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

2/10/25		9:30	1:50		FS-9							5	All	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla		int	4-Investig			gation		5-CO/Construction	6-Other TOTAL/SO		CORE				
Establishment Name: Contact/Owner Name: Colin Burgiel			lame): 					Number of Repeat Violations: Number of Violations COS:			/O 1 / A			
Physical Address: Pest control: 2975 Ridge Rd Rockwall Tx Refer to Grocery				Hood N/a		Grease trap :/ Refer to Groce			Follow-up: Yes 🔽 No 🗌	9/91	/ A				
Complia			ompliance IN =	in compliar	nce NO		ot obse					plicable COS = corrected on sox for IN, NO, NA, COS Mar	site \mathbf{R} = repeat vio	lation W= V	Watch
Mark the appro	priate	points in the OUT box for Prio										ive Action not to exceed 3 day		e box for R	
	iance Status N N C Time and Temperature for Food Safety		R	(N	N	C							
U N O A	Time and Temperature for Food Safety (F = degrees Fahrenheit) 1. Proper cooling time and temperature					1	J N O			o s	Employee Health 12. Management, food employees and conditional employees;				
		1. Proper cooling time	and temperatu	10				/				knowledge, responsibilities, ar		employees,	
~		2. Proper Cold Holding See	g temperature(4	41°F/ 45°F)		3					13. Proper use of restriction are eyes, nose, and mouth	charge from		
		3. Proper Hot Holding	temperature(1	35°F)				Need employee health form poste Preventing Contamination by H						J.,	
		4. Proper cooking time	and temperatu	ıre								14. Hands cleaned and proper			
		5. Proper reheating pro	cedure for hot	holding (1	65°F in 2		-	'			-	15. No bare hand contact with	ready to eat foods or	r approved	_
		Hours)						•				alternate method properly follo Gloves	owed (APPROVED	YN)	I
/		6. Time as a Public Hea	alth Control; p	rocedures	& records							Highly Susce	eptible Populations		
		Ap	proved Sour	ce						/		16. Pasteurized foods used; propasteurized eggs used when re		ered	
		7. Food and ice obtaine										N/a			
		good condition, safe, and destruction Kroger	nd unadulterat	ed; parasite	e							Cl	hemicals		
		8. Food Received at pro	oper temperatu	ıre								17. Food additives; approved a	and properly stored;	Washing Frui	ts
	L	Checking						~				& Vegetables Pro max veggie w	vash	1 1	
			n from Contai		- food			'				18. Toxic substances properly Store low	identified, stored an	d used	
		Food Separated & pr preparation, storage, di			g 100 u							Water	r/ Plumbing		
•		10. Food contact surfact Sanitized at 200			aned and			/			-	19. Water from approved sour backflow device	ce; Plumbing installe	ed; proper	
		11. Proper disposition of			erved or		_				1	City approved 20. Approved Sewage/Wastew	vater Disposal Syster	n proper	
		reconditioned Disc	ard	eviously se	1 1 CG 01			/				disposal	vater Disposar Syster	п, ргорег	
			aid									•			
O I N N				dation It	ems (2 Po	_		_	_			rective Action within 10 days	,		D
O I N N N U N O A		Pri Demonstration	iority Found	ge/ Person	nel	ints)	viola	I	Req N O	uire N A	Cor C O S	rective Action within 10 days	e Control/ Identific	ation	R
O I N N O A	0	Pri	n of Knowledgesent, demons	ge/ Person	nel	_	Ţ	I	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature	e Control/ Identificed; Equipment Adec		R
O I N N N T N O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce	n of Knowledgesesent, demonstratified Food M	ge/ Person stration of k fanager (CI	nel knowledge, FM)	_	Ţ	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels	e Control/ Identificed; Equipment Adecedisposition	quate to	
O I N N N T O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u	n of Knowledgesent, demonstratified Food Manauthorized pordkeeping an	ge/ Person stration of k Janager (Cl ersons/ pers	nel knowledge, FM) sonnel	_	Ţ	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips	e Control/ Identifice ed; Equipment Adece disposition ccurate, and calibrate	quate to	
O I N N N T O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco	n of Knowledge resent, demons rtified Food Manauthorized por ordkeeping an Labeling	ge/ Persons stration of k Manager (Cl ersons/ persons/ pe	nel cnowledge, FM) sonnel	_	1	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and Stri	e Control/ Identificed; Equipment Adece edisposition accurate, and calibrate ips current	quate to	
