## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

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

Da		5/:	20:	23	Time in: 9:53	Time out: 10:58	License/F			07	7				Fo. 1	ood handlers	Food managers  3	Page 1 of	2
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain				int		_		stiga	tior	1 [	5-CO/Constru		6-Other	TOTAL/SCO	RE				
					e: Kaufman		Contact/Owner : <b>/allew</b>	Name	e:						* Number of Ro ✓ Number of V			10/00	/ A
	ysic ıfma		ddre	ss:		Rentol				Hoo \a	d		G: Na		e trap/ waste oil		Follow-up: Yes ☐ No 🗹	10/90/	Ή
Ma					tatus: Out = not in co	mpliance IN = in cor	mpliance N								lation W-Wate	ch			
										? Im	med	iate	Cor	recti	ive Action not to ex			ate box for R	
O U T	mpli I N	N O	N A	C O S		nperature for Food egrees Fahrenheit)	l Safety	R		O U T	I N	N O	N A	C O S		Emplo	oyee Health		R
		~			1. Proper cooling time a	and temperature					~				12. Management, for knowledge, respons		ees and conditional ad reporting	employees;	
	~				2. Proper Cold Holding See	temperature(41°F/	45°F)			W					13. Proper use of re eyes, nose, and mo Beminder that en	outh	d exclusion; No disc	•	
	/				3. Proper Hot Holding t See	temperature(135°F)											tamination by Han		
		~			4. Proper cooking time	and temperature					<b>/</b>				14. Hands cleaned	and proper	ly washed/ Gloves u	sed properly	
		~			5. Proper reheating prod Hours)	cedure for hot holdi	ng (165°F in 2					~			15. No bare hand co alternate method pr Gloves or tong	roperly follo	ready to eat foods o owed (APPROVED	r approved Y_ N_ )	
		<b>/</b>			6. Time as a Public Hea	alth Control; proced	ures & records										ptible Populations		
					Ap	proved Source							~		16. Pasteurized food Pasteurized eggs us		ohibited food not off quired	fered	
W					7. Food and ice obtaine good condition, safe, ar destruction Watch of	nd unadulterated; pa										Ch	nemicals		
	/				8. Food Received at pro								~		17. Food additives; & Vegetables	; approved a	and properly stored;	Washing Fruits	
					Protection	n from Contaminat	tion				~				18. Toxic substance	es properly	identified, stored an	d used	
	/				9. Food Separated & pr preparation, storage, dis		during food								LOW	Water	·/ Plumbing		
	·				Watch 10. Food contact surfact Sanitized at _200_		; Cleaned and				<u> </u>				19. Water from app backflow device	proved source	ce; Plumbing install	ed; proper	
		<u> </u>			11. Proper disposition of reconditioned Disc	of returned previous	sly served or				<u> </u>			1	City approved Sewardisposal	<b>/ed</b> age/Wastew	rater Disposal System	m, proper	
							on Items (2 Po	oints	) via	olati	ons	Rea	uire	Cor	rective Action with	nin 10 days			
O U	I N	N O	N A	C 0		n of Knowledge/ Pe	·	R	_	O U	I N	N O	N A	C 0			e Control/ Identific	ation	R
Т	~			S	21. Person in charge pro and perform duties/ Cer 1 on duty					Т	~			S	27. Proper cooling Maintain Product T	method use	d; Equipment Ade	quate to	
	/				22. Food Handler/ no u 1 on duty - need to p	nauthorized persons	s/ personnel employees too		=			/			28. Proper Date Ma	arking and o	lisposition		
						rdkeeping and Foo Labeling					~				29. Thermometers p Thermal test strips Digital		ccurate, and calibrat	ed; Chemical/	
	/				23. Hot and Cold Water 100-115 (hand	r available; adequat	e pressure, safe									quirement,	Prerequisite for O	peration	
	~				24. Required records as destruction); Packaged Commercial	vailable (shellstock					~				30. Food Establish Posted / ne		nit (Current/ insp s be read by	<b>U</b> 1 /	
					Conformance v 25. Compliance with V	with Approved Pro									Uter 31. Adequate handy		oment, and Vendin		
			~		HACCP plan; Variance processing methods; ma					2				~	supplied, used Moved clos	ser			
					Cons	sumer Advisory				2					32. Food and Non-fdesigned, construct			e, properly	
