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

Retail Food Establishment Inspection Report City of Rockwall

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

	ate:				Time in: Time out:	License/Pe							Est. Type Risk Category Page 1 of	2		
	08/04/2020 11:00 12:05 FS 92 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain										r	OOHV LOW				
Е	stabli	ishme	nt l	Nam	ie:	3-Complai Contact/Owner N		<u> </u> 4-	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCOI * Number of Repeat Violations:	RE		
-		ven :				Noldegiorgis		Нос	nd.		Gr	20000	Valuation Violation COS: 14/86/	Β		
		/ yello			et Comm	nercial company		Na					e trap : Follow-up: Yes 21020 les 1000 PiCS	_		
M		Comp			tatus: Out = not in compliance IN = in corpoints in the OUT box for each numbered item	mpliance NO	not o			NA ox fo	= no	ot app	plicable COS = corrected on site R = repeat violation W-Water NA, COS Mark an I mappropriate box for R	h		
							•	re Im	med	iate	Cori	recti	ive Action not to exceed 3 days			
O U	Î		Stat N A	C O	Time and Temperature for Food	l Safety	R	O U				C O	Employee Hoolth	R		
T		U	A	s	(F = degrees Fahrenheit) 1. Proper cooling time and temperature			T	IN	0	A	s	Employee Health 12. Management, food employees and conditional employees;			
		/			1. Froper cooling time and temperature				/				knowledge, responsibilities, and reporting			
					2. Proper Cold Holding temperature(41°F/	45°F)							13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth			
	•				See			_				Policy / thermo /				
	~				3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands			
		Proper cooking time and temperature							'				14. Hands cleaned and properly washed/ Gloves used properly			
		•			5. Proper reheating procedure for hot holdi Hours)	ing (165°F in 2				/			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; proced	lures & records							Gloves Highly Susceptible Populations			
													16. Pasteurized foods used; prohibited food not offered			
					Approved Source					1	~		Pasteurized eggs used when required			
3					7. Food and ice obtained from approved so good condition, safe, and unadulterated; pa								Chamicala			
ľ					destruction Milk								Chemicals			
	/				8. Food Received at proper temperature To always check						/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables			
					•	#i.a.m							18. Toxic substances properly identified, stored and used	-		
					Protection from Contaminat 9. Food Separated & protected, prevented of				•				Watch storage			
	/				preparation, storage, display, and tasting	-							Water/ Plumbing			
	/				10. Food contact surfaces and Returnables Sanitized at <u>200</u> ppm/temperature	; Cleaned and		3				1	19. Water from approved source; Plumbing installed; proper backflow device Air gap at three comp sink / refereed to Mike			
		~			11. Proper disposition of returned, previous reconditioned Discard	sly served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal			
					Discard				Ľ			~	Watch			
					Priority Foundation	on Items (2. Poi	ints) vi	iolat	ione	Rom	uro	(or	rective Action within 10 days			
O U	I N	N O	N A	C O			ints) vi	iolati O U		Requ N O	N A	Cor.	rective Action within 10 days Food Temperature Control/ Identification	R		
O U T	N	N O	N A		Demonstration of Knowledge/Per 21. Person in charge present, demonstration	ersonnel n of knowledge,		0	I	N	N	C	Food Temperature Control/ Identification	R		
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Woldegiorgis	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit #	Page	2 of 2
/ elev	/en 35677	Goliac) j	Rockwal	I	FS9223		
Item/Loca	ation	Temp F	TEMPERATURE OBSERVAT <u>Item/Location</u>	Temp F	Item/Locati	<u>on</u>		Temp F
Chili		139	Wic	36/37	Sandwiches			
Cond	diment cold top		Wall unit		English muffin egg sandwich			139
	Pico/ salsa	41/40	37/39/40. /36		Under counter cooler			
	ot dog rollers		Creamer unit	41	Taquitos / hot dogs			41/41
	/135/142 / 136		WallFreezer	-1			3-	
	quito rollers		Back room freezer	1				
	158/143/153/138		Hot foods tacos	155				
	Ice cream	-6	Wings / meatballs					
	100 0100.11		SERVATIONS AND CORRECTIVE		NS			
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO TH	E CONDITIONS OBSERV	VED AN	ID.
	Hot water in restrooms	s 117-116	/ hot water at hand sink in	prep 118	F / three	comp hot water 1	123 F	
31	Need paper towels at I	hand sinl	in prep area					
42	Minor cleaning around	chili and	cheese etc					
	Currently allowing cus	tomer se	If service of hot dogs and c	ondimen	ts by way	of utensils/ these	е	
	are to be sanitized as	per comp	eany policy every 4 hrs or le	ss in thre	e compai	rtment		
34	Fruit flies present arou	nd condi	ment station					
37	Condensation in ice u	nit to ado	ress					
45			g and plastic crates where					
07	•		6/20/20 - also one can of be					
42			eded and under, behind an	d around	equipme	nt		
31			g / also needs paper towels					
47	Three comp sink sanit		• •					
47	Store dust mops to de		 					
35			s over three compartment	sink				
19	To provide air gap at th		· · · · · · · · · · · · · · · · · · ·	-1: 66 : 4 . 4				
W			loor as they make this area	difficult	o clean			
47 W	Hang mops to dry to deter attracting vermin							
W	Back room - avoid using shelving that is not 6 inches from the ground Reminder to date mark opened hot dogs etc when not using within 24 hrs after opening							
VV				g within a	24 1115 011	er opening		
42/45	Ingredients are available upon request from boxes etc Clean under behind and around equipment throughout							
	Using hypochlorous acid for non food contact surfaces at night time/ peroxide during the day for non food customer areas and touched							
Advised to follow labels!								
								ا داده
	Covid - allPastries are packaged now / no ingredients or labeling (covid allowance(/ but ingredients av							
Screening at pos / stickers on floor / using peroxide sanitizer for non food contact areas Received by: Print: Title: Person In Charge/ Owners								
(signature)		e'e						
Inspected (signature)	l by:		Print:					
(Signature)	Kelly Kirk	batri	ck			Samples: Y N #	collecte	od.