc	cedures &	k records									eptible Populations		
					Ap	proved Source					ı				16. Pasteurized for Pasteurized eggs u		ohibited food not of equired	fered	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Kroger									Chemicals					
	1				8. Food Received at pro Checking	oper temperature					·	/			17. Food additives & Vegetables Water	; approved a	and properly stored;	Washing Fru	iits
					Protection	n from Contamii	nation				V	/			18. Toxic substanc Stored low an		identified, stored an	d used	
•	1				9. Food Separated & pr preparation, storage, dis	splay, and tasting	3										r/ Plumbing		
•	1				10. Food contact surfact Sanitized at _200_	ppm/temperature	e				ı				backflow device	ved	ce; Plumbing install		
					11. Proper disposition of reconditioned Disc	of returned, previ- ard	iously serv	ved or			ı	/			20. Approved Sew disposal	age/Wastew	vater Disposal System	m, proper	
•																			
	T	N	N.T.	C				ms (2 Po							rective Action with	hin 10 days			D
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

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raoga	CI OVV 373 DCII	2300	TEMPERATURE OBSERVA		ii, 17						
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion	Ten	np			
Ameri	can cheddar	39	Fried Bone in chicke	1 40	WIC amb		3	6			
Sı	wiss cheese	39	Oven bone in chicke	1 40	Fried chicken		3	8			
Ch	nipotle turkey	40	Rack of ribs	39	Rotisserie chicken		n 3	8			
С	heddar/jack	39	Self serve deli meat&ch	z 38/39	Raw ı	rotisserie chicke	en 3	7			
	Ham	38	Meat bunker	39		WIF htt	9.	.8			
	Salami	38	Lunch meat coole	r 38	UC	3 door coole	r 39	/40			
	Gouda	38	Lunch cheese coole	r 38							
Se	If serve Chef		Humus cooler	40							
		OI	SERVATIONS AND CORRECTI	VE ACTION	NS		1				
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms - refer to grocery report										
	Hand sink equipped 110										
	Dishwasher still out of order										
	3comp not set up, 142, quat sani 200ppm										
	Chemicals store low and separate										
	Using gloves, digital thermo, strips current										
	Observed Sani spray bottles at slicer station 200ppm										
34	Bug light operational at foh, boh non operational										
	Using gloves for slicing meats and cheeses 2 only for cheese, 4 for meats										
	Trash cans set up to each slicer, sanitizing by spray bottle between each customer										
	Slicers are cleaned/sanitized every 4 hours or as needed										
32	Observed Heat and seal cover has a small hole/torn need to replace										
	Hot food not available until 11am										
07	Now utilizing Restaurant Technologies for spent cooking oil Observed frozen condensation along door gaskets and in corner of deli wif										
37 42				corner or	aeii wii						
45	Observed dirty door ga		flaps, remove to make clea	nabla							
30	Permit posted but exp		• •	IIIabie							
13	· · · · · · · · · · · · · · · · · · ·			rs n/code							
10	Observed no employee health form posted at all hand sinks p/code										
Received (signature)	lby:	Title: Person In Charge/ Ov	wner								
	See abov	'e	See ab	ove							
(signature)	1. 1	$\subset \tau$	Richard	Hill k		Samples: V N 4	llacto d				
Farms FIL O	6 (Revised 09-2015)	سارك				Samples: Y N # co	llected				