O I N N N T N O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records a	resent, demons retified Food M anauthorized per ordkeeping an Labeling or available; ad SUI'e vailable (shells	ge/ Person stration of k flanager (Cl ersons/ person d Food Pa	nel cnowledge, FM) sonnel ckage	_	2	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips	e Control/ Identificed; Equipment Adece edisposition ccurate, and calibrate ips current Prerequisite for Op	quate to ed; Chemical/	,
O I N N N T N O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records a destruction); Packaged Commercial	resent, demons retified Food Manauthorized per ordkeeping an Labeling er available; ad SUI'e vailable (shells Food labeled	ge/ Person stration of k fanager (Cl ersons/ person d Food Pa lequate press stock tags;	nel cnowledge, FM) sonnel ckage ssure, safe parasite	_	1	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and stripe Permit Requirement, 30. Food Establishment Permit Not posted, current	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate ips current Prerequisite for Opmit/Inspection Current	quate to ed; Chemical/ peration ent/ insp post	,
O I N N N T O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records and destruction); Packaged Commercial Conformance 25. Compliance with V	resent, demons resent, demons ruified Food M mauthorized peordkeeping an Labeling or available; ad SUI'e vailable (shells Food labeled with Approve	ge/ Person stration of k fanager (Cl ersons/ person de Food Pa lequate preson stock tags; ed Proceduralized Pro	nel cnowledge, FM) sonnel ckage ssure, safe parasite ures cess, and	_	2	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips No Food Establishment Perrough Curree Utensils, Equip 31. Adequate handwashing face	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate ips current Prerequisite for Opmit/Inspection Current ent	quate to ed; Chemical/ peration ent/ insp post	,
O I N N N T O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records a destruction); Packaged Commercial Conformance	resent, demons retified Food Manauthorized poor deeping an Labeling or available; ad SUI'e vailable (shells Food labeled with Approve variance, Specie obtained for second poor description of the control of the contro	ge/ Person: stration of k fanager (Cl ersons/ persond Food Pa dequate press stock tags; ed Procedu ialized Procspecialized	nel cnowledge, FM) sonnel ckage ssure, safe parasite ures cess, and	_	2	I N	N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and stripe Permit Requirement, 30. Food Establishment Permit Not posted, curred Utensils, Equip	e Control/ Identificed; Equipment Adecedisposition ccurate, and calibrate ips current Prerequisite for Opmit/Inspection Current ent	quate to ed; Chemical/ peration ent/ insp post	,
O I N N N T N O A	0	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records and destruction); Packaged Commercial Conformance vib HACCP plan; Variance processing methods; m	resent, demons retified Food Manauthorized poor deeping an Labeling or available; ad SUI'e vailable (shells Food labeled with Approve variance, Specie obtained for second poor description of the control of the contro	ge/ Person stration of k flanager (Cl ersons/ person de Food Pa lequate press stock tags; ed Procedu alized Proc specialized structions	nel cnowledge, FM) sonnel ckage ssure, safe parasite ures cess, and	_	2		N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and stri Permit Requirement, 30. Food Establishment Perm Not posted, curre Utensils, Equi 31. Adequate handwashing fac supplied, used	e Control/ Identificed; Equipment Adece ed; Equipment Adece edisposition ccurate, and calibrate ips current Prerequisite for Opmit/Inspection Current pment, and Vending cilities: Accessible and ct surfaces cleanable	quate to ed; Chemical/ peration ent/ insp post g nd properly	,
