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

3	ite: /1 ()/i	25		Time in: 1:55	Time out: 2:39		FS-9							2 CPFM	Food handlers	Page 1	of _2_
Pu	rpos	se o	f Ins	spec	tion: 1-Routine	2-Follow U _J	р	3-Complai	int	4	-Inv	estig	atioı	n [5-CO/Construction	6-Other	TOTAL/SO	CORE
Establishment Name: Contact/Owner I Scottie's Rockwall Patel						Vame	at					Number of Repeat Viola ✓ Number of Violations C	Number of Repeat Violations: 3 Number of Violations COS:		8/92/A			
	ysica 80 Ri				kwall, Tx	AJB	st contro 3 9/2024			H N/a	ood		G N/a			Follow-up: Yes No	0/92	/ A
Ma					Status: Out = not in co points in the OUT box for	ompliance IN = in c	compliant em	ce No Mark '		ot obse					plicable COS = corrected on sox for IN, NO, NA, COS Man	site R = repeat vio	lation W= V	Vatch
										uire l	mme	diate	Cor	rrecti	ive Action not to exceed 3 day		C COX IOI IX	
O U	mpli I N	ance N O	Sta N A	C O		nperature for Fo		ty	R		Comp O I U N		e Sta N A	C O	Empl	oyee Health		R
T				S	1. Proper cooling time a	egrees Fahrenheit and temperature	t)				Γ			S	12. Management, food employ	yees and conditional	employees;	
			•		2 B C 11W 11'	(410)	DE / 450E)				~				knowledge, responsibilities, a		1 6	
	~				2. Proper Cold Holding See	temperature(41°)	r/ 45°r)				V				13. Proper use of restriction are eyes, nose, and mouth Employee health form		cnarge from	
	/				3. Proper Hot Holding t See	temperature(135°	°F)					ı				ntamination by Han	nds	
			/		4. Proper cooking time						~	•			14. Hands cleaned and proper	rly washed/ Gloves u	ised properly	
			/		5. Proper reheating production Hours)	cedure for hot hol	lding (16	55°F in 2			V				15. No bare hand contact with alternate method properly foll Gloves			
	6. Time as a Public Health Control; procedures & records												eptible Populations					
					Ap	proved Source					V	,			16. Pasteurized foods used; pr Pasteurized eggs used when re		fered	
					7. Food and ice obtaine good condition, safe, ar										N/a			
	'				destruction GSC, To	exas Whole	esale								Cl	hemicals		
	/				8. Food Received at pro Checking	oper temperature							/		17. Food additives; approved & Vegetables	and properly stored;	Washing Frui	is
					,	n from Contamin	nation				~	,			N/a 18. Toxic substances properly Stored low and separa		d used	
	/				9. Food Separated & pr preparation, storage, dis			food							•	r/ Plumbing		
3					10. Food contact surfact Sanitized at100_			ned and	*	Ī	~	,			19. Water from approved sour backflow device City approved	ce; Plumbing installe	ed; proper	
	/				11. Proper disposition of reconditioned Disc	of returned, previo	ously ser	ved or			~	•			20. Approved Sewage/Wastev disposal	vater Disposal System	m, proper	
					Pri	ority Foundat	tion Ite	ems (2 Po							rective Action within 10 days	S		
O U T	I N	N O	N A	C O S	Demonstration	n of Knowledge/	Personn	iel	ints)	1	ution Ο Ι Ο Ν	N	uire N A	C C O S	·	re Control/ Identific	ation	R
U	I N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer 2	n of Knowledge/ esent, demonstrat rtified Food Mana	Personn tion of kr ager (CF	nel nowledge,		1	O I	N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur	re Control/ Identific ed; Equipment Adec e N/a		R
U	I N	N O	N A	О	Demonstration 21. Person in charge properties of the person duties (Cereal Control of Cereal	n of Knowledge/ esent, demonstrat rtified Food Mana	Personn tion of kr ager (CF	nel nowledge,		1	O I	N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels	eed; Equipment Adece N/a	quate to	R
U	I N	N O	N A	О	Demonstration 21. Person in charge preand perform duties/ Cer 2	n of Knowledge/ esent, demonstrat rtified Food Mana nauthorized perso	Personn tion of kr ager (CF ons/ perso	nowledge, (M)		1	O I N	N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips	ed; Equipment Adece N/a disposition	quate to	R
U	I N V	N O	N A	О	Demonstration 21. Person in charge properties and perform duties / Ceres 2 22. Food Handler / no use 2 Safe Water, Recons 23. Hot and Cold Water	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling	Personn tion of kr ager (CF ons/ persons/	nowledge, M) onnel		1	I N	N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperature 28. Proper Date Marking and Good date labels 29. Thermometers provided, a	ed; Equipment Adece N/a disposition accurate, and calibrate D, test strips c	quate to ed; Chemical/	R
