

Date: 7/7/26	Time in: 1:15	Time out: 1:55	License/Permit # FS2024-17	CPFM 6	Food handlers 0	Page <u>1</u> of <u>2</u>
Purpose of Inspection: ☒ 1-Routine ☐ 2-Follow Up ☐ 3-Complaint ☐ 4-Investigation ☒ 5-CO/Construction ☐ 6-Other ☐ TOTAL/SCORE						
Establishment Name: Everbowl			Contact/Owner Name: Em Bellanger		Number of Repeat Violations: <u>2</u> Number of Violations COS: <u> </u>	
Physical Address: 3035 Ridge Rd #105, Rockwall, TX 75032			Pest control : Ecolab 6/28/26	Hood N/a	Grease trap /: waste oil TCS Drain 6/30/26 50g	Follow-up: Yes ☒ No ☐
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 ✗ 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	
OUT	IN	NO	NA	COS		
			✓		1. Proper cooling time and temperature	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F) See	
			✓		3. Proper Hot Holding temperature(135°F)	
			✓		4. Proper cooking time and temperature	
			✓		5. Proper reheating procedure for hot holding (165°F in 2 Hours)	
	✓				6. Time as a Public Health Control; procedures & records	
		Approved Source				
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Sysco	
	✓				8. Food Received at proper temperature Checking	
		Protection from Contamination				
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature	
	✓				11. Proper disposition of returned, previously served or reconditioned Discard	
Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days						
OUT	IN	NO	NA	COS	R	
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 6 total, 3 within 30 days	
	✓				22. Food Handler/ no unauthorized persons/ personnel 0	
		Safe Water, Recordkeeping and Food Package Labeling				
	✓				23. Hot and Cold Water available; adequate pressure, safe 119, good pressure	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	
		Conformance with Approved Procedures				
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Observe temps in freezer 2x daily	
		Consumer Advisory				
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label Available by request	
OUT	IN	NO	NA	COS	R	
	✓				41.Original container labeling (Bulk Food)	
1					35. Personal Cleanliness/eating, drinking or tobacco use See	
	✓				36. Wiping Cloths; properly used and stored Store in solution	
1					37. Environmental contamination See	
			✓		38. Approved thawing method N/A	
		Proper Use of Utensils				
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	
	✓				40. Single-service & single-use articles; properly stored and used	
OUT	IN	NO	NA	COS	R	
	✓				42. Non-Food Contact surfaces clean	
	✓				43. Adequate ventilation and lighting; designated areas used	
	✓				44. Garbage and Refuse properly disposed; facilities maintained	
	✓				45. Physical facilities installed, maintained, and clean	
	✓				46. Toilet Facilities; properly constructed, supplied, and clean Equipped	
			✓		47. Other Violations N/a	

City of Rockwall

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS

[illegible]

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