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See     Image: See       Image: See			_		2 Proper Cold Holding	temperature(41°F/45	(°F)		_										
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See       See       15. No hare hand caulact with ready to set food is re-approved information of the intervent of the interven	V	/			3. Proper Hot Holding t See	emperature(135°F)								• • •					
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Image: Second		~	•			cedure for hot holding	(165°F in 2			~				alternate method pr					
Approved Source       I.6. Pasterized dega used probibilited food not offered Posterized eggs used when required         Image: Character of the obtained from approved source; Foud in good condition, site, and madulterated; paratite detention McCClain       Chemical         Image: Character of the obtained from approved source; Foud in good condition, site, and madulterated; paratite detention McCClain       Chemical         Image: Character of the obtained from approved source; Foud in good condition, site, and madulterated; paratite detention McCClain       Chemical         Image: Character of the obtained from approved source; Fourball, source and used       Value of the molecular dial source; Postball, source and used         Image: Character of the obtained from approved source; Fourbally, and used       Value of the molecular dial source; Fourbally installel; proper backflow device         Image: Character of the obtained from approved source; Fourbally, and used       Value of the molecular dial source; Fourbally installel; proper backflow device         Image: Character of the obtained from approved source; Fourbally installel; proper backflow device       Image: Character of the obsect of the obtained from approved source; Fourbally, installel; proper backflow device         Image: Character of the obsect of the			+	-	6. Time as a Public Hea	lth Control; procedure	es & records			Ľ									
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Checking       & Vestalbles         Wat       Rest Status         Protecting from Contamination       Its. Toxic substances properly identified, stored and used         Image: Status       Status       Water Plumbing         Image: Status       Its. Toxic substances properly identified, stored and used         Image: Status       Status       Status       Status         Image: Status       Status       Status       Status       Status       Status         Image: Status       Status </td <td></td> <td>-</td> <td></td> <td>17 Food additioned</td> <td></td> <td>n d man orles of one de</td> <td>Washing Emits</td> <td></td>												-		17 Food additioned		n d man orles of one de	Washing Emits		
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Image: Provide served of record tioned Discard       20. Approved Sewage/Wastewater Disposal System, proper disposal         Image: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days       0         Image: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days       0         Image: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days       0         Image: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days       0         Image: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days       0         Image: Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days       0         Image: Priority Foundation Items (2 Points) violations Require Corrective Action within Product Temperature Control Identification       27. Proper cooling method used; Equipment Adequate to Minim Product Temperature Control Identification         Image: Priority Foundation Items (2 Points) violations Require Priority Foundation Items (2 Points) violations Require Corrective Action with Approved Presence       28. Proper Date Marking and disposition Good date Iabels         Image: Priority Foundation Items (2 Points) Package Food Iabeld       Image: Priority Foundation Interpretentiation (1 Points) Package Food Iabeld       29. Food Establishment Permit/Inspection Current/ insp posted Need to Post         Image: Priority Foundation Items (2 Pointy) Fockage Food Iabeld       Image: Prions Viola Poscience (1 Points) Violations Require Corre	v							~				backflow device		ce; Plumbing install	ed; proper				
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days         0       N	<ul> <li>11. Proper disposition of returned, previously served or reconditioned</li> <li>Discard</li> </ul>							~				20. Approved Sewa	20. Approved Sewage/Wastewater Disposal System, proper						
U       N       O       A       O       S       Food Temperature Control/ Identification         U       N       O       A       O<		Priority Foundation Items (2 Po				_	_		-	_		rrective Action with	in 10 days						