U	I N	N O	N A	О	Demonstration 21. Person in charge properties of the person of the pers	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoc	Personn tion of kr ager (CF ons/ persons/ person	nowledge, M) onnel ckage sure, safe		1	I N	N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermometers Permit Requirement 30. Food Establishment Permit	ee Control/ Identifice ed; Equipment Adece N/a disposition accurate, and calibrate C, test strips C prerequisite for Opmit/Inspection Curr	quate to ed; Chemical/ current peration	
U	I N	N O	N A	О	Demonstration 21. Person in charge properties of the perform duties of the perform duties of the perform duties of the perform duties of the performance of the performance of the person of the performance of the performan	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoc Food labeled	Personn tion of kr ager (CF ons/ persons/ persond Pac tate press ck tags; p	nowledge, M) onnel ckage sure, safe parasite		1	I N	N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement. 30. Food Establishment Per Posted and curre Utensils, Equi	ee Control/ Identificed; Equipment Adece N/a disposition accurate, and calibrate D. test strips C. Perequisite for Opmit/Inspection Current pont	quate to ed; Chemical/ current peration ent/ insp posto	
U		N O	N A	О	Demonstration 21. Person in charge properties and perform duties / Ceres 2 22. Food Handler / no use 2 Safe Water, Reconstruction 2 23. Hot and Cold Water 110, good press 24. Required records and destruction); Packaged	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ sure vailable (shellstoc Food labeled with Approved P fariance, Specialize to obtained for spec	Personn tion of kr ager (CF ons/ perso ons/ perso ons/ perso outer press ck tags; p Procedur zed Procedur zed Procedur zed Procedurialized	nowledge, M) onnel ckage sure, safe parasite		1	I N	N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement, 30. Food Establishment Per Posted and curre	ee Control/ Identificed; Equipment Adece N/a disposition accurate, and calibrate D. test strips C. Perequisite for Opmit/Inspection Current pont	quate to ed; Chemical/ current peration ent/ insp posto	
U		N O	N A	О	Demonstration 21. Person in charge properties and perform duties of the content	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFC vailable (shellstoc Food labeled with Approved P ariance, Specializ obtained for spe- anufacturer instru sumer Advisory	Personn tion of kr ager (CF ons/ person Tood Pac tate press tek tags; p Procedur zed Proce cialized actions	nowledge, M) onnel ckage sure, safe parasite res ess, and		1		N	N	CO	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement, 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing far supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See	ee Control/ Identificed; Equipment Added N/a disposition accurate, and calibrate D, test strips C, Perequisite for Omit/Inspection Current pment, and Vendin cilities: Accessible and cut surfaces cleanable and c	ed; Chemical/ current peration ent/ insp posto g nd properly	
U		N O	N A	О	21. Person in charge properties of the processing methods; many persons of Construction of Con	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUFE vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specanufacturer instru sumer Advisory	Personn tion of kr ager (CF ons/ perso ons/	nowledge, (M) onnel Ckage sure, safe parasite res ess, and	R	22		NO	N A	COS	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement. 30. Food Establishment Permosted and curred Utensils, Equi 31. Adequate handwashing facuppied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning Equipped	et: Equipment Adec ed; Equipment Adec e N/a disposition accurate, and calibrate o, test strips o prerequisite for O mit/Inspection Curr ent pment, and Vendin cilities: Accessible an act surfaces cleanable ed installed, maintained, facility provided	ed; Chemical/ current peration ent/ insp posto g nd properly	
UT		N	A	O S	21. Person in charge properties and perform duties / Cer 2 22. Food Handler / no u 2 22. Food Handler / no u 2 23. Hot and Cold Water 110, good press 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; machine in the conformation of	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUI'e vailable (shellstoc Food labeled with Approved P ariance, Specializ e obtained for specianufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate att) Violations K	Personn tion of kr ager (CF ons/ personn Tood Pac tate press tate	nowledge, (M) onnel Ckage sure, safe parasite res ess, and	R	2		N O	N A	C O S	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement, 30. Food Establishment Pert Posted and curre Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning Equipped ys or Next Inspection, Which	re Control/ Identificed; Equipment Adece N/a disposition accurate, and calibrate D, test strips C, Prerequisite for O mit/Inspection Current impment, and Vendin cilities: Accessible and act surfaces cleanable and act surfaces cleanable and installed, maintained, facility provided thever Comes First	ed; Chemical/ current peration ent/ insp posto g nd properly	