	<b>'</b>				26. Posting of Consume foods (Disclosure/Remi Ingredients by reque	inder/Buffet Plate)/			_		~				33. Warewashing F Service sink or curb			used/	
0	I	N	N	С	Core Items (1 Poir			Acti	ion I	О	I	N	N	С	ys or Next Inspection				R
U T	N	0	A	o s	Prevention  34. No Evidence of Inse	of Food Contamin				U T	N	0	A	o s	41.Original contain		(Bulk Food)		
1					animals Dead cricket 35. Personal Cleanlines	s to remove / cle	aning		-			<b>'</b>			41.Original contain				
1					Watch storage 36. Wiping Cloths; pro	ge of drinks	s /	-		اد					42. Non-Food Cont		cal Facilities		
	•	. /			37. Environmental cont Watch			-		1 W		_			See 43. Adequate ventil	lation and li	ghting; designated a	areas used	
		<u> </u>			Watch 38. Approved thawing to						<b>/</b>				One light out in 44. Garbage and Re	n back ro efuse prope			
		•			Prone	er Use of Utensils				1	•	1				ster ies installed	, maintained, and cle	ean	
W	/				39. Utensils, equipment dried, & handled/ In us Watch paper	t, & linens; properly				1					See 46. Toilet Facilities Restroom			l, and clean	
	<b>'</b>				40. Single-service & sin and used	ngle-use articles; pr	operly stored			1		~			47. Other Violation See attach				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ven Kaufman	Physical A <b>Kaufm</b>		City/State: License/Permit # Food 5007			Page	2 of 2			
			TEMPERATURE OBSERVA					•			
Item/Loc		Temp F	Item/Location	Temp F	Item/Locat			Temp			
Island		35/37/39	Cold top					144			
Ice	cream freezer	-6.8	Pico	41	vviiigo / Roladilo			138/155			
Milk	section of wic	38	Inside coldTop	39	2 door under counter						
Milk dis	spenser at coffee station	39.1	Hot dog rollers			Sausage		40			
2	door freezer	-11	148/166/154/14	9	Hot	dog / taquit	to	40/40			
	Mini Melts	-19	Taquito		Under counter freezer			8.9			
I	ced coffee	40/38	172/169/179/154/18	2	Upright freezer 1			-3.9			
	Wic	36/36/38	Chili	147	' Up	right freeze	r	-4			
		OB	SERVATIONS AND CORRECT	IVE ACTIO							
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS TO		NT HAS BEEN MADE. YOUR ATTEN	FION IS DIRI	ECTED TO TH	E CONDITIONS OBSERV	ED AN	D			
	Using emergency ice										
	Watch and address outside storage of old equipment Ex hot dog roller										
			nanas - at front counter to								
W	Keep and eye on date										
45	Need to clean under c										
31	To provide paper towe	ls at han	d sink for customers / fill si	nk							
32	Rusty shelving in wic										
47	Avoid floor storage in										
45/42	To clean spills under ra		elving and flooring								
31	Need to keep paper to	wels at h	and sink in front area								
	Hot water at 100 at ha	ınd sink									
	Using bag or containe	r of hot d	ogs or Kolaches within 24	hrs or da	te markinç	9					
	Sanitizer at three com	p 200Ppr	n - test strips in date								
	Wooden Shelving in b	ack room	to be made washable								
W	Avoid storage around	panel bo	kes								
45	Fill holes in walls when	e neede	b								
47	Need mop rack to han	ig mops t	o allow to dry remove o	old paper	towels dis	spenser in mopSir	nk ar	ea			
45	GeneralCleaning unde	er racks									
	Washing tongs and sa	nitizing a	t least every 4 hrs or less								
	Using digital thermo	•									
	All food precooked and	d retherm	nalized for hot holding to	check te	emps						
	Using gloves for hand	ling hot d	ogs etc to place onto rolle	s							
47	Watch repairs made w	ith mask	ing tape - not washable								
42/45	Detailed cleaning need	ded unde	r behind and around equip	ment bel	nind count	er too					
	Reminder to avoid reuse of cooking paper										
Received by: Print: Title: Person In Charge/ Owner											
									(signature)		e/e
Inspected	d by:		Print:								
(signature)	Kelly kirkpo	ıtrick	$\mathcal{RS}$			Complex V N "	oc11- /	nd.			
	- 1					Samples: Y N #	collecte	JU.			