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22. Food Handler/ no unauthorized persons/ personnel       28. Proper Date Marking and disposition         4       Safe Water, Recordkeeping and Food Package Labeling       29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         23. Hot and Cold Water available; adequate pressure, safe 118, good pressure       24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial       9. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips         24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial       30. Food Establishment Permit/Inspection Current/ insp posted Need to post         25. Compliance with Variance, Ospecialized processing methods; manufacturer instructions Record temp logs x 3 daily       31. Adequate handwashing facilities: Accessible and properly supplied, used         26. Posting of Consumer Advisories; raw or under cooked foods (Disclosurer/Reminder/Buffet Plate) / Allergen Label On menu       33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided         0       1       34. No Evidence of Insect contamination, rodent/other animals       R       0       N       N       N       N       N       N       N       N       N       N       A 1.Original container labeling (Bulk Food)         1       33. Nervonal Cleanliness/eating, drinking or tobacco use       1       N       N       N       N       N       N					and perform duties/ Cer					~							quate to		
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				F	36. Wiping Cloths; prop Stored in solut	perly used and stored		+		~				42. Non-Food Cont	•				
1     37. Environmental contamination       43. Adequate ventilation and lighting; designated areas used	1		1	╞	37. Environmental cont			$\left  \right $		~				43. Adequate ventil	lation and li	ghting; designated	areas used		
Image: Second state     Image: Second state       Imag		/	1	$\vdash$		nethod		$\left  \right $	1					44. Garbage and Re	efuse proper	rly disposed; faciliti	es maintained		
Proper Use of Utensils     45. Physical facilities installed, maintained, and clean		_	1	1						~				45. Physical faciliti	es installed	, maintained, and cl	ean		
39. Utensils, equipment, & linens; properly used, stored, 46. Toilet Facilities; properly constructed, supplied, and clean															s; properly c	constructed, supplie	d, and clean	1	
Image: dried, & handled/ In use utensils; properly used       Image: dried, & handled/ In use utensils; properly used       Image: dried, & handled/ In use utensils; properly used         Image: dried, & handled/ In use utensils; properly used       Image: dried, & handled/ In use utensils; properly used       Image: dried, & handled/ In use utensils; properly used         Image: dried, & handled/ In use utensils; properly used       Image: dried, & handled/ In use utensils; properly used       Image: dried, & handled/ In use utensils; properly used         Image: dried, & handled/ In use utensils; properly stored       Image: dried, & handled/ In use utensils; properly stored       Image: dried, & handled/ In use utensils; properly stored         Image: dried, & handled/ In use utensils; properly stored       Image: dried, & handled/ In use utensils; properly stored       Image: dried, & handled/ In use utensils; properly stored								$\parallel$							15				
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Melissa Taylor	Print: Melissa Taylor	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: avel Center	Physical A 2105	<sup>ddress:</sup> S Goliad St	City/State: Rockwa	ll, Tx	License/Permit # Page 2 of 2.		2 of 2			
T. (T		<b>m</b>	TEMPERATURE OBSERVA	-	<b>T 1 T</b>			<b>F</b>			
Item/Loc		Temp	Item/Location	Temp	Item/Locat			Temp			
	Fridge	40	WIC			ce/mozz chz		33/36			
Ro	oll in Proofer	95	Mushroom as re	f 38	Ham/chicken			38/38			
Ref	rigerator amb	38	Pizza oven top	330	Hot holding						
Al	fredo sauce	39	Pizza oven bottor	า 298	Pepp Pizza			148			
	Sausage	39	Dough fridge fror	t 38	3 meat pasta			155			
Moz	zarella cheese	40	Pasta/wings coole	r	Cooking chix Alfredo			201			
F	reezer HTT	6.9	Wings	36							
	WIF HTT	6.5	Make ready past	a 39							
T.			SERVATIONS AND CORRECT								
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW: all temperature		ENT HAS BEEN MADE. YOUR ATTEN F	FION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	'ED AN	D			
	Restrooms equipped to	emp grea	ater than 104								
	Hand sinks equipped t	emp gre	ater than 108 throughout k	tchen							
	3 comp sink set up, 11	8, quat s	ani 200ppm								
44/34			of trash around compactor, to e			est and to dispose of	barrel	s of dirt			
37			in WIF, to address - food	•							
45	To fill holes in walls in wic/wif in various areas and to make surface cleanable										
	Using Akins digital thermo and strips are current										
	Hot holding - pizza/ breadsticks discard 45mins, wings&pasta dishes discard in 1hour										
14/	Using gloves and utensils to touch Rte foods										
W W	To post health permit in consumers view asap Work order repair submitted for air curtain repair on rear service door										
vv	/ Work order repair submitted for air curtain repair on rear service door										
Received (signature)	See abov	'e	See ab	ove		Title: Person In Charge/ (	Owner				
Inspected (signature)	A)	ST	<sup>Print:</sup> Richard	l Hill		Samples: Y N #	collecte	d			
Form EH-06	(Revised 09-2015)					r = =, ",					