UT			A	OS	21. Person in charge properties and perform duties / Cer 2 22. Food Handler / no u 2 22. Food Handler / no u 2 23. Hot and Cold Water 110, good press 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; machine in the conformation of	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque vailable (shellstoc Food labeled with Approved P dariance, Specialize obtained for specianufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations In of Food Contam	Personn tion of kr ager (CF ons/ person Tood Pace tate press tate press tate press tate procedur tat	nowledge, (M) onnel Ckage sure, safe parasite res ess, and cr cooked gen Label Corrective	Action	2 2		N O	N A	C O S	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement, 30. Food Establishment Pert Posted and curre Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning Equipped ys or Next Inspection, Which	et Control/ Identifice ed; Equipment Adec e N/a disposition accurate, and calibrate c, test strips c prerequisite for O mit/Inspection Curr ent pment, and Vendin cilities: Accessible an act surfaces cleanable ed astalled, maintained, facility provided hever Comes First identification	ed; Chemical/ current peration ent/ insp posto g nd properly	ed
U T		N	A	O S	21. Person in charge properties and perform duties / Cer 2 22. Food Handler / no u 2 23. Hot and Cold Water 110, good press 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; machine to the conformance of	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequ SUTE vailable (shellstoc Food labeled with Approved P ariance, Specializ e obtained for specialize obtained for specialize sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations K of Food Contam ect contamination	Personn tion of kr ager (CF ons/ person Food Pac tate press ck tags; p Procedur zed Proce citalized actions w or unde p)/ Allerg Require tination n, rodent	nowledge, (M) onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 2		N O	N A	0 Da	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement, 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing far supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; ir Service sink or curb cleaning Equipped ys or Next Inspection, Which Food I 41.Original container labeling	re Control/ Identificed; Equipment Adece N/a disposition accurate, and calibrate D, test strips C, Perequisite for O mit/Inspection Current pment, and Vendin cilities: Accessible and act surfaces cleanable ed anstalled, maintained, facility provided thever Comes First Identification (Bulk Food)	ed; Chemical/ current peration ent/ insp posto g nd properly	ed
U T		N	A	O S	21. Person in charge properties of the content of t	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque vailable (shellstoc Food labeled with Approved P dariance, Specialize e obtained for specialize anufacturer instructurer instru	Personn tion of kr ager (CF ons/ person Tood Pac tate press tate p	nowledge, (M) onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 2		N O	N A	0 Da	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement, 30. Food Establishment Per Posted and curre Utensils, Equi 31. Adequate handwashing far supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use See 33. Warewashing Facilities; ir Service sink or curb cleaning Equipped ys or Next Inspection, Which Food I 41.Original container labeling	the Control/ Identifice ed; Equipment Adece N/a disposition accurate, and calibrate D, test strips C, Prerequisite for O mit/Inspection Current in the Control of the Contr	ed; Chemical/ current peration ent/ insp posto g nd properly	R
