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

Date: 11/7/25					Time in: 1:20	Time out: 2:03		FS-689							CPFM 4	Food handlers 22	Page <u>1</u>	of <u>2</u>	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Compla Establishment Name: Contact/Owner							_		4-]	Inve	stiga	tio	n	5-CO/Construction Number of Repeat Viola	6-Other	TOTAL/S	CORE		
Sc	nio	<u> </u>	lor	izc			Angel Lo		iic.						✓ Number of Violations C	:OS:	6/94	1/Δ	
Ph 28	ysic 05	al A H	^{ddre}	ess: ZO I	n Rd Rockwall	Pest Ecola	control : b 11/5/25			Hoo Ortiz Cle	od eaning 0	9/2025	G So	rease outhw	e trap :/ waste oil vaste 10/14/25 900g	Follow-up: Yes ✓ No ☐	0/3-	t/ / \	
	,	Com	plia	nce S	Status: Out = not in co	mpliance IN = in co	mpliance	NO =							plicable COS = corrected on	site \mathbf{R} = repeat viol	ation W=	Watch	
Ma	rk ti	ne ap	prop	riate	points in the OUT box for Prio								_		ox for IN, NO, NA, COS Maive Action not to exceed 3 da	rk an 💢 in appropriate ys	box for R		
Co	Î	ance N	N	tus C	Time and Ten	perature for Foo	d Safaty	1	R	Co	ompli I	N		tus				R	
U T	N	0	A	o s	(F = d)	egrees Fahrenheit)				U T	N	O	N A	O S		oyee Health			
		/			1. Proper cooling time a	and temperature									12. Management, food employ knowledge, responsibilities, a		employees;		
					2. Proper Cold Holding	temperature(41°F	/ 45°F)								13. Proper use of restriction a	nd exclusion; No disc	harge from		-
	~				See						\				eyes, nose, and mouth Employee health forn	n posted			
	~				3. Proper Hot Holding t See)								Preventing Con	ntamination by Han	ds		
		~			4. Proper cooking time	and temperature					/				14. Hands cleaned and proper	•			
		/			Proper reheating productionHours)	cedure for hot hold	ing (165°F i	n 2			/				15. No bare hand contact with alternate method properly foll	ready to eat foods or owed (APPROVED	approved Y_ N)	
					6. Time as a Public Health Control; procedures & records										alternate method properly followed (APPROVED Y N. N. Gloves & utensils Highly Susceptible Populations				
															16. Pasteurized foods used; pr		ered		
					Ар	proved Source					~				Pasteurized eggs used when re Eggs				
					7. Food and ice obtaine good condition, safe, ar	nd unadulterated; p		in								h ami'aa la			
						estruction Gordons									Chemicals				
	~				8. Food Received at proper temperature Checking						/				17. Food additives; approved & Vegetables	and properly stored;	Washing Fru	its	
									· /				Water 18. Toxic substances properly	identified, stored and	d used		_		
					9. Food Separated & pr	otected, prevented													
	~				preparation, storage, dis											r/ Plumbing			
	~				10. Food contact surfact Sanitized at 200		; Cleaned a	nd			/				19. Water from approved sour backflow device	ce; Plumbing installe	d; proper		
	_				11. Proper disposition of		ısly served o	r							City approved 20. Approved Sewage/Wastev	vater Disposal System	n, proper		_
	_				reconditioned Disca						•				disposal				
0	I	N	N	C	,				ts) vi	0	I	N	N	C	rective Action within 10 days			R	
U T	N	0	A	o s	Demonstration 21. Person in charge pro	of Knowledge/ P		daa		U T	N	0	A	O S	Food Temperatur	e Control/ Identifica	ation		
	~				and perform duties/ Cer			uge,			~				27. Proper cooling method use Maintain Product Temperatur		uate to		
	~				22. Food Handler/ no u 22	nauthorized person	s/ personnel				~				28. Proper Date Marking and Good day dates	disposition			_
					Safe Water, Reco	rdkeeping and Fo					/				29. Thermometers provided, a Thermal test strips	accurate, and calibrate	ed; Chemical	/	_
	_				23. Hot and Cold Water	Labeling	te pressure s	safe.							Digital thermo, st	•			
	~				116, Good pro	essure			_						Permit Requirement 30. Food Establishment Per			ted	
	~				destruction); Packaged		tugo, puruon				~				Posted and curre		msp pos		
					Conformance v	with Approved Pr		1							Utensils, Equi	pment, and Vending			
