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

12/30/24		24	12:22	1:00		FS20						1	8	Page 1	of <u>2</u>		
Purpose of Inspec		spec	tion: 1-Routine	2-Follow		3-Compla	int	4		estig	atio	n	5-CO/Construction	6-Other	TOTAL/S	CORE	
Establishment Name: Contact/Owner Name: Wattie Pieters							:					Number of Repeat Violations: 1 ✓ Number of Violations COS:			7 / A		
Physi				5, Rockwall, TX 75032		Pest con			H N/a	ood				e trap :/ waste oil 6/24 30g	Follow-up: Yes	3/97	'/A
	Cor	nplia	nce S	Status: Out = not in co	ompliance IN =	in compli) = no	ot obse		N	-		<u> </u>	on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{X} in appropriat	olation W= V	Watch
Mark	the a	pprop	riate	points in the OUT box for	r each numbered	d item	Mark '							ox for IN, NO, NA, COS ive Action not to exceed 3		e box for R	
Comp			tus			•		R			plianc						R
U N			o s	,	legrees Fahrenl	heit)	fety		1	υ N Γ		A	o s		nployee Health		
		/		1. Proper cooling time	and temperatur	re				V				12. Management, food empknowledge, responsibilities		employees;	
V				2. Proper Cold Holding See	g temperature(4	41°F/ 45°	F)			V				13. Proper use of restriction eyes, nose, and mouth State hand wash for		charge from	
		/		3. Proper Hot Holding	temperature(13	35°F)									Contamination by Har	nds	
		/		4. Proper cooking time	and temperatu	ire				V	1			14. Hands cleaned and pro	pperly washed/ Gloves u	ised properly	
		/		5. Proper reheating pro Hours)	cedure for hot	holding ((165°F in 2			V	/			15. No bare hand contact waternate method properly Gloves & utensils)
V	1			6. Time as a Public Hea	alth Control; p	rocedure	s & records					1	ı		sceptible Populations		
-				An	proved Source	ee				V				16. Pasteurized foods used Pasteurized eggs used whe	•	fered	
				7. Food and ice obtaine	_		e; Food in							N/A	•		
V				good condition, safe, and destruction Sysco											Chemicals		
V				8. Food Received at pro Checking	oper temperatu	ire				V				17. Food additives; approv & Vegetables Water	ed and properly stored;	Washing Fru	its
				Protection	n from Contar	nination				V	1			18. Toxic substances prope Stored low	erly identified, stored an	id used	
-				9. Food Separated & pr preparation, storage, di			ng food								ater/ Plumbing		
V	1			10. Food contact surfact Sanitized at 200	es and Returna ppm/temperat	ables ; Cl ure	eaned and			•	1			19. Water from approved s backflow device City approved	ource; Plumbing install	ed; proper	
				11. Proper disposition of	of returned, pre	eviously	served or							20. Approved Sewage/Was	stewater Disposal System	m, proper	
V				reconditioned Disc	ard					V				disposal			
•						dation]	Items (2 Po	, – í		_		_		disposal rective Action within 10 d	ays		
O I N T	N O		C O S		iority Found		`	ints)	1	ution D I	N	uire N A	C C O S	rective Action within 10 d	ays ture Control/ Identific	eation	R
			О	Pri	n of Knowledgesent, demonstrate	ge/ Perso tration of	nnel knowledge,	, – í	1	O I	N	N	C O	rective Action within 10 d	ture Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Gignature) Brooklyn Tilley	Print: Brooklyn Tilley	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Pappeted Address: See above Print: See above Print: See above Print: Record Hill Surepersor In Charge Owner Page 2 of 2 o											
Temperatures Observations Temp Tem			-			l. Tx		Page _2	2 of <u>2</u>		
Beverage Bunker 4.1 Pineapple 40 Back uc fridge Lobby Freezer 15.4 Chi pudding/oats 40/41 Guacamole 36 Front chest freezer 16.1 WIF htt -4.8 Dice tomatoes 35 Side chest freezer 0.6 WIC amb 34 UC Freezer 14.9 Strawberries as ref 36 Blueberries as ref 36 Service line Kiwi 39 OBSERVATIONS AND CORRECTIVE ACTIONS Ramborn Notice Below all temperature are take in 5 Restrooms equipped, temp greater than 110 throughout kitchen 3 comp sirk set up. 112, using quat sani 200ppm Using gloves to touch rte foods, hair restraints as well Wooden cutting boards only used for presentation as not approved wood for fcs Odor emitting from grease trap at 3 comp, last time serviced? Chemical stored low and separate Ice machine confirmed air gap at floor drain Good practice to allow mop heads to drip dry over mop sink Using Taylor made digital thermo, strips current Rear service door, no gaps observed, confirm air curtain operational 21 No CPM onsite, code requires a CPM onsite during operation times Red sani buckets filled at 3 comp list 200pm, cloth stored in solution All food contact surfaces wirks every 4 hours or as needed WIC need minor detail clean of floor under see shelf Friat: See above Friat: See above Inspected in Schard Hill Tathe Person la Charger Owner Friat: See above	2701	30111	- 5555 :			.,	1 0202 1 17				
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