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
릭	Vomit clean up
_	Employee health

n	ate: <b>8/0</b>	8/:	20	22	Time in: Time out: License/I 11:08 12:23 FS 9			n r	) ()	st	20	Food handle	Food managers	Page <u>1</u> of <u>2</u>		
					tion: 1-Routine 2-Follow Up 3-Comple			Inve			_	5-CO/Construction	6-Other	TOTAL/SCORI		
	stabli				ne: Contact/Owner 77 Goliad/ yellow jacket Mesay	Name:						<b>★</b> Number of Repeat Vio ✓ Number of Violations				
Pł	ıysic	al A	ddre		Pest control:		Но	od				e trap :	Follow-up: Yes	20/80/E		
18	13S				Need info  Out = not in compliance IN = in compliance	$\mathbf{IO} = \mathbf{not}$	Na	wood	NI	٠	ed ir		No D	lation W/ W/l		
M					points in the <b>OUT</b> box for each numbered item Mark	√ in ap	opropr	iate b	ox fo	r IN,	NO,	1112, 000	ark an 🗸 in appropri	olation W-Watch ate box for R		
Co	ompli	iance	Sta	tus	Priority Items (3 Points) violation	s Requ		n <i>med</i> lompl				ive Action not to exceed 3 d	ays			
O U	I N	N O	N A	C	Time and Temperature for Food Safety (F = degrees Fabrenheit)	R	U	N	N O	N A	CO	Emp	ployee Health			
Т							T				S	12. Management, food empl	employees;			
								/				knowledge, responsibilities,				
	/				2. Proper Cold Holding temperature(41°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	3. Proper Hot Holding temperature(135°F) See							<u> </u>				To post sign at hand sink				
	•				4. Proper cooking time and temperature							14. Hands cleaned and prop	ontamination by Har erly washed/ Gloves u			
		•			5. Proper reheating procedure for hot holding (165°F in 2			V				15. No bare hand contact win				
		/			Hours)			/				alternate method properly fo Gloves used				
		/			6. Time as a Public Health Control; procedures & records	+		<u> </u>	<u> </u>				ceptible Populations			
				<u> </u>	. 10							16. Pasteurized foods used;		fered		
					Approved Source					•		Pasteurized eggs used when	requirea			
3				_	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite								Chemicals			
Ľ					destruction See items out of date							15.75		W. 11. 72. 1		
	1				8. Food Received at proper temperature  To always check temps					/		17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits		
	]			<u>                                       </u>	Protection from Contamination			/				18. Toxic substances proper	y identified, stored ar	nd used		
					9. Food Separated & protected, prevented during food							Watch	(TN 11			
	V				preparation, storage, display, and tasting								er/ Plumbing			
	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature See 33			/			•	19. Water from approved sor	arce; Plumbing install	ed; proper		
		_			11. Proper disposition of returned, previously served or	+					Ì	City approved 20. Approved Sewage/Waste	ewater Disposal Syste	m, proper		
		•			reconditioned			_				disposal				
0	I	N	N	С	Priority Foundation Items (2 P	oints)	violat O		Req	uire N	Cor	rective Action within 10 da	ys			
U T	N	О	A	o s	Demonstration of Knowledge/ Personnel		U T	N	0	A	o s	Food Temperatu	re Control/ Identific	cation		
2					21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)  Need on duty			~				27. Proper cooling method u Maintain Product Temperatu		quate to		
2					22. Food Handler/ no unauthorized persons/ personnel				/			28. Proper Date Marking and		antainara dailu		
					Safe Water, Recordkeeping and Food Package							Did not observe BUT go 29. Thermometers provided,	accurate, and calibrat	ted; Chemical/		
					Labeling			V				Thermal test strips Yellow digital / tes	t strips within	date		
	/				23. Hot and Cold Water available; adequate pressure, safe							Permit Requiremen	<u> </u>			
	/				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W					30. Food Establishment Pe Need to post 20	•	sign posted )		
				<u> </u>	Conformance with Approved Procedures							·	ipment, and Vendin	ng .		
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized							31. Adequate handwashing f	• '	0		
			~		processing methods; manufacturer instructions		_					supplied used		and property		
Consumer Advisory			•		processing methods, manufacturer instructions		2					supplied, used See		and property		
					<u> </u>			~				supplied, used See  32. Food and Non-food Condesigned, constructed, and u	tact surfaces cleanable			
					Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked		w	· •			<b>✓</b>	32. Food and Non-food Condesigned, constructed, and u  33. Warewashing Facilities; Service sink or curb cleaning	tact surfaces cleanable sed installed, maintained, 2 facility provided	e, properly		
	•				Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting	4 4	w 2			-100	<b>✓</b>	32. Food and Non-food Condesigned, constructed, and u  33. Warewashing Facilities; Service sink or curb cleaning See / set up sinks wh	tact surfaces cleanable sed installed, maintained, g facility provided ille on site / disc	e, properly		
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## **Retail Food Establishment Inspection Report**

