Followup fee of \$50.00 after initial Followup

Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
☐ Vomit clean up
Vomit clean up Employee health

Date: Time in: Time out: License/Permit # Food handlers Food managers Page 1 of 2																
06/28/2023 1:41 4:14 FS 0							04078			4.	_	0-0 1				
Establishment Name: Contact/Owner N							<u>Ш</u> :	4-1	nve	suga	11101	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	Œ		
30 Brunch house Leo Physical Address: Pest control:								Ноо	nd		G	rease	Number of Violations COS: se trap:/ waste oil Follow-up: Yes \[\begin{align*} \ 18/82/\end{align*}	В		
2455 ridge road 101 Latin 05/01/2023							Ν	lot y	/et		Ga	rcia	Not yet / shared oil unit No			
Mark the appropriate points in the OUT box for each numbered item Mark							O = not observed NA = not ap / in appropriate box for IN, NO									
Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status																
O U	I N	Time and Temperature for Food Safety						O U	I N	N O	N N C O A O		C R Employee Health			
Т	/			S	1. Proper cooling time and temperature Great			T	/			S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting			
_	_			. /	2. Proper Cold Holding temperature(41°F/45°F) Discarded / butter too				•				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
3					3. Proper Hot Holding temperature(135°F)				•				Posted			
	V	. /			Good 4. Proper cooking time and temperature								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly			
		<u> </u>			5. Proper reheating procedure for hot holding (165°F in 2 Hours)		•		V	. /			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)			
	_	_			6. Time as a Public Health Control; procedures & records											
			•		•								Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
					Approved Source				'				Pasteurized eggs used when required Warning			
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction											Chemicals			
	/				8. Food Received at proper temperature To check		ľ		/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					Protection from Contamination			3	•			•/	Water only 18. Toxic substances properly identified, stored and used			
		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						O ₁					Store low /moved and labeled Water/ Plumbing			
					10 Food contact surfaces and Paturables : Classed and	H		<u> </u>		1			19. Water from approved source; Plumbing installed; proper			
3				/	Sanitized at 100 ppm/temperature See attached			3					backflow device City approved / need air gap at ice machine / fix leak at three compl			
		/			11. Proper disposition of returned, previously served or reconditioned Discarded				~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
		Priority Foundation Items (2 Po) vio		_				·			
O U T	I N	N O	N A	C O S	Demonstration of Knowledge/Personnel	R		O U T	I N	N O	N A	C O S	Food Temperature Control/ Identification	R		
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 1				~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Good process			
	22. Food Handler/ no unauthorized persons/ personnel 6 plus							/				28. Proper Date Marking and disposition Great				
					Safe Water, Recordkeeping and Food Package Labeling			2				/	29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Need both cos / provided/ will order	1		
	/				23. Hot and Cold Water available; adequate pressure, safe See								Permit Requirement, Prerequisite for Operation			
	~	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
					Conformance with Approved Procedures 25. Compliance with Variance, Specialized Process, and								Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
			~		HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions				~				supplied, used			
					Consumer Advisory		•		~				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch			
	~				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label In menu /		•	2				~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Bar			
0	ī	N	N	C	Core Items (1 Point) Violations Require Corrective	Actio	on l	Not a	to E.	xcee	d 90 N	Da C		R		
U T	N	0	A	o s	Prevention of Food Contamination	Α		U T	N	0	A	o s		**		
W					34. No Evidence of Insect contamination, rodent/other animals	Ш				/			41.Original container labeling (Bulk Food)			
	~				35. Personal Cleanliness/eating, drinking or tobacco use								Physical Facilities			
	~				36. Wiping Cloths; properly used and stored Store in sanitizer			W					42. Non-Food Contact surfaces clean Watch			
W					37. Environmental contamination				/				43. Adequate ventilation and lighting; designated areas used			
38. Approved thawing method							W		_			44. Garbage and Refuse properly disposed; facilities maintained Waste oil unit and dumpster 45. Physical facilities installed, maintained, and clean				
Proper Use of Utensils							1					Drains and air vents and area under and behind equipment 46. Toilet Facilities; properly constructed, supplied, and clean				
	~				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used				~				Equipped			
1					40. Single-service & single-use articles; properly stored and used May not reuse orange juice containers		•			~			47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Leo Smajli	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	_	ity/State:		ge <u>2</u> of <u>2</u>				
30 brt	unch house	Ridge	road F	Rockwal	<u> </u>					
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location	Temp I				
Butter	at room temp	76	Steam table	2 door unit freeze	r 14					
Milk	at room temp	66	Gravy / sausage	140/142	Bread cooler	38				
Wait	station cooler	38	Drawer unit	56	Wic	38.8				
Wh	nipped cream	40	Veggies	55	Chorizo cooling	38				
Cold to	op unit / temps inside	55/56	Meats chicken / steak	54/54	Tomato					
Cr	acked eggs	55	Fry station		Diced / eggs	40/40				
	Whites	56	Tomatoes / pico	39/39						
	Salsa	56	Cream cheese / ham	39/39						
T.			SERVATIONS AND CORRECTIV							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO THE CONDITIONS OBSERVED.	AND				
	Outdoor seatingco	vered on	V							
	Need nonsmoking sign		,							
	Watch pitchers									
10/cos	Sani buckets nothing	showing	now using bleach! 100 pp	m						
	Restrooms 100 hot wa	ter / soa	o and towels							
	Bar: milk at 66 discard	ed - avoi	d leaving out at room temp.							
Cos	Sinks not set up right /	not need	ed at this time / need soap ar	nd towels	at hand sink hot water 110/ ba	ır closed				
	Cleaning under netting	as need	led							
10	Need to set up sanitize	er for esp	resso wand							
10	Need to clean coating of	on it and I	keep wipes after each coffee	- must ch	neck ppm suggest to use quats	product				
	Juicer cleaned after ea	ach use								
W	Discussed straws and	storage								
	Opened ice only for se									
45	Need to scrub drains \									
18	Avoid having fly spray									
18				to figure i	t out / suggested quats in bar a	nd dining				
31	Wait station hot water		· · · · · · · · · · · · · · · · · · ·							
18			re windex away from cups to	o go						
40 02	Avoid reuse of oj cont									
02	Cold top unit holding 5									
UZ	Discussed bacon and		to discard all Tcs foods							
	Set up Sani buckets a		· · · · · · · · · · · · · · · · · · ·							
W	Moved table from mop		• • • • • • • • • • • • • • • • • • • •							
	•		•	paration	between dirty and clean					
19	Dishmachine 100 ppm / reminder to store chemicals low/separation between dirty and clean Small leak at three comp / hot water to address handle									
W	·									
Received (signature)	See abov	'e	Print:		Title: Person In Charge/ Own	er				
Inspected (signature)	See abov Kelly kirkpa	tríck	Print:		Samples: Y N # colle	cted				