O I N N N T N O A	0	Demonstration 21. Person in charge property and perform duties/ Ce 5 22. Food Handler/ no under the content of the content o	resent, demons retified Food Manauthorized per ravailable; ad SUI'e vailable (shells Food labeled with Approve anufacturer in:	ge/ Person stration of k fanager (Cl ersons/ person d Food Pa lequate press stock tags; ed Procedu lalized Proc specialized structions ory raw or und	nel cnowledge, FM) sonnel ckage ssure, safe parasite res cess, and	_	2		N	N	C O	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips Not posted, curre Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; in	e Control/ Identifice ed; Equipment Adece edisposition ccurate, and calibrate ips current Prerequisite for Opinit/Inspection Curre ent pment, and Vendin cilities: Accessible and ct surfaces cleanable ed istalled, maintained,	quate to ed; Chemical/ peration ent/ insp poste g nd properly , properly	,
O I N N N N T N O A	0	Demonstration 21. Person in charge property and perform duties/ Ce 5 22. Food Handler/ no under the content of the content o	resent, demons resent	ge/ Person stration of k fanager (Cl ersons/ person d Food Pa dequate press stock tags; ed Procedu falized Proc specialized structions ory raw or und Plate)/ Aller	nel cnowledge, FM) sonnel ckage ssure, safe parasite res cess, and	R	2		N O	N A	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips Not posted, curres Utensils, Equip 31. Adequate handwashing fac supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use 33. Warewashing Facilities; in Service sink or curb cleaning in Equipped	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp poste g nd properly , properly	,
	0 8	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records and destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On labels Core Items (1 Poin	resent, demons resent	ge/ Persons stration of k fanager (Cl ersons/ persons/ pe	nel cnowledge, FM) sonnel ckage ssure, safe parasite tres cess, and der cooked rgen Label	R	2 2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A	COSS	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips Not posted, curred Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp poste g nd properly , properly	,
	0 8	Demonstration 21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no undle safe Water, Reconsider safe Water, Reconsider safe water, Reconsider safe safe wa	resent, demons retified Food Manuthorized per reveal and Labeling	ge/ Person stration of k fanager (Cl ersons/ person d Food Pa dequate press stock tags; ed Procedu falized Proc specialized structions ory raw or und Plate)/ Aller as Require	nel cnowledge, FM) sonnel ckage ssure, safe parasite res cess, and der cooked rgen Label	Action	2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips Not posted, curred Utensils, Equip 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp poste g nd properly , properly	ed
	O S	Demonstration 21. Person in charge prand perform duties/ Ce 5 22. Food Handler/ no utable All Safe Water, Reconstruction of the All 23. Hot and Cold Water 135, good press 24. Required records and destruction); Packaged Commercial Conformance with Vertical Conformance with	resent, demons retified Food M resent, demons retified Food M retain and Food M reta	ge/ Person stration of k fanager (Cl ersons/ person d Food Pa lequate press stock tags; ed Procedu falized Pro	nel cnowledge, FM) sonnel ckage ssure, safe parasite tres cess, and der cooked gen Label t/other	Action	2 2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips No Thermo and strips Not posted, curree Utensils, Equipartical supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which 41. Original container labeling	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp poste g nd properly , properly	ed
	O S	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem On labels Core Items (1 Poin Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines	resent, demons retified Food M resent, demons retified Food M retain an Labeling reavailable; ad SUFE vailable (shells Food labeled with Approve rainance, Speci e obtained for annufacturer ins sumer Advisories; inder/Buffet P ret Violation of Food Cont rect contamina	ge/ Persons stration of k danager (Cl ersons/ persons/ pe	nel cnowledge, FM) sonnel ckage ssure, safe parasite tres cess, and der cooked gen Label t/other	Action	2 2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips No Thermo and strips Not posted, curree Utensils, Equipartical supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which 41. Original container labeling	e Control/ Identificed; Equipment Adeced; Equipment Adeced disposition ccurate, and calibrate ips current Prerequisite for Opmit/Inspection Current pment, and Vending cilities: Accessible and ct surfaces cleanable and ct surfa	quate to ed; Chemical/ peration ent/ insp poste g nd properly , properly	ed
