## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

Date: 10/31/2025		25	1					Est. Type Risk Category Page 1 of	2							
	Purpose of Inspection: V 1-Routine 2-Follow Up 3-Comp. Establishment Name: Contact/Owner			_	4-Investigation					5-CO/Construction   6-Other   TOTAL/SCO   * Number of Repeat Violations:	RE					
		1shm <b>7</b> 1			ne:		Contact/	Owner N	ame:						✓ Number of Violations COS: Q/0.2/	Δ
Pł 26	iysic 16	al A Rid	<sub>ddre</sub>	ess: Rd	Rockwall, TX		est control : olab/10-24-2		hly	Hoo Bland	od co/9-2	2025	Gr LE	ease S/2	se trap : Follow-up: Yes   O/92// 2000gal/8-26-2025   No   O	$\overline{}$
М					Status: Out = not in co	пірпансс	n compliance	110	= not o			NA appr	\ = no	ot ap	pplicable COS = corrected on site R = repeat violation W- Wat ox for IN, NO, NA, COS Mark an in appropriate box for R	ch
					•					re In	nmed	iate	Corr	recti	tive Action not to exceed 3 days	
O	I N				Time and Temperature for Food Safety			R	O		N O	N A	us C O	Employee Health	R	
Т		S			(F = degrees Fahrenheit)  1. Proper cooling time and temperature				T				S	12. Management, food employees and conditional employees;		
									~				knowledge, responsibilities, and reporting			
	~	<b>√</b>			Proper Cold Holding temperature(41°F/ 45°F)     Proper Hot Holding temperature(135°F)      Proper cooking time and temperature						~				Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth      Preventing Contamination by Hands	
	v v															
											~				14. Hands cleaned and properly washed/ Gloves used properly <b>Qloves used</b>	
				5. Proper reheating procedure for hot holding (165°F in 2					~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )	$\dagger$		
		Hours)  6 Time as a Public Health Control:		alth Control: pro	rocedures & records						4		+			
	6. Time as a Public Health Control; procedures & records									Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered						
					Approved Source						~				Pasteurized eggs used when required eggs cooked for immediate service	
				7. Food and ice obtaine good condition, safe, an			od in							Chemicals		
					destruction Gordo											
	V			8. Food Received at proper temperature						~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
				check at receipt  Protection from Contamination					~				18. Toxic substances properly identified, stored and used	+		
				9. Food Separated & protected, prevented during food										Woton/ Dhumbing		
				preparation, storage, display, and tasting  10. Food contact surfaces and Returnables; Cleaned and									Water/ Plumbing  19. Water from approved source; Plumbing installed; proper			
	~				Sanitized at			d tild			~				backflow device	
	~				11. Proper disposition of reconditioned disc		viously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper	
						araca									disposal	
							ation Item	ns (2 Poi	nts) v	riolat	tions	Requ	uire	Cor	rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Pri				nts) v	O U	I N	Requi	uire N A	C O	-	R
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Received by: (signature) Nikki Tankovec	Print: Nikki Jankovec	Title: Person In Charge/ Owner Manager
Inspected by: Christy Cortez, RS	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

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Temp F   Item/Location   Temp F   Temp F   Item/Location   Temp F   Item F   Temp F   Item F   Temp F   Temp F   Item F   Temp F	Т												
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42 To clean pass thru/grease and some food debris/cleaner than last inspection													
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	To clean pass thru/grease and some food debris/cleaner than last inspection												
To clean shelves under cookline where plates are stored/cleaner than last inspection													
	Wheels on equipment have been cleaned												
	Cold top and cooler gaskets much cleaner! good												
	Grease changed twice a week												
42 To clean walls throughout													
Warewash hand sink 122F equipped													
3 comp sink 130+F equipped													
Dishwasher sanitizing at 100ppm chlorine													
45 To clean floors drains/food debris													
34 Lots fruit flies in dish pit area/near and in trash can													
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	Condensation in WIF/mutiple repairs have been made/working toward repairing												
31 Bathroom hand sinks must be at least 100F and run continuously for 20 seconds/NEED handled	aucets												
Digital thermo													
Dar Pro picks up and disposes of spent grease Sleeved straws													
Hand sink (drink area by RRs) 120F equipped													
Soda/tea nozzles WRS dailt  Bulk butter in ice slurry/but during slow service, in coolers													
Received by: Print: Title: Person In Cha													
	rge/ Owner												
Nikki Jankovec	_												