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:		se/Permit #						Est. Type Risk Category	2
	8/0					9:54	Fs	9223						Conv Med Page 1 of 2	<u>-</u>
	urpo stabl				tion: 1-Routine	2-Follow	Up 3-Cor Contact/Ow	nplaint	4-]	Inves	tigat	tion		5-CO/Construction 6-Other TOTAL/SCOF * Number of Repeat Violations:	RE
	ele						Woldegio							✓ Number of Violations COS:	١
	hysic oliad					R	Pest control : Rentokil 07/30-21		Hoo Na	od				e trap : Follow-up: Yes 9/9 //F /03/21 No	`
					Status: Out = not in co	mpliance IN =	in compliance	NO = not						plicable COS = corrected on site R = repeat violation W-Watch	h
M	ark t	ne ap	pprop	riate	points in the OUT box for Prio			lark √ in ap tions Requi						NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days	
O	ompl I	iance N	e Sta	tus C O	Time and Ten	maratura for	Food Safety	R	Co		N	N	C		R
U T		О	A	o s	(F = d)	egrees Fahrenl	heit)		U T	N	0		o s	Employee Health	
		/			1. Proper cooling time a	and temperatur	re			/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding Pico / salsa appear to	temperatur <u>e(</u> 4	41°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	
W	~				Pico / salsa appear fi	o not be a lo	cs due to lime ju	ice		/				eyes, nose, and mouth Policy -	
	/				3. Proper Hot Holding t See	temperature(13	35°F)							Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperatu	ire			1				14. Hands cleaned and properly washed/ Gloves used properly	
		. /			5. Proper reheating products)	cedure for hot	holding (165°F in	2						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		V			,	14.0 1	1 0	1						antennate method properly followed (AFFROVED 1, N.)	
		/			6. Time as a Public Hea	alth Control; p	rocedures & reco	rds						Highly Susceptible Populations	
					Ap	proved Sourc	ce					/		Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	l				7. Food and ice obtaine			1							
	/				good condition, safe, ar destruction Commis	nd unadulterate	ed; parasite							Chemicals	
					8. Food Received at pro		ıre							17. Food additives; approved and properly stored; Washing Fruits	
	/				To always che						•	/		& Vegetables Received precut etc	
					Protection	from Contar	mination			1				18. Toxic substances properly identified, stored and used Watch storage	
					9. Food Separated & pr preparation, storage, dis									Water/ Plumbing	
					Watch / but no raw on site 10. Food contact surfac			1						Ü	
	/				Sanitized at 200	ppm/temperat	ture At three comp	sink		/				19. Water from approved source; Plumbing installed; proper backflow device	
		_			11. Proper disposition of									City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		V			reconditioned									disposal	
L	<u> </u>	-			•				_						-
0	I	N	N	C				Points) 1	0	I	N	N	C	rective Action within 10 days	R
O U T	N	N O	N A	C O S	Demonstration	n of Knowledg	ge/ Personnel	R			N	N A		Food Temperature Control/ Identification	R
U	N			О		of Knowledg	ge/ Personnel tration of knowled	R	O U	I	N	N A	C O		R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Ven 35677	Physical A Goliac		City/State: Rockwal		ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT	IONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp I			
Back f	reezer	-2	Rollers		Under counter freeze	r -5			
Но	t holding unit		Hot dogs	174/178	Under counter cooler	1 34			
	Wings	151	Buffalo chicken	154	Under counter cooler 2 taquito	s 33			
	Kolaches	155	Taquitos		Wall unit				
(Cold wells		148/143/148/142)	36/37/38/39				
F	Pico / salsa	44 /44	Chili	141	Wif	-17			
В	elow temps	39	Hot sandwich	164	Wic				
	Taquitos	39	Taco warmer	138	Ice cream freezer	8			
	_	OB	SERVATIONS AND CORRECTIV	E ACTION	NS	•			
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED.	AND			
	Hot water 112 F								
Cos		els to fror	n hand sink and make sure	soap dis	penser is working				
	To address paper towels to from hand sink and make sure soap dispenser is working (this is the hand sink that we agreed to allow to be used therefore it must be equipped at all times								
47	(this is the hand sink that we agreed to allow to be used therefore it must be equipped at all times Back office: removed excessive clutter making it difficult to clean.								
39					k area				
47	To store brooms and etc away from hand sink and move to mop sink area Shelving to be 6 inches from floor so that floor may be cleaned, under a seal wood to allow to clean								
71	Shelving to be 6 inches from floor so that floor may be cleaned under - seal wood to allow to clean Hot water in back room 114 F								
	Sinks sanitizer 200 pp								
44/42	•		damages are stored / clean	under he	hind and around all equipmen	+			
45	Clean drains where no			under be	and around an equipmen				
-10			hing frozen and cooked to s	erve					
36			have them washed - variou		ns in back room				
47	Coffee pots on floor m			io iocalio	TIO III BAOK TOOTII				
	Front area: I mop	and oldai	ing noor announ						
	•	hawre	e avany 1 hre or lose						
!!	Reminder that tongs to be w r s every 4 hrs or less Addressed placement of containers that are allowing air to escape in cold ton unit - sales and Pice borderline 43/44								
• •	Addressed placement of containers that are allowing air to escape in cold top unit - salsa and Pico borderline 43/44 But temps below 39 / will monitor (lowered both to 41 at exit to insp) Tos confirmation unknown								
	But temps below 39 / will monitor (lowered both to 41 at exit to insp) Tcs confirmation unknown Using blue baggy gloves to place hot dogs etc on rollers								
	Keep an eye on the beverage stations drains etc								
W	Address Ice under ice bags in ice freezer								
V V									
!!	All Eggs dated July 16 2021 6 plus cartons								
• • •	All Eggs dated July 16 2021 —- 6 plus cartons Eliminate floor storage in wic to clean								
12/15	·		under boxes) and dust fans	and clos	an floor kh				
46			•			ne clean			
+0	Women's Restrooms equipped / hot water 100 F / NO SOAP OR TOWELS IN MENS RESTROOM ans clean Best to have spray bottles facing away from								
30	· · · · ·		ck room / also cooking pape	r linar sir	nale use				
44			side also around dumpst						
Received	by:		Print:	.ci iiisiue	Title: Person In Charge/ Own	er			
(signature)	See abov	e/e							
Inspected (signature)		itui al	Print:						
	newy nurpo	uruk	/ NO		Samples: Y N # colle	cted			