U T		N	A	O S	21. Person in charge properties of the processing methods; modes o	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize anufacturer instructurer instructurer sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations K of Food Contam ect contamination ss/eating, drinking perly used and sto ottle	Personn tion of kr ager (CF ons/ person Tood Pac tate press tate p	nowledge, (M) onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 2		N O	N A	0 Da	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermometers and the strips Black digital thermometers and the strips Permit Requirement, 30. Food Establishment Permit Posted and curred Utensils, Equitain 131. Adequate handwashing fast supplied, used Equipped 32. Food and Non-food Contain designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning Equipped (sys or Next Inspection , Which Inspection) Which Inspection (Service) Which I	re Control/ Identifice ed; Equipment Adece e N/a disposition accurate, and calibrate c), test strips c prerequisite for O mit/Inspection Current pment, and Vendin cilities: Accessible an act surfaces cleanable ed astalled, maintained, facility provided hever Comes First identification g (Bulk Food) cal Facilities es clean	ed; Chemical/ current peration ent/ insp posto g nd properly e, properly used/	ed
U T		N	A	O S	21. Person in charge properties of the processing methods; maintails 22. Food Handler/ no u 2 23. Hot and Cold Water 110, good press 24. Required records at destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; maintails 26. Posting of Consume foods (Disclosure/Reminals 35. Personal Cleanlines 36. Wiping Cloths; pro Using spray bousing spray	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestife vailable (shellstoce Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize anufacturer instrue sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contam eet contamination ss/eating, drinking perly used and stoce ottle tamination	Personn tion of kr ager (CF ons/ person Tood Pac tate press tate p	nowledge, (M) onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 2		N O	N A	0 Da	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement, 30. Food Establishment Period Utensils, Equi 31. Adequate handwashing fassupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used See 33. Warewashing Facilities; in Service sink or curb cleaning Equipped yes or Next Inspection, Which Food I 41. Original container labeling Physical Product Temperature of Temperat	re Control/ Identifice ed; Equipment Adece e N/a disposition accurate, and calibrate co, test strips co prerequisite for Opmit/Inspection Current pment, and Vendin cilities: Accessible an act surfaces cleanable ed act surfaces	ed; Chemical/ current peration ent/ insp posto g nd properly used/	R
U T		N	A	O S	21. Person in charge properties of the processing methods; many process	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adequestife vailable (shellstoce Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize anufacturer instrue sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations I of Food Contam eet contamination ss/eating, drinking perly used and stoce ottle tamination	Personn tion of kr ager (CF ons/ perso ons/	nowledge, (M) onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	2 2		N O	N A	0 Da	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermometers and the stablishment Permit Requirement. 30. Food Establishment Permit Posted and curred Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning Equipped ys or Next Inspection, Which Food I 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and I 44. Adequate ventilation and I	re Control/ Identifice ed; Equipment Adece e N/a disposition accurate, and calibrate co, test strips co greequisite for Opmit/Inspection Current impment, and Vendin cilities: Accessible an act surfaces cleanable ad astalled, maintained, facility provided thever Comes First identification (Bulk Food) cal Facilities as clean lighting; designated a actly disposed; facilities	quate to ed; Chemical/ current peration ent/ insp poste g nd properly used/ areas used es maintained	R
U T		N	A	O S	21. Person in charge properties of the processing methods; many process	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque vailable (shellstoc Food labeled with Approved P dariance, Specialize obtained for specialize obtai	Personn tion of kr ager (CF ons/ perso ons/	nowledge, (M) onnel ckage sure, safe parasite res ess, and crooked gen Label Corrective	Action	22 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		N O	N A	0 Da	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermometers and thermal test strips Black digital thermometers and thermal test strips Black digital thermometers and the strips and the strategies and the strategies and the strips and the st	re Control/ Identifice ed; Equipment Adece e N/a disposition accurate, and calibrate co, test strips co prerequisite for Operation Current pment, and Vendin cilities: Accessible and act surfaces cleanable and and test surfaces cleanable and test surface	quate to ed; Chemical/ current peration ent/ insp posto g nd properly used/ areas used es maintained ean	R *
