2nd Followup \$50.00 feeRetail Food Establishment Inspection Report City of Rockwalll								<ul> <li>First aid kit</li> <li>Allergy policy</li> <li>Vomit clean up</li> <li>Employee health</li> </ul>										
Date: 03/3	31/2	202	23	Time in: <b>10:36</b>	Time out: <b>11:29</b>	License/P Food			7					Handlers	сғм <b>З</b>	Pa	ge <u>1</u> of _	2
Purpo	ose of l	Insp	pect	ion: 🖌 1-Routine	2-Follow Up	3-Compla	int 🗌		Inve	stiga	atior	n	5-CO/Constru	uction	6-Other	TO	TAL/SCO	RE
	ishmer ven 1			e: Kaufman	-	ontact/Owner ] allew	Name:						×Number of I ✓ Number of V	Violations C	OS:			٨
Physic Kaufma	cal Ado an	dres	s:			02:28:2023		Hoo Na	od		G Na		e trap :		Follow-up: Yes No 🗌		9/91//	4
Mark	Compl the appr			<b>Out</b> = not in con points in the <b>OUT</b> box for e	$\frac{IN}{IN} = in compliance$	oliance N Mark	$\mathbf{O} = \text{not } \mathbf{O}$						oplicable COS = c for IN, NO, NA, C	corrected on s	tite $\mathbf{R} = repeated \mathbf{R}$ in appro		W=Wat	ch
					rity Items (3 Poin			re Im	ımed	liate	Cor	rect			• • • • • •	printe oox	lor R	r
Compl O I U N		N	IS C O		perature for Food S	Safety	R		ompli I N	iance N O	e Sta N A	tus C O		Emple	oyee Health			R
Т			S	(F = de 1. Proper cooling time an	egrees Fahrenheit) nd temperature			Т				S	12. Management,	food employ	vees and condition	onal empl	oyees;	
					4	5 0 EV			~				knowledge, respor			1. 1.	- <b>f</b>	
~	,			2. Proper Cold Holding t See	temperature(41°F/ 4	5°F)		Ţ	~				13. Proper use of r eyes, nose, and m To post employe	outh		-		
~	'			3. Proper Hot Holding te See	emperature(135°F)								,	•	tamination by			
~	'			4. Proper cooking time a See ( rethermalized only	and temperature ) all precooked			14. Hands cleaned and properly washed/ Gloves use						ves used p	oroperly	Γ		
	~			5. Proper reheating proce Hours)	edure for hot holding	g (165°F in 2				~		-	15. No bare hand of alternate method p					
		+		6. Time as a Public Heal	lth Control; procedu	res & records				•			Gloves	fighly Succe	ptible Populati	ions		
	•			Prep only				_			_		16. Pasteurized for					
	<b></b> _				proved Source						V		Pasteurized eggs u	ised when re	quired			
3				7. Food and ice obtained good condition, safe, and destruction <b>Dented</b>	d unadulterated; para									Ch	nemicals			
-	,			8. Food Received at prop To take temps	per temperature						~		17. Food additives & Vegetables	; approved a	and properly sto	red; Wasł	ning Fruits	
					from Contaminatio				~				18. Toxic substance Low or in cart			ed and use	d	
~	,			9. Food Separated & propreparation, storage, disp	play, and tasting									Water	:/ Plumbing			
~	,			10. Food contact surface Sanitized at <u>200</u> p	es and Returnables ; ( ppm/temperature Sr	Cleaned and pray bottle			~				19. Water from ap backflow device	•			roper	
	~			11. Proper disposition of reconditioned					~				Approved a 20. Approved Sew disposal				oper	
		_	_	Prio	ority Foundation	Items (2 Po		_	_		_	_	rrective Action with	hin 10 days				
O I U N T		N A	C O S	Demonstration	of Knowledge/ Pers	sonnel	R	O U T	I N	N O	N A	C O S	Food T	emperaturo	e Control/ Iden	tification	I	R
				21. Person in charge pre- and perform duties/ Cert 3					1				27. Proper cooling Maintain Product			Adequate	to	
W	'			22. Food Handler/ no un All other employees t	authorized persons/ to have food hand	personnel ler cards		2					28. Proper Date M See	arking and o	lisposition			
	<u> </u>			Safe Water, Recor	dkeeping and Food Labeling	Package			~				29. Thermometers Thermal test strip		ccurate, and cal	ibrated; C	'hemical/	
~	ľ	Τ		23. Hot and Cold Water Good	available; adequate	pressure, safe			<u> </u>				Permit Re	quirement,	Prerequisite fo	or Operat	tion	
~	,			24. Required records ava destruction); Packaged F Handed to cu	ailable (shellstock ta				~				30. Food Establis	hment Perr	nit/Inspection	Current/ i	nsp posted	
		1		Conformance w 25. Compliance with Va	vith Approved Proc ariance. Specialized I								Ute 31. Adequate hand		pment, and Ver cilities: Accessit		operly	