## **City of Rockwall**

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

Form EH-06 (Revised 09-2015)

## Need to remove excessive clutter in back room -plastic shelving unit

B . 12.2	. 37		shelving unit	G: /G:		T	1 ~	2 2			
	nent Name: /en 35677	Physical A	S Goliad	City/State: License/Permit # FS 9223			Page	<u>2</u> of <u>2</u>			
TEMPERATURE OBSERVATIONS           Item/Location         Temp F         Item/Location         Temp F         Item/Location         Temp F											
		<u>Temp F</u>	Item/Location	Temp F	+-			Temp F			
_	airy and egg area	38/40	Cold top unit	37		Wing unit					
ICE	e cream unit	-2.7-7	Pico (barely) 41 Hot sandwich unit chimich					154			
C	reamer unit	39	Rollers hot dog		2 door U	pright freezer in back	room	6.8			
Cr	eamer unit 2	37	138/140/141		Single door			-3.6			
Wall	unit quick eats		Taquito unit								
3	7/38/39/40		148-167-153								
Н	lot chili unit	138	Back up hot dog un	it 34-3	7						
Unde	er counter freezer	2.4	Pizza unit 31								
			SERVATIONS AND CORRECT		NS						
Item Number			NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSER	VED A	ND ND			
Number	NOTED BELOW:	.1 .	alle de la Company								
44/34	•	•	r that could attract vermin								
W	Watch for dates on ca										
45/42	Need to clean spills ur			lata itam							
07 37	•		e wic as well as all out of o		S ICS						
37			nd clean shelving and slidi		nd than 2						
42/45			hot dogs etcproductior ks and soda area where n			00					
42/43	Need to clean under id			eeueu a	iu pipes i	00					
45	Need to scrub under s										
46			ration at this time -in works								
			reached 100 / soap and to		vided						
	Hot water at hand sink		•	7.10.0 p. c	7.000						
W			ound hand sink in front are	a / store	degrease	r wirh checials in	back	room			
07			n wall unit hard boiled eg								
	Allergy posting on wind			<u> </u>		,,,					
W	<u> </u>		d and sanitized every 4 hr	s or less							
W			s etc within 24 hrs of oper		or to date	mark					
35	Employee meals to b	e stored	low in coolers below facilit	y food ite	ms						
42	To clean inside coolers	s where r	eeded spills on bottom pa	n							
39	Address doors and ga	skets etc	that may not be sealing e	asily on	reach in c	coolers					
	Reminder all tongs / s	oatulas/ p	pizza cutting rollers to be w	rs ever	y 4 hrs or	less					
33	Back room - three con	np sink to	be uncluttered to allow to	use thre	e compart	tments					
36	Avoid storing drying cloths On separation panels in sink										
31	To move bread away from in front of hand sink in kitchen										
34			is area as well this is a								
39/31			I to clean out mop sink area and dra		comp / also m	nove broom storage from	n over h	nand sink			
00'5=	•		200 ppm in three comp si								
36/37 Back room to be decluttered / avoid storing dirty oily rag with coffee bags											
Received (signature)	See abou	e	Print:			Title: Person In Charge	Owner				
Inspected (signature)	See abov Kelly kirkpa		Print:								
(signature)	Kelly kirkpa	ıtrick	rRS			Samples: Y N #	# collecte	ed			
	6 (Revised 09-2015)		•								