OUTT		N	A	O S	21. Person in charge proper and perform duties/ Cer 2 22. Food Handler/ no u 2 23. Hot and Cold Water 110, good press 24. Required records and destruction); Packaged Conformance v 25. Compliance with V HACCP plan; Variance processing methods; materials of the conformance of the	esent, demonstrat rtified Food Mana nauthorized perso rdkeeping and F Labeling r available; adeque Sure vailable (shellstoc Food labeled with Approved P ariance, Specialize obtained for specialize obtained for specialize anufacturer instru sumer Advisory er Advisories; rav inder/Buffet Plate nt) Violations II of Food Contam eet contamination sis/eating, drinking perly used and sto Dittle tamination method er Use of Utensile t, & linens; proper	Personn tion of kr ager (CF ons/ person toon Pace to the person toon Pace to the person to the perso	nowledge, (M) onnel ckage sure, safe parasite res ess, and Corrective /other cco use	Action	22 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		N O	N A	0 Da	Food Temperatur 27. Proper cooling method use Maintain Product Temperatur 28. Proper Date Marking and Good date labels 29. Thermometers provided, a Thermal test strips Black digital thermo Permit Requirement. 30. Food Establishment Period Utensils, Equi 31. Adequate handwashing fassupplied, used Equipped 32. Food and Non-food Contact designed, constructed, and use See 33. Warewashing Facilities; in Service sink or curb cleaning Equipped 41. Original container labeling Physical 42. Non-Food Contact surface 43. Adequate ventilation and 144. Garbage and Refuse properly 45. Physical facilities; properly	re Control/ Identifice ed; Equipment Adece e N/a disposition accurate, and calibrate co, test strips co prerequisite for Operation Current pment, and Vendin cilities: Accessible and act surfaces cleanable and and test surfaces cleanable and test surface	quate to ed; Chemical/ current peration ent/ insp posto g nd properly used/ areas used es maintained ean	R *

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ies Rockwall	Physical A		City/State: Rockwa l	l Tx	License/Permit # FS-9049	Page <u>2</u> of <u>2</u>					
00011	ics riockwan	2000 1	TEMPERATURE OBSERVA		1, 17	1 0 0040						
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	ation	Temp					
			Drink merchandise	+								
Re	ed Bull cooler	47	Sandwich/burrito coole	r 40								
	WIC tcs	_	Rear Beer WIC									
_	k / Juice area	35/36	35/35/36									
So	da/Gatorade	36/38/38	Milk @ coffee make	r 36								
	Beer area	37/36	Freezer back room	n N/a								
ŀ	Hot holding		Ice cream freeze	r -21								
	Tamales	157	Mini nelts	-35								
Item	AN INCRECTION OF VOUR E		SERVATIONS AND CORRECTI			THE COMPLETIONS OPEN	EDVED AND					
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 equipped greater than 100 in each room											
	Hand sink equipped to	<u> </u>										
			ing chlorine as sanitizer, str	ips curre	nt							
	Using Ready Ice in ou											
42/45	· · · · · · · · · · · · · · · · · · ·											
39	•		over mop sink to drip dry rat	her than s	storing in	ringer, will attach	n flying insects					
42	Interior of both microwave needs to be cleaned											
10	Ice machine in back observed pink slime on deflection plate, burn ice w/r/s ice storage area before ice accumulates											
45	General detail cleaning of rear storage room floor underneath shelves and around heating water tank Cleaning soda and coffee nozzles nightly											
32	Observed broken tile in hallway leading to rear storage room, not a durable surface											
	Checked food shelves and confirmed no dented cans nor expired food											
	Freezer in rear storage room not operational during inspection, no tcs items stored inside											
45	Hand sink loose on wall, need to seal top of sink with silicone caulk where meets wall											
			·									
Received	· <u> </u>		Print:			Title: Person In Charg	ge/ Owner					
(signature)	See abov	<u>/e</u>	See ab	ove								
Inspected (signature)		$S \subset S$	\leq Richard	l Hill		Samples: Y N	# collected					
Form FH-06	6 (Revised 09-2015)	• •	1			Sumples, 1 IV	a conceicu					