	O S	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records at destruction); Packaged Commercial Conformance v 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum foods (Disclosure/Rem On labels Core Items (1 Poin Prevention 34. No Evidence of Ins animals	resent, demons resent, demons resent, demons resent, demons ratified Food Manauthorized per description of the contained for an uniform of Food Contained for the contained fo	ge/ Persons stration of k danager (Cl ersons/ persons/ pe	nel cnowledge, FM) sonnel ckage ssure, safe parasite tres cess, and der cooked gen Label c Corrective	Action	2 2 2 2	t to E	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips Not posted, curred Utensils, Equipartical Supplied, used Equipped 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used Supplied, used Equipped 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food I 41. Original container labeling	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp post g nd properly , properly used/	ed
	O S	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records a destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On labels Core Items (1 Poin Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray bo	resent, demons retified Food Manuthorized poor deeping an Labeling reavailable; ad SUFE vailable (shells Food labeled with Approve fariance, Special anufacturer in anufacturer in sumer Advisories; inder/Buffet Poor food Contract of Food Contrac	ge/ Persons stration of k danager (Cl ersons/ persons/ pe	nel cnowledge, FM) sonnel ckage ssure, safe parasite tres cess, and der cooked gen Label c Corrective	Action	2 2 2 2	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips Not posted, curre Utensils, Equipart 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physic 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse prope	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp post g nd properly , properly used/	ed R
	O S	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records at destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On labels Core Items (1 Poin Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray bo 37. Environmental cont 38. Approved thawing	resent, demons retified Food Manuthorized poor deeping an Labeling reavailable; ad SUFE vailable (shells Food labeled with Approve fariance, Special anufacturer in anufacturer in sumer Advisories; inder/Buffet Poor food Contract of Food Contrac	ge/ Person stration of k fanager (Cl ersons/ person d Food Pa dequate press stock tags; ed Procedu falized Proc specialized structions ory raw or und Plate)/ Aller samination tion, roden king or toba d stored Oppm	nel cnowledge, FM) sonnel ckage ssure, safe parasite tres cess, and der cooked gen Label c Corrective	Action	2 2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and stripe Not posted, curred Utensils, Equipart Utensils, Equipart Samplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning and Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physical Phy	e Control/ Identifice ed; Equipment Adece ed;	quate to ed; Chemical/ peration ent/ insp post g nd properly used/ ureas used es maintained	ed R
	O S	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records at destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consumfoods (Disclosure/Rem On labels Core Items (1 Poin Prevention 34. No Evidence of Ins animals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray bo 37. Environmental cont 38. Approved thawing	resent, demons resent, demons resent, demons resent, demons retified Food Manauthorized per description of the Manauthorized per available; ad SUFE vailable (shells Food labeled with Approve rainted for anufacturer in anufacturer in sumer Advisories; ander/Buffet Pent) Violation of Food Contract contamina ses/eating, drink perly used and ottles 200 