

# Retail Food Establishment Inspection Report

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

Date: <b>2/21/2025</b>	Time in: <b>10:10</b>	Time out: <b>10:55</b>	License/Permit # <b>need current posted</b>	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
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Establishment Name: <b>The Hole Thing</b>	Contact/Owner Name:	* Number of Repeat Violations: _____	<b>24/76/C</b>
Physical Address: <b>3005 N Goliad Rockwall, TX</b>		✓ Number of Violations COS: _____	
Pest control : <b>need current info</b>		Hood <b>PDC/10-2024</b>	Grease trap : <b>refer to city</b>
		Follow-up: Yes <input checked="" type="checkbox"/>	No <input type="checkbox"/>

**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
<b>Time and Temperature for Food Safety</b> (F = degrees Fahrenheit)						<b>Employee Health</b>					
	✓						✓				
	✓						✓				
		✓				<b>Preventing Contamination by Hands</b>					
		✓					✓				
		✓					✓				
<b>3</b>						<b>Highly Susceptible Populations</b>					
							✓				
<b>Approved Source</b>						<b>Chemicals</b>					
	✓						✓				
	✓					<b>3</b>					
<b>Protection from Contamination</b>						<b>Water/ Plumbing</b>					
	✓										
<b>3</b>						<b>3</b>					
	✓						✓				

### 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
<b>Demonstration of Knowledge/ Personnel</b>						<b>Food Temperature Control/ Identification</b>					
<b>2</b>							✓				
<b>2</b>							✓				
<b>Safe Water, Recordkeeping and Food Package Labeling</b>						<b>Permit Requirement, Prerequisite for Operation</b>					
	✓										
	✓					<b>W</b>					
<b>Conformance with Approved Procedures</b>						<b>Utensils, Equipment, and Vending</b>					
	✓						✓				
<b>Consumer Advisory</b>						<b>Physical Facilities</b>					
	✓					<b>2</b>					
	✓						✓				

### 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
<b>Prevention of Food Contamination</b>						<b>Food Identification</b>					
<b>1</b>							✓				
	✓					<b>Physical Facilities</b>					
	✓					<b>1</b>					
<b>1</b>							✓				
	✓						✓				
<b>Proper Use of Utensils</b>						<b>1</b>					
	✓						✓				
	✓						✓				

Received by: (signature) <i>Amanda Mallory</i>	Print: <b>Amanda Mallory</b>	Title: Person In Charge/ Owner <b>Christy Cortez, RS</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>The Hole Thing</b>	Physical Address: <b>3005 N Goliad</b>	City/State: <b>Rockwall, TX</b>	License/Permit # need current posted	Page <b>2</b> of <b>2</b>
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**TEMPERATURE OBSERVATIONS**

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
glass front cooler	<b>38</b>				
glass front cooler	<b>35</b>				
white freezer	<b>1</b>				
2 door reach in cooler/milk	<b>41</b>				

**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:
19	Front hand sink 100F equipped, leaking and need to repair
6	Need TPHC stickers for kolaches/to discard at 4 hours
29	Need hanging thermo in glass front cooler close to dairy
37	Need to defrost large white freezer
34	Need to close back door/to prevent pest entry
19	3 comp sink, all spigots are broken, using a hose with backflow attached to mop sink
	Need to repair, refer to building
19	warewash hand sink, cold water handle broken off
	water hose for 3 comp 110F
	warewash hand sink 110F
45/42	Food debris throughout on floors, equipment inside coolers, to clean
18	Need to label all spray bottles
	Sani bucket setup to 100ppm chlorine
29	Need chemical test strips and metal stem thermometer
21	Need CFM on duty during prep and service/need to demonstrate knowledge
37	Need to store items 6 inches off of floor to clean/shelves to be 6 inches off of floor to clean
32	Peeling cabinets in front display case/to seal to make cleanable
22	Need all employees to have food handlers within 30 days of hire
10	Need to clean all equipment, need to store clean
42	Need to clean storage containers, food debris
42	Need to clean speed racks

Received by: (signature) <i>Amanda Mallory</i>	Print: <b>Amanda Mallory</b>	Title: Person In Charge/ Owner <b>Employee</b>
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: <b>Christy Cortez, RS</b>	Samples: Y N # collected

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