

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 2/20/2025	Time in: 2:10	Time out: 3:33	License/Permit # Need to post current	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: Cinemark 14 Rockwall			Contact/Owner Name:		* Number of Repeat Violations: _____		4/96/A
					✓ Number of Violations COS: _____		

Physical Address: 2125 Summer Lee Dr Rockwall, TX	Pest control : Terminix/2-3-2024/monthly	Hood n/a	Grease trap : refer to city/Teddy	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
	✓						✓				
	✓						✓				
		✓				Preventing Contamination by Hands					
		✓					✓				
			✓				✓				
		✓				Highly Susceptible Populations					
		✓					✓				
Approved Source						Chemicals					
	✓						✓				
	✓						✓				
Protection from Contamination						Water/ Plumbing					
	✓						✓				
3							✓				
	✓						✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓						✓				
	✓						✓				
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						W				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
	✓						✓				
Consumer Advisory							✓				
	✓						✓				

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓						✓				
	✓					Physical Facilities					
	✓					1					
	✓						✓				
	✓						✓				
Proper Use of Utensils							✓				
	✓						✓				
	✓						✓				

Received by: (signature) <i>Richard Deschaw</i>	Print: Richard Deschaw	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: Cinemark 14 Rockwall	Physical Address: 2125 Summer Lee Dr	City/State: Rockwall, TX	License/Permit # need to post current	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Dippin dots freezer	-33	white freezer ambient	-30		
ice cream freezer ambient	-20	reach in freezer	-6		
pizza table/shredded cheese	35	reach in cooler	35		
under counter freezer	2	WIC	32		
reach in cooler/shredded cheese	30	WIF	-13		
reach in cooler ambient	38				
reach in cooler ambient	39				
beer cooler ambient	31				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Bar hand sink 124F equipped
	Bar 3 comp sink 125F
10	Sani sink setup less than 150ppm quats/drained and will setup during service
	Records kept of cooler temps
10	Sani bucket setup less than 150ppm quats/COS to 200ppm quats, to change every 2 hours.
	Pizza sliced under hot holding slider time stickered to discard every 45 minutes per Pizza Hut policy
	Hot dogs TPHC discarded at 4 hours, chicken tenders discarded at 60 minutes
	Nacho cheese in individual commercially sealed cups shelf stable
	Prep hand sink 100F equipped
42	To clean in bottom of pizza coolers, some food debris
	Line hand sink 100F equipped
	Warewash hand sink 106F equipped
W	This hand is slow draining/need to address
10	Some cleaning of ice deflector panel needed
	3 comp sink 118F
	Dishwasher sanitizing per surface thermo/171F
10	To clean around rivets in pizza cutting boards, food debris

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Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

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