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: 5/19/25							-9177 CPFM				Food handlers	Page 1	$\mathrm{of}\underline{2}_{-}$					
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain						int		4-Ir	ıvesti	gatio	on	5-CO/Construction	6-Other	TOTAL/S	CORE			
Establishment Name: Contact/Owner N Gateway 19 Shell Beth Chatfield):					Number of Repeat Violations: Number of Violations COS:		4/96	2//			
Physical Address: 2205 TX-276, Rockwall, TX Pest control: Allstate Pest Control 11						/6/25		Hood Grease trap :/ waste oil LES 9/24/25 1000g				Follow-up: Yes V	4/90)/ 				
Mark the appropriate points in the OUT box for each numbered item Mark '							√' a	not observed NA = not applicable COS = corrected on site R = repeat violation checkmark in appropriate box for IN, NO, NA, COS Mark and IN,						plation W= T	Watch			
Priority Items (3 Points) violations Compliance Status							uire .	Con	nplian	ce St	tatus	ive Action not to exceed 3 c	lays					
O U T	N O A O S (F = degrees Fahrenheit)					R			I N			Employee Health						
		~			Proper cooling time and temperature						•				12. Management, food emp knowledge, responsibilities		employees;	
	~				2. Proper Cold Holding See	temperature(41°	°F/ 45°F))			•	/			13. Proper use of restriction eyes, nose, and mouth Employee health for		charge from	
		/			3. Proper Hot Holding temperature(135°F)											ontamination by Har	nds	
		/			4. Proper cooking time	and temperature)				•	/			14. Hands cleaned and proj	perly washed/ Gloves i	used properly	
		<			5. Proper reheating procedure for hot holding (165°F in 2 Hours)							/			15. No bare hand contact w alternate method properly for Gloves)
	6. Time as a Public Health Control; procedures & records									,			Highly Su	sceptible Populations				
					Ap	proved Source							-		16. Pasteurized foods used; Pasteurized eggs used when N/a		fered	
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ind. vendors													Chemicals			
	~				8. Food Received at pro Checking	per temperature	;						-		17. Food additives; approve & Vegetables N/a		_	its
					1 1	from Contami					•	/			18. Toxic substances proper Stored low and	ly identified, stored ar separate	nd used	
	•				9. Food Separated & preparation, storage, dis	splay, and tasting	g								Wa	ter/ Plumbing		
3					10. Food contact surfact Sanitized at 200			aned and	*		•				19. Water from approved so backflow device City approved			
	~				11. Proper disposition of reconditioned Disca	of returned, previ ard	iously se	rved or			•	/			20. Approved Sewage/Wastewater Disposal System, proper disposal			
													-					
0	T	N	NI	C	Pri	ority Founda	tion It	ems (2 Po) viol					rrective Action within 10 do	ıys		l B
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge/	/ Personi	nel	ints) R) viol	0	I N	N	C		ys ure Control/ Identifio	cation	R
U	I N	N O	N A	0	Demonstration 21. Person in charge preand perform duties/ Cer 1	of Knowledge/ esent, demonstra tified Food Man	/ Personn ation of k nager (CF	nel nowledge, FM)) viol	O U	I N	N	CO	Food Temperat 27. Proper cooling method of Maintain Product Temperat	ure Control/ Identific used; Equipment Ade ure		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Beth Chatfield	Print: Beth Chatfield	Title: Person In Charge/ Owner GM
Inspected by: Richard Hill	Print:Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

				Gi. (G.							
	ment Name: Vay 19 Shell	Physical A		City/State: Rockwal l	. Tx	License/Permit # FS-9177	Page <u>2</u> of <u>2</u>				
	,		TEMPERATURE OBSERVA		,						
Item/Loc		Temp	Item/Location	Temp	Item/Loc	ation	Temp				
Bluebo	onnet freezer	14.1	Wine merchandiser	44							
Helados Mexico freezer		7.1	Ice merchandiser	27.1							
	Nestle freezer	10.3	Coke merchandiser	45							
	Mini melts	11.8	Dr Pepper merchandise	49							
Beverage surround non tcs		51	Celsius merchandiser	49							
	Red Bull cooler	47	WIC35,38,36,37								
Beer r	merchandiser non tcs	49-53									
Prim	e merchandiser L/R	49/51									
Tto:			SERVATIONS AND CORRECTI								
Item 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	hot wate	r greater than 107 in eacl	n room							
	Hand sink equipped g	greater th	nan 103								
	3 comp sink not setup	o, 114, us	sing bleach as sanitizer, s	trips curr	ent 11/2	2026					
	No gaps observed at	both rea	r service doors								
	WIC shelves looking	better									
	Great storage and org		n in back room								
	'			ion							
	Commercial ice machine nonoperational during inspection Bagged ice is purchased by Reddy Ice with Ice is Food certified label										
	Soda nozzles cleaned daily										
	Using 3 comp sink within Subway including hand sink										
	Frozen drink dispense	rs are cl	eaned every 2-3 days								
	Outside ice merchandiser 28.3 / 26.7 merchandising on side of building non operational										
40	Storing liquids above p	paper tow	els, advise to move paper	towels to	top she	If					
10			ne.Burn ice w/r/s entire hoppe				e accumulate				
			our side, Sonic to address								
	· · ·	· · · · · ·	late on canned food, no iss								
		-									
Received	by:		Print:			Title: Person In Charg	ge/ Owner				
(signature)		e'e	See ab	ove		Zame z eroon in Charg	, V				
Inspected (signature)		Ha	Richard	d Hill		Samples: Y N	# collected				