equ Follov	u i wu	re		of \$50.00 is after 1st		City of	Rock			In	spo	ecti	ion Report	3		
Date: 01/		/20)22	Time in: 11:50	Time out: 1:03	License/P FS 8							Food handlersFood managersAll emp1Page 1of 2	-		
	Purpose of Inspection: 2-Follow Up 3-Complai Establishment Name: Contact/Owner N										atio	n	5-CO/Construction 6-Other TOTAL/SCORI * Number of Repeat Violations:	E		
Elev	en	340)11	North		Patel		11					Vumber of Violations COS: 11/80/F	3		
Phys North			ress:		To pr	control : ovide		Ho Na	ood			prov	- and a provide the provide th	_		
Mark				Status: Out = not in con points in the OUT box for	mphance		$\mathbf{O} = \text{not c}$ X in app						cosecosecorrected on site \mathbf{R} = repeat violation \mathbf{W} - Watch \mathbf{N} A, COSMark an A in appropriate box for \mathbf{R}			
Com	olia	nce St	atus	Prio	rity Items (3 P	oints) violation	s Requir		<i>nmea</i> Compl				tive Action not to exceed 3 days	_		
0 I	$ \begin{array}{c c c c c c c c c c c c c c c c c c c $			R	O U T	N	N O		C O S	Employee Health	R					
-	L	/	5	1. Proper cooling time and temperature					~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting To post near hand sink now			
3			~	2. Proper Cold Holding temperature(41°F/45°F) Milk 52 discarded					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post near hand sink now			
3	3. Proper Hot Holding temperature(135°F) Sandwiches in hot holding could be cooking issue						г.	1		1	Preventing Contamination by Hands					
w	4. Proper cooking time and temperature See above					/				14. Hands cleaned and properly washed/ Gloves used properly15. No bare hand contact with ready to eat foods or approved						
	L			 5. Proper reheating procedure for hot holding (165°F in 2 Hours) 6. Time as a Public Health Control; procedures & records 					~				alternate method properly followed (APPROVED Y. N.) Gloves used			
	ŀ			o. This as a rubic rica					1			1	Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered			
	Approved Source					E d'a	Pasteurized eggs used when required									
r	 Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 										Chemicals					
~				8. Food Received at pro	oper temperature						>		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					from Contamina				~				18. Toxic substances properly identified, stored and used Watch low			
r				9. Food Separated & propreparation, storage, dis	splay, and tasting	-							Water/ Plumbing			
~				10. Food contact surface Sanitized at <u>200</u>	ppm/temperature				~				19. Water from approved source; Plumbing installed; proper backflow device City approved			
	L			11. Proper disposition o reconditioned	of returned, previo	usly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal			
0 1		N N	С				oints) vi R	0	I	Ν	Ν	С		R		
	1	D A	O S	21. Person in charge pre and perform duties/ Cer		on of knowledge,		U T		0	A	O S	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Ministria Darker Temperature			
	/			22. Food Handler/ no ur		ns/ personnel		_		./			Maintain Product Temperature 28. Proper Date Marking and disposition			
				All employees in bind Safe Water, Recor		ood Package			~	•			Discussed 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips			
				23. Hot and Cold Water Good	5	ite pressure, safe			<u> </u>				Permit Requirement, Prerequisite for Operation			
ľ				24. Required records av destruction); Packaged 1 Commercial		tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted			
		~	•		obtained for spec	ed Process, and ialized			~				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped			
				Cons	sumer Advisory			v					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch condition of food containers			
r	1			26. Posting of Consume foods (Disclosure/Remi Posting						~			Watch condition of food containers 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Equipped			
0 1		N N	С				e Action R	0	I	Ν	Ν	С		R		
U N T		D A	O S	Prevention of 34. No Evidence of Inse	of Food Contaminet contamination,			U T		0	A	O S	Food Identification 41.Original container labeling (Bulk Food)			
WV			-	animals Watch 35. Personal Cleanlines			+				<u> </u>		Physical Facilities			
			-	36. Wiping Cloths; prop			+	1					42. Non-Food Contact surfaces clean			
 ₁ 			-	37. Environmental conta			+	⊢	~		-	$\left - \right $	See 43. Adequate ventilation and lighting; designated areas used			
\vdash			-	Floor storage 38. Approved thawing r	method		+	14					44. Garbage and Refuse properly disposed; facilities maintained			
				Propo	er Use of Utensils			1				$\left - \right $	Watch 45. Physical facilities installed, maintained, and clean			
1				39. Utensils, equipment dried, & handled/ In us See	t, & linens; proper			F	~				See 46. Toilet Facilities; properly constructed, supplied, and clean Equipped			
1				40. Single-service & sin and used See	ngle-use articles; p	roperly stored				~			47. Other Violations			
									•	•	•	• •	· · ·			

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid	Print:	Title: Person In Charge/ Owner PiC
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: /en 34011	Physical A North		City/State: Rockwal		2 of 2				
		TEMPERATURE OBSERVA								
Item/Loc		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Cold top Saisa / Ho		38/39	Cold wall	21-33	Hot cabinet					
Hc	ot dog rollers		Reach in freezer glass fron	t -12	Wings unit					
13/13	9/142/144/141/42		WIC		135-137					
Та	quito rollers		44-37 ambient temp)	Hot Sandwch unit	153-158				
142/14	47/145/152/154/151		Milk temp near door	52 F	Cheese burger	101				
	Chili	144	Small under counter cooler persona	40	Back freezer	-7				
Free	zer ice cream	-11	Kolache cooler food temp	40						
			Wing freezer	-2						
_		OB	SERVATIONS AND CORRECTIV	VE ACTION	IS					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hot water at hand sink - 111 F									
	Keep paper towels acc	cessible t	o hand sink							
42/45	General detailed clear	ing need	ed under behind and arour	nd equipn	nent and cabinets interior and e	etc				
	Allergy posting at pastries unit									
42	Need to clean white plastic material in wall unit									
	Using prebagged redd	y ice								
	WIC is holding slightly higher temps near door where tcs foods milk is stored —- many deliveries today									
02	Advised to discard milk at 52 f that was loaded into unit 6 hrs ago									
42/40	Clean inside WIC where needed / eliminate card board under milk									
	Milk in crate inside uni	t 43/45 f	better but not at temp eithe	r						
W	Eliminate floor storage where needed									
	Date marking or using within 24 hrs of opening									
39	•		food containers in reach in	freezer e	etc (reusing and storing)					
	Hot foods are rte and Heated to use within 1 hr									
03 /w04	-			holding -	 cheese burger 101 in hot hold 	ing unit				
	Reminder to check ppm of sanitizer at 75 F									
45	To fill small holes in wall behind three comp									
45	Watch grout issues in back room									
W 45	Sanitizer tested to be 200 ppm - test strips were damaged and had to be unrolled to confirm									
45	Clean drains where needed									
	Reminder that tongs are to be washed and sanitized every 4 hrs or less									
	Using blue gloves for food contact									
Cos	Pulled milk to discard and discarded three cheese and hamburgers									
Received by: (signature) Print: Title: Person In Charge/ O										
(orginature)	See abov	'e								
(signature) See above Print: (signature) Kelly Kirkpatrick RS Samples: Y. N. # col										
(orginature)	Kelly Kirkpa	itrick	(RS		Samples: Y N # collect	ed				