tamination method er Use of Uter t, & linens; pro	ge/ Person stration of k danager (Cl ersons/ person d Food Pa dequate press stock tags; ed Procedu dalized Proc specialized structions ory raw or und Plate)/ Aller amination tion, roden king or toba d stored Oppm	nel chowledge, FM) sonnel ckage ssure, safe parasite res cess, and der cooked rgen Label t/other acco use	Action	2 2 2 2	I N V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips Not posted, curred Utensils, Equipartical supplied, used Equipped 31. Adequate handwashing fact supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse proper Refer to grocery	e Control/ Identifice ed; Equipment Adece ed;	peration ent/ insp post g nd properly used/ ureas used es maintained ean	ed R
	O S	Demonstration 21. Person in charge pr and perform duties/ Ce 5 22. Food Handler/ no u All Safe Water, Reco 23. Hot and Cold Wate 135, good pres 24. Required records at destruction); Packaged Commercial Conformance 25. Compliance with V HACCP plan; Variance processing methods; m Con 26. Posting of Consum- foods (Disclosure/Rem On labels Core Items (1 Poin Prevention 34. No Evidence of Insanimals 35. Personal Cleanlines 36. Wiping Cloths; pro Using Spray bo 37. Environmental cont 38. Approved thawing	resent, demons retified Food Manuthorized poor deeping an Labeling revailable; and SUI'e vailable (shells Food labeled with Approve fariance, Special anufacturer in anufacturer in the sumer Advisories; inder/Buffet Poor food Contract of Food Co	ge/Person: stration of k danager (Cl ersons/ persons/ defood Pa dequate press stock tags; ed Procedu dalized P	nel cnowledge, FM) sonnel ckage ssure, safe parasite tres cess, and der cooked rgen Label t/other acco use	Action	2 2 2 2	V V V V V V V V V V V V V V V V V V V	N O	N A N A N A N A N A N A N A N A N A N A	C O S	Food Temperature 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips No Thermo and strips No Thermo and strips No Thermo and strips Not posted, curres Utensils, Equipartical supplied, used Equipped 31. Adequate handwashing facts supplied, used Equipped 32. Food and Non-food Contact designed, constructed, and used 33. Warewashing Facilities; in Service sink or curb cleaning for Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Garbage and Refuse propering for Equipped 45. Physical facilities; properly 45. Physical facilities; properly 46. Toilet Facilities; properly 46. Toilet Facilities; properly 46.	e Control/ Identifice ed; Equipment Adece ed;	peration ent/ insp post g nd properly used/ ureas used es maintained ean	ed R

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Lannie Kiser	Print: Lannie Kiser	Title: Person In Charge/ Owner Asst Mod
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	o (Nevised 03-2013)								
	ment Name: er 575 Snowfruit	Physical A		ity/State: Rockwal	I. Tx	License/Permit # FS-9494	Page _	2 of 2	
raoga	or or o or own are	2010	TEMPERATURE OBSERVATI		1, 1 <i>X</i>	1 0 0 10 1			
Item/Loc		Temp	Item/Location	Temp	Item/Loca			Temp	
End cap bunker		39	Olives grab & go	40	Kentucky bourbor		on	40	
En	d cap bunker	39	Olive bar			Gouda		39	
Sa	alami bunker	38	Roasted garlic	38					
Open	bunker self serve	39-41	Mozz&tomato	37					
	Blue	40	Artichoke w/herbs	36					
	Stinky		Grn olive w/ blue cheese	37					
	Gouda		UC fridge amb	38					
	Cheddar	40	Hoop cheddar	40					
Itam	T		SERVATIONS AND CORRECTIV						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO T	HE CONDITIONS OBSERV	ED AN	D	
	Restrooms refer to gro								
	Hand sink equipped to	<u> </u>							
	3 comp sink not set up	o, 135, us	sing quat sani 200ppm						
-	Test strips current Using gloves to touch	Pto food	•						
32			s ad seal cover, uncleanable to	renlace	cover				
32	Spray bottle filled at 3			Teplace	COVE				
29	<u> </u>			site					
	Observed no thermo within cheese station, need thermo onsite Observed Good date labels								
30	To post health permit a	at each d	epartment						
13	To post employee health form at hand sinks								
Page 1	lby		Duint.			Title: Person In City 16)		
Received (signature)		e/e	See abo	ove		Title: Person In Charge/ (wner		
Inspected (signature)	d løy:	ST	Richard			Samples: Y N #6	collected	d	
Form EH-06	6 (Revised 09-2015)		• 1						