

Followup Fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 4/29/26	Time in: 3:30	Time out: 4:30	License/Permit # FS-9488	CPFM 2	Food handlers 10	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: The Downing Bottles & Bites	Contact/Owner Name: David Hoffman	Number of Repeat Violations: X _____	7/93/A
Physical Address: 106 San Jacinto Rockwall, Tx		Number of Violations COS: _____	

Pest control : Trapping USA 4/21/26	Hood N/a	Grease trap / waste oil Fat Boys 4/16/26 25g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature See			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted	
	✓				3. Proper Hot Holding temperature(135°F) See		Preventing Contamination by Hands						
		✓			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) See			✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils	
	✓				6. Time as a Public Health Control; procedures & records		Highly Susceptible Populations						
Approved Source							✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction BEK		Chemicals						
	✓				8. Food Received at proper temperature Checking			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water	
Protection from Contamination							✓				18. Toxic substances properly identified, stored and used Stored low and separate		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting		Water/ Plumbing						
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device City approved	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal	

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
Compliance Status					Compliance Status								
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 2			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Ice/water	
	✓				22. Food Handler/ no unauthorized persons/ personnel 10			✓				28. Proper Date Marking and disposition Good date labels	
Safe Water, Recordkeeping and Food Package Labeling						2					29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips not available/ see		
	✓				23. Hot and Cold Water available; adequate pressure, safe 113, good pressure		Permit Requirement, Prerequisite for Operation						
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Commercial			✓				30. Food Establishment Permit/Inspection Current/ insp posted Posted and current	
Conformance with Approved Procedures						Utensils, Equipment, and Vending							
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions 2x daily		W					31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped	
Consumer Advisory							✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used		
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Confirmed 100ppm / see	

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	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
1					34. No Evidence of Insect contamination, rodent/other animals See			✓				41. Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use		Physical Facilities						
	✓				36. Wiping Cloths; properly used and stored Using spray bottles		1					42. Non-Food Contact surfaces clean See	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method Cold running water			✓				44. Garbage and Refuse properly disposed; facilities maintained	
Proper Use of Utensils						1					45. Physical facilities installed, maintained, and clean See		
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
	✓				40. Single-service & single-use articles; properly stored and used		W					47. Other Violations Alley	