	~				HACCP plan; Variance processing methods; ma	obtained for speci anufacturer instruc	alized	iid			~				supplied, used Equipped	ctitues: Accessible ar	id property		
					Con	sumer Advisory				2					32. Food and Non-food Conta designed, constructed, and use See	ed		*	7
	~				26. Posting of Consume foods (Disclosure/Remi Ingredients Availabl	inder/Buffet Plate) e upon request	/ Allergen La	abel			~				33. Warewashing Facilities; in Service sink or curb cleaning Equipped	facility provided	used/		
O U	I	N	N	C	`		•		ction R	О	I	N	N	С	ys or Next Inspection , Which			R	1
T	N	0	A	o s	Prevention 34. No Evidence of Inse	of Food Contamin				U T	N	0	A	O S	Food I 41.Original container labeling	(Bulk Food)			1
1					animals See			,	t		'				41.Original container labering	(Bulk Food)			
	~				35. Personal Cleanlines Stored low			50	4						Physi 42. Non-Food Contact surface	cal Facilities			
	~				36. Wiping Cloths; pro	ion	eu				'	_							4
1					37. Environmental cont See			*	t		'				43. Adequate ventilation and				
	•				38. Approved thawing the WIC	method					•				44. Garbage and Refuse prope			1	
						er Use of Utensils				1					45. Physical facilities installed				
1					39. Utensils, equipment dried, & handled/ In us See			ed,	k		/				46. Toilet Facilities; properly Clean and stocker		, and clean		
	_				40. Single-service & sin	ngla usa articlas: n	ronarly stora	.1	-1			_			47. Other Violations				٦

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Horizon	Physical A		ity/State: Rockwall	Tx	License/Permit # Pa	nge <u>2</u> of <u>2</u>			
COTILC	TIONZON	2003	TEMPERATURE OBSERVAT		, 17	1 0 0001				
Item/Loc	cation	Temp	Item/Location	Temp	Item/Loca	tion	Temp			
WIF H	TT	2.1	Regular wiener	39	L	iquid eggs	38			
	WIC	34	Ft long wiener	39	Flat top grill		355			
Gra	ded cheese/tomato		Graded cheese	35	M	eat freezer	11.1			
	Smash burger	34/28	Hot holding		Reac	h in freezer HT	T 6.4			
	Dessert fridge		Burger patties/chicken stri	165/15	•					
C	ookie dough/whip	40/40	Nuggets	155						
	Dressing cooler		Reach in fridge							
Lett	tuce/slice tomatoes	39/38	Corn dog/smash burger	38/38						
			BSERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature	TABLISHMI es are taken ir	ENT HAS BEEN MADE. YOUR ATTENTI F	ON IS DIRE	CTED TO TI	HE CONDITIONS OBSERVED	AND			
	Restrooms equipped	temp gr	eater than 101 in each roor	n						
	Hand sink equipped t	emp gre	ater than 105, throughout k	kitchen						
	3 comp sink not set u	p, 120, d	quat sani 200ppm							
	Using Atkinson digital thermo, strips current 11/2026									
34			tankless water heater to p	revent a	venue fo	or pest activity				
			•			· · · · · · · · · · · · · · · · · · ·	ders			
	-	tain non operational on rear service door, help reduce flying insects while receiving orders red colored tongs to xfer patty from freezer to flat top								
	Chemical cleaners stored separately away from food									
37	Frozen condensation on fan box and condensation line									
	Both ice machines operational, clean and confirmed air gap									
	'		<u> </u>							
	Cleaning soda and tea nozzles daily CO2 tanks secured by chain									
	·		d throughout kitchen, look gr	reat						
32/39cos	<u> </u>	•	discarded during inspection	Cat						
32	· ·		on back order, will cover area	with pla	etic and (shango daily now uni	t ordorod			
52	Pest control light oper		on back order, will cover area	with pia	Silc ariu (change daily, new drif	l Oldered			
45	Hand sink front to rec	h to make cleanable								
37			ion on sides, to scrape or the							
- 37	Wieet Heezer Hozen Co	nuensai	ion on sides, to scrape or the	aw to me	ine cieai	iabie				
Received			Print:			Title: Person In Charge/ Own	ner			
(signature)	See abov	<u>/e</u>	See abo	ove						
Inspected (signature)		2) (R	Richard	Hill		Samples V N #11	ected			
Farra FIL O	6 (Revised 09-2015)	. – (<u>, </u>			Samples: Y N # colle	ecteu			