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

					Time in: 2:04	Time out: 3:30	FS	se/Peri	04					—r		Page 1 of 2	
				spec Nan	tion: 1-Routine	2-Follow U	p 3-Contact/Ow			4-]	Inves	stiga	tion		5-CO/Construction 6-Other TO Number of Repeat Violations:	OTAL/SCORI	£
30 Phy	Brι	inc	h F	Hou		Pes	Danny Sr			Нос	od		Gre	ease	✓ Number of Violations COS:	3/87/E	3
					1 Rockwall, Tx	Can	ntina 12/14/23			Valen	cia's 9	/4/23			waste 9/16/23 1000g No No		_
Mar	k th	Com ne ap	plia i prop	nce S oriate	points in the OUT box for		em N	Mark '✓'		eckma	ark in	appro	priat	e bo	plicable COS = corrected on site R = repeat violation for IN, NO, NA, COS Mark an in appropriate box ive Action not to exceed 3 days	on W= Watch	
Con						Tity Items (5)	i omis) viola			Co	ompli	ance	Statu	ıs	we Action not to exceed 3 days		
	I N	N O	N A	O S		nperature for Fo legrees Fahrenhei	•		R	U T	I N	N O	A	C O S	Employee Health		R
		. ,			1. Proper cooling time		,			-					12. Management, food employees and conditional emp knowledge, responsibilities, and reporting	ployees;	
					2 P C.11 H.11.		E/ 450E)				~						
3					2. Proper Cold Holding See	g temperature(41	r/ 43 r)	,	K		~				13. Proper use of restriction and exclusion; No discharge eyes, nose, and mouth	rge from	
		/			3. Proper Hot Holding See	temperature(135°	°F)								Preventing Contamination by Hands		
		· •/			4. Proper cooking time	and temperature					/			/	14. Hands cleaned and properly washed/ Gloves used	properly	
		_			5. Proper reheating pro	cedure for hot ho	lding (165°F ir	n 2							15. No bare hand contact with ready to eat foods or app		_
					Hours)										alternate method properly followed (APPROVED Y Gloves used	N)	
•					6. Time as a Public He	alth Control; proc	cedures & reco	ords							Highly Susceptible Populations		
					Ар	proved Source					~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Shelled eggs only	d	
					Food and ice obtained good condition, safe, and	nd unadulterated;	parasite	in							Chemicals		
•					destruction US Foo	ds/Gordons	S								Chemicais		
					8. Food Received at pro	-					/				17. Food additives; approved and properly stored; Was & Vegetables	shing Fruits	
				<u> </u>	0 .	n from Contamir	nation				·				Water 18. Toxic substances properly identified, stored and use	sed	
Τ					9. Food Separated & pr	rotected, prevente	ed during food										
•					preparation, storage, di			1			1 1				Water/ Plumbing		
3					10. Food contact surfact Sanitized at100				k		'				 Water from approved source; Plumbing installed; p backflow device City approved 		
•					11. Proper disposition of reconditioned Disc		ously served or	r			/				20. Approved Sewage/Wastewater Disposal System, pr disposal	proper	
											ш			_			
	Ļ				Pri	iority Founda	tion Items (2 Poin	ts) v	iolati	ions .	Requ	iire (Cor	rective Action within 10 days		
U	I N	N O	N A	COS		iority Founda n of Knowledge/			r R	O U		Requ N O	N A	C O	rective Action within 10 days Food Temperature Control/ Identification		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oanny Smajli	Print: Danny Smaji	Title: Person In Charge/ Owner
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Funch House	Physical A		City/State: Rockwa l	II. Tx	License/Permit # Page FS-0004078	<u>2</u> of <u>2</u>			
- CC 2.	dilott Flodes	2 100 1	TEMPERATURE OBSERVA		., 17	1 0 000 1070				
Item/Loc		Temp	Item/Location	Temp	Item/Loca	tion	Temp			
Uprigh	nt fridge non tcs	24	Turkey sausage	41	Bev cooler		40			
2Do	oor freezer htt	16	Slice Tom/dice	50/48	Bottle cooler		44			
G	arill drawers		Spinach	50	Whip		43			
Fil	et/steak tips	40/50	Egg/waffle coole	r	WIC		39			
H	Hashbowns	50	Egg, waffle	51/55	На	m/ dice Tom	41/41			
	Chiros	48	Sandwich coole	-	Egg/	pancake batter	42/46			
	Chix/chix	40	Slice/dice tom	41/41		laffle batter	45			
Har	mburger patty	41	Lett/mozz	41/40						
	<u> </u>		SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temperature		NT HAS BEEN MADE. YOUR ATTENT F	TON IS DIRE	СТЕD ТО Т	HE CONDITIONS OBSERVED AT	ND			
	Outdoor seating cover	ed, need	no smoking signs installed							
46	Restrooms equipped r	men's 95,	women's 68							
	3comp sink set up 134	4 chlorine	sani 100ppm							
	Dishwasher confirmed	d 100ppm								
45	Several ceiling tiles op	en in rea	r of kitchen, replace tiles							
32	Time to sand ir replace	e cutting	ooards							
47	Secure CO2 tanks to	wall								
33	Rear hand sink missin	ıg plumbi	ng underneath sink							
43	Light burned out in ho									
2	Slice and diced tomatoes, spinach discarded immediately high 40's									
	Sani buckets Chlorine based 100ppm									
31			m handsink to that it is not b	olocking a	access					
	Soaking soda and tea									
	Hot holding gravy 165, sausage 156,									
	Waffle prep cooler not cooling properly, discard all tcs foods internal temps mid 50's									
10	Juicer cleaned after every use									
10	Expresso machine wand cleaned with water, need a small sani bucket and towel for each hse									
45	Whip cream in bar, opened 1 hour ago according to mod General detail cleaning on all drains throughout kitchen and bar									
10	Eggs, waffle and pancake batter just prepped in WiC									
42/45										
10	Slime in the ice machine burn all ice W/R/S ice hopper and deflector plate									
P :			ln.			ma n v ~				
Received (signature)		/e	See ab	ove		Title: Person In Charge/ Owner				
Inspected (signature)	1 ky:\	$\subset \tau$	Richard		SIT					
Farm FIL 00	6 (Revised 09-2015)	سارك_	I Horiate			Samples: Y N # collecte	ed			