Follow-up fee of \$50.00 is required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall	
JILV OI ROCKWAII	

V	First aid kit
$\overline{\mathbf{Z}}$	Allergy policy/training
닏	Allergy policy/training Vomit clean up Employee health
Ш	Employee health

-	ite:	1 /·	20	22	Time in: Time out: 11:43 12:55	License/Pe			7					Food handle	rs Food managers 3	Page 1 of	2
					tion: 17.40 12.50					nvest	tigat	tion		5-CO/Construction	6-Other	TOTAL/SCO	RE
Es	tabli	shm	ent]	Nam	e:	Contact/Owner N				-1.00	8			★ Number of Repeat Viole ✓ Number of Violations (ations:		
	ysica					Mehabaw control:		I	lood	d		Gr	ease	e trap//waste oil	Follow-up: Ves	9/91/	Α
	ŽW k	cauf	man			okil Montlu		N	a			Na			No Cos		
Ma	ırk th	Com ne ap	pliar prop	riate	tatus: Out = not in compliance $\overline{IN} = \text{in c}$ points in the OUT box for each numbered ite	m Mark X	O = no $C in a$							plicable COS = corrected on Ma	site R = repeat vio	lation W-Wat box for R	ch
Co	mpli	once	Stat	tne	Priority Items (3 I	Points) violations	Requ	iire		<i>nedi</i>			_	ve Action not to exceed 3 da	ys		
O U T	I N	N O	N A	C O S	Time and Temperature for Foo (F = degrees Fahrenheit		R		0	I	N	N	C O S	•	loyee Health		R
	(/			Proper cooling time and temperature Cook and serve				•	/				12. Management, food emplo knowledge, responsibilities, a		employees;	
	~				2. Proper Cold Holding temperature(41°F See	F/ 45°F)			•	/				13. Proper use of restriction a eyes, nose, and mouth To post sign at hand		charge from	
3				/	3. Proper Hot Holding temperature(135°I Turned up and kept cooking	7)									ntamination by Han	ds	
	/				4. Proper cooking time and temperature									14. Hands cleaned and prope Gloves	erly washed/ Gloves u	sed properly	
	/				5. Proper reheating procedure for hot hold Hours) See hot holding	ling (165°F in 2					/			15. No bare hand contact with alternate method properly fol Gloves			
		/			6. Time as a Public Health Control; proce	edures & records								Highly Susc	eptible Populations		
					Approved Source						•	/		16. Pasteurized foods used; p Pasteurized eggs used when r Precooked		ered	
	~				7. Food and ice obtained from approved a good condition, safe, and unadulterated; destruction Commercial									C	Chemicals		
	~				8. Food Received at proper temperature To check							/		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
	L				Protection from Contamin	ation		,	W				/	Precut rte 18. Toxic substances properly	identified, stored an	d used	
	/				9. Food Separated & protected, prevented preparation, storage, display, and tasting	during food			- 1					Watch in back room Wate	er/ Plumbing		
	<u> </u>				10. Food contact surfaces and Returnable Sanitized at 200 ppm/temperature	s; Cleaned and			_	/			_	19. Water from approved sou backflow device	rce; Plumbing installe	ed; proper	
	_	·/			11. Proper disposition of returned, previous reconditioned Discarded	usly served or								City approved 20. Approved Sewage/Waster disposal	water Disposal Syster	m, proper	
						ion Itoma (2 Dai	4		7 (\perp		<i>C</i>				
O U	I N	N O	N A	C O	•		R R	viol	0	I	N	N	Cor.	rective Action within 10 day		-4i	R
T		0	A	s	Demonstration of Knowledge/ I 21. Person in charge present, demonstration	on of knowledge,			T			A	s	27. Proper cooling method us	re Control/ Identific		
	/				and perform duties/ Certified Food Mana 3 22. Food Handler/ no unauthorized perso	, ,			•		_			Maintain Product Temperatur 28. Proper Date Marking and	re		
	V				2(-all employees within 30 days)	and Dankona		-						Using within 24 hrs of 29. Thermometers provided,			
					Safe Water, Recordkeeping and Foundation	_			•					Thermal test strips			
	~				23. Hot and Cold Water available; adequa	ate pressure, safe								Permit Requirement	, Prerequisite for O	peration	
	~				24. Required records available (shellstock destruction); Packaged Food labeled Commercial	tags; parasite		,	W					30. Food Establishment Per Need 2022 permit pos	` .	C 1 /	
	1				Conformance with Approved P. 25. Compliance with Variance, Specialize									Utensils, Equ 31. Adequate handwashing fa	ipment, and Vendin	9	
	~				HACCP plan; Variance obtained for spec processing methods; manufacturer instruc Temp log	ialized			•					supplied, used Equipped	emiles. Accessible al	и ргорену	
					Consumer Advisory				2					32. Food and Non-food Contadesigned, constructed, and us	ed	, properly	
	~				26. Posting of Consumer Advisories; raw foods (Disclosure/Reminder/Buffet Plate	/ Allergen Label			•	/				Wooden and wate 33. Warewashing Facilities; i Service sink or curb cleaning	nstalled, maintained,	used/	
					On labels or posting on pastry case Core Items (1 Point) Violations R		Actio	on N	ot to	o Ex	ceed	d 90	Da	Set up ys or Next Inspection, Whic	hever Comes First		
O U	I N	N O	N A	C 0	Prevention of Food Contami		R		O U	I	N		C O		Identification		R
T	/			S	34. No Evidence of Insect contamination	rodent/other		f	T		/		S	41.Original container labeling	g (Bulk Food)		
	<u>, </u>				animals Watch 35. Personal Cleanliness/eating, drinking Watch	or tobacco use								Physi	ical Facilities		
	<u>, </u>				36. Wiping Cloths: properly used and sto	red	H	-	1					42. Non-Food Contact surfac			
W	-				Using spray bottles 37, Environmental contamination		H	-	W	-	+		1	General 43. Adequate ventilation and	lighting; designated a	reas used	+
۷۷		. /			Watch possibilities 38. Approved thawing method		H	+	1	ار.	+		\dashv	In wic watch 44. Garbage and Refuse prop	erly disposed; facilitie	es maintained	
		•			Cooking			ŀ	4					Watch 45. Physical facilities installe			
					Proper Use of Utensils 39. Utensils, equipment, & linens; proper			F	1	\perp				46. Toilet Facilities; properly			-
1					dried, & handled/ In use utensils; proper See mops				1					Paper towels dis		**	
W	1				40. Single-service & single-use articles;	properly stored		Ī	\top		/			47. Other Violations			
Ľ					and used Always invert												

