

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

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

Followup RHILL 3/7/26 @ 1:55p

City of Rockwall

|              |               |                |                           |         |                  |             |
|--------------|---------------|----------------|---------------------------|---------|------------------|-------------|
| Date: 3/3/26 | Time in: 8:15 | Time out: 9:00 | License/Permit #: FS-9049 | CPFM: 2 | Food handlers: 2 | Page 1 of 2 |
|--------------|---------------|----------------|---------------------------|---------|------------------|-------------|

|   |             |
|---|-------------|
| 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 |
|---|-------------|

|  |                              |  |        |
|--|------------------------------|--|--------|
| Establishment Name: Scottie's Rockwall       | Contact/Owner Name: Patel    | Number of Repeat Violations: 3   | 9/91/A |
| Physical Address: 2860 Ridge Rd Rockwall, Tx | Pest control: AJB 2/13/26    | Number of Violations COS: _____  |        |
| Hood: N/a                                    | Grease trap / waste oil: N/a | 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 |    |    |    |     |  | Time and Temperature for Food Safety (F = degrees Fahrenheit) | R | Compliance Status |    |    |    |     |  | Employee Health   | R |
|-------------------|----|----|----|-----|--|---|---|-------------------|----|----|----|-----|--|---|---|
| OUT               | IN | NO | NA | COS |  |   |   | OUT               | IN | NO | NA | COS |  |   |   |
|                   |    |    |    |     | 1. Proper cooling time and temperature   |   |   |                   |    |    |    |     |  | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting                        |   |
|                   |    |    |    |     | 2. Proper Cold Holding temperature(41 °F/ 45°F)<br>See   |   |   |                   |    |    |    |     |  | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth<br>Employee health form posted         |   |
|                   |    |    |    |     | 3. Proper Hot Holding temperature(135°F)<br>See  |   |   |                   |    |    |    |     |  | <b>Preventing Contamination by Hands</b>  |   |
|                   |    |    |    |     | 4. Proper cooking time and temperature   |   |   |                   |    |    |    |     |  | 14. Hands cleaned and properly washed/ Gloves used properly   |   |
|                   |    |    |    |     | 5. Proper reheating procedure for hot holding (165°F in 2 Hours)   |   |   |                   |    |    |    |     |  | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N. )<br>Gloves |   |
|                   |    |    |    |     | 6. Time as a Public Health Control; procedures & records   |   |   |                   |    |    |    |     |  | <b>Highly Susceptible Populations</b>   |   |
|                   |    |    |    |     | <b>Approved Source</b>   |   |   |                   |    |    |    |     |  | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required<br>N/a                       |   |
|                   |    |    |    |     | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction<br>GSC, Texas Wholesale |   |   |                   |    |    |    |     |  | <b>Chemicals</b>  |   |
|                   |    |    |    |     | 8. Food Received at proper temperature<br>Checking   |   |   |                   |    |    |    |     |  | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables<br>N/a  |   |
|                   |    |    |    |     | <b>Protection from Contamination</b>   |   |   |                   |    |    |    |     |  | 18. Toxic substances properly identified, stored and used<br>Stored low and separate  |   |
|                   |    |    |    |     | 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting  |   |   |                   |    |    |    |     |  | <b>Water/ Plumbing</b>  |   |
|                   |    |    |    |     | 10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 100 ppm/temperature   |   |   |                   |    |    |    |     |  | 19. Water from approved source; Plumbing installed; proper backflow device<br>City approved                                 |   |
|                   |    |    |    |     | 11. Proper disposition of returned, previously served or reconditioned<br>Discard  |   |   |                   |    |    |    |     |  | 20. Approved Sewage/Wastewater Disposal System, proper disposal   |   |

**Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days**

| Compliance Status |    |    |    |     |  | Demonstration of Knowledge/ Personnel | R | Compliance Status |    |    |    |     |  | Food Temperature Control/ Identification   | R |
|-------------------|----|----|----|-----|--|---------------------------------------|---|-------------------|----|----|----|-----|--|--|---|
| OUT               | IN | NO | NA | COS |  |                                       |   | OUT               | IN | NO | NA | COS |  |  |   |
|                   |    |    |    |     | 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)<br>2                                    |                                       |   |                   |    |    |    |     |  | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature<br>N/a  |   |
|                   |    |    |    |     | 22. Food Handler/ no unauthorized persons/ personnel<br>2  |                                       |   |                   |    |    |    |     |  | 28. Proper Date Marking and disposition<br>Good date labels  |   |
|                   |    |    |    |     | <b>Safe Water, Recordkeeping and Food Package Labeling</b>   |                                       |   |                   |    |    |    |     |  | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips<br>Black digital thermo, test strips current  |   |
|                   |    |    |    |     | 23. Hot and Cold Water available; adequate pressure, safe<br>106, good pressure Corrected 116  |                                       |   |                   |    |    |    |     |  | <b>Permit Requirement, Prerequisite for Operation</b>  |   |
|                   |    |    |    |     | 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  |                                       |   |                   |    |    |    |     |  | 30. Food Establishment Permit/Inspection Current/ insp posted<br>Posted and expired  |   |
|                   |    |    |    |     | <b>Conformance with Approved Procedures</b>  |                                       |   |                   |    |    |    |     |  | <b>Utensils, Equipment, and Vending</b>  |   |
|                   |    |    |    |     | 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |                                       |   |                   |    |    |    |     |  | 31. Adequate handwashing facilities: Accessible and properly supplied, used<br>Equipped  |   |
|                   |    |    |    |     | <b>Consumer Advisory</b>   |                                       |   |                   |    |    |    |     |  | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used<br>See Corrected                      |   |
|                   |    |    |    |     | 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label                                   |                                       |   |                   |    |    |    |     |  | 33. Warewashing Facilities; installed, maintained, used/<br>Service sink or curb cleaning facility provided<br>See Corrected 116 |   |

**Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First**

| Compliance Status |    |    |    |     |  | Prevention of Food Contamination | R | Compliance Status |    |    |    |     |  | Food Identification  | R |
|-------------------|----|----|----|-----|--|----------------------------------|---|-------------------|----|----|----|-----|--|--|---|
| OUT               | IN | NO | NA | COS |  |                                  |   | OUT               | IN | NO | NA | COS |  |  |   |
|                   |    |    |    |     | 34. No Evidence of Insect contamination, rodent/other animals  |                                  |   |                   |    |    |    |     |  | 41. Original container labeling (Bulk Food)                                  |   |
|                   |    |    |    |     | 35. Personal Cleanliness/eating, drinking or tobacco use   |                                  |   |                   |    |    |    |     |  | <b>Physical Facilities</b>   |   |
|                   |    |    |    |     | 36. Wiping Cloths; properly used and stored<br>Using spray bottle  |                                  |   |                   |    |    |    |     |  | 42. Non-Food Contact surfaces clean<br>Corrected                             | ★ |
|                   |    |    |    |     | 37. Environmental contamination  |                                  |   |                   |    |    |    |     |  | 43. Adequate ventilation and lighting; designated areas used                 |   |
|                   |    |    |    |     | 38. Approved thawing method  |                                  |   |                   |    |    |    |     |  | 44. Garbage and Refuse properly disposed; facilities maintained              |   |
|                   |    |    |    |     | <b>Proper Use of Utensils</b>  |                                  |   |                   |    |    |    |     |  | 45. Physical facilities installed, maintained, and clean<br>Corrected        | ★ |
|                   |    |    |    |     | 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used |                                  |   |                   |    |    |    |     |  | 46. Toilet Facilities; properly constructed, supplied, and clean<br>Equipped |   |
|                   |    |    |    |     | 40. Single-service & single-use articles; properly stored and used   |                                  |   |                   |    |    |    |     |  | 47. Other Violations<br>N/a Corrected  |   |