~	,			HACCP plan; Variance processing methods; man	obtained for speciali	zed			~				supplied, used Watch pap	C		ľ	1 5	
				3 times taking te	emps per day umer Advisory								32. Food and Non-			nable, pro	perly	_
								W					designed, construction Watch con	ted, and use	d			
~	,			26. Posting of Consumer foods (Disclosure/Remir						~			33. Warewashing Service sink or cur				/	
		-	-	Posting Core Items (1 Point	t) Violations Requ	uire Corrective	e Action	Not	to E	xcee	ed 90	0 Da	Equipped	ion , Which	never Comes F	'irst		_
O I U N		N A	C O		of Food Contaminat		R	0 U	I N	N O	N A	C O			dentification			R
т W			S	34. No Evidence of Inser animals Watch for files	,	dent/other		Т		~		S	41.Original contain	ner labeling	(Bulk Food)			
W				35. Personal Cleanliness Watch hair et		tobacco use	$\uparrow$					i		Physic	al Facilities			
				36. Wiping Cloths; prop Using spray 37. Environmental conta	erly used and stored			1					42. Non-Food Con Watch inside of 43. Adequate vent	coolers an	d cabinets	ited areas	used	
$\vdash$		+		38. Approved thawing m	nethod		+	-	<b>~</b>				44. Garbage and R		0 0. 0			-
				•	r Use of Utensils			1	•				45. Physical facilit	• •	•			
<b> </b>				39. Utensils, equipment,	, & linens; properly u			<u> </u>					See 46. Toilet Facilitie		constructed, sup	plied, and	l clean	+
				dried, & handled/ In use	a utancile: proparly u	sed		1					Soap adde	he				1
				See 47 40. Single-service & single							_		47. Other Violation					

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Asef Abetew	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: <b>'en kaufman</b>	Physical A Kaufm	City/State: Rockwall			License/Permit # Page 2		<u>2</u> of <u>2</u>			
14 mm /1 mm	. 4°	Т	TIONS				Terrer				
Item/Loca		Temp	Item/Location	Тетр		Item/Location			Temp		
			Hot dog rollers				oor cooler taquito		37		
2	8/34/33/38		142/145/146/152/14	1		Hot holding					
lce	e cream unit	-8	Cold top Pico	40	)	Wings / wings			135/141		
	Wic	38/39	Chili unit	14	5	Cooked tacos			202		
	Dairy area	36	Mocha latte	na latte 34			Upright freezer back room				
Glas	s front freezer	-6.8	Creamer unit gallon storag	er unit gallon storage 33		F	Freezer 2		9.1		
Та	quito rollers		Inside cold top	38	3	New ga	allons in coffee	unit	30		
186/1	80/181/190/184		Under counter freeze	r <b>4</b> .9	9						
Itom	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: temps taken in F										
	Using reddy ice										
46	Need hand soap in restroom and toilet is slow to flush / hot water 106										
	Hot water at hand sink in prep area										
Cos											
	Allergy posting at pastries case										
W 45	Avoid selling eggs pas					abalying					
45	Address floor storage in wic and clean under cartons etc and clean shelving where needed Plans for new freezer as ice is accumulating										
07	Pulled several dented		<b>.</b>								
07	Watch for faded labels		i udleu January 2025								
W/28			mark when opening not using v	vithin 24	hrs	s —- manu	facturing date 03/30/	2023	expired		
			g hot dogs etc if not using v								
	Gloves used to touch			-		-					
	W r s tongs for custon		<u> </u>								
45	SealWood shelving in	back roo	m								
	Avoid items in front of	electric p	anel - fire code								
47	Reminder to hang mo	ps to allo	w to dry								
	Secure CO2 canisters										
45	General cleaning und	er shelvir	ng and racks etc								
	Removed gallon jugs out of date and replaced with new										
42	To clean spills inside cabinets										
W	Watch for expired test strips										
	Sanitizer at sink 200 ppm										
Received	by:		Print:				Title: Person In Charge/ (	Owner			
(signature)	<u>See abov</u>	<u>'e</u>									
Inspected (signature)	See abov <sup>by:</sup> Kelly kírkpo	utríck.	$\mathcal{RS}^{\text{Print:}}$								
Form EH-06	(Revised 09-2015)				Samples: Y N #	collecte	ed				