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / Covid Mehabaw yallew	Print:	Title: Person In Charge/ Owner Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Ven 16559	Physical A	ddress: / kaufman	City/State: Rockwal	II License/Permit # Pa	ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVA	TIONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp 1			
Roller	unit taquitos etc		Wic		Hot holding cabine	t			
174	-172-168-149		36/38/41		Wings / pizza	135/145			
Н	ot dog rollers		Coldest nearest the milk and To	es	Upright freezer 1	1.9			
135	5/135/122/128		Ice cream freeze	r -3.1	Freezer 2	7.2			
С	old top unit		Tcs food rounde	r 34/39	Roller correction below	v			
	Onions only	41	Under counter freeze	r -5.6	Burger rollers heating temp interna	al 156			
Chi	ili cheese unit	146	2 door under counter coole	er	Front rollers surface	e 158			
Ice	e cream unit	-5.3	Taquitos / hot do						
			SERVATIONS AND CORRECT						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: ALL TEMPS T		ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	ECTED TO THE CONDITIONS OBSERVED	AND			
	Using reddy ice preba								
	, , , ,		owDrain at front hand sink						
3				emoved to con	ntinue heating and turned front portion to h	otter setting			
45			s in wic especially under m		g and tames non ponton to h				
45	One light out in wic	der rack	o in wie copediany under n	iiiX					
46	Paper towels not easil	v dienan	sing in the restroom						
42/45			equipment and inside cabir	nate					
72/70	•		<u> </u>		ot holding removed bottom lic	to keen			
	Hot and will add lid wh			, 100 111110	or Holding Terrioved bottom lie	to Reep			
45	Minor cleaning under t								
10	Three comp sink sanit		•						
	Hot water 116 And up		<u> </u>						
	No drain boards on sit	e so usir	ng rack above						
32	Wooden shelves to be								
Cos				ood box up a	as only chemicals are stored on lower	2 shelves			
	Quats sanitizer is at 20				,				
39	Best to hang mops to		·						
	Ingredients provided o		<u> </u>						
				all that can	be used for the mop rack inside the	mop area			
	Will need to figure out		•		· .				
45			be 6 inches from ground to	clean un	der etc				
			any for hot foods 4 hours						
	5 4 4	· · · · · · · · · ·	, :: ::::::::::::::::::::::::::::::::::						
Received (signature)	by:		Print:		Title: Person In Charge/ Own	er			
(signature)	See abov	e /e							
Inspected			Print:						
(signature)	Kelly kírkpa	ıtrick	\mathcal{RS}		Samples: Y N # colle	etad			
	•				Samples: Y N # colle	licu .			