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

02					Time in: 11:31	Time out: <b>12:23</b>		FS 9		_					021	Est. Type Conv	Risk Category  Med	Page 1	of <u>2</u>
		<b>se of</b> ishme			tion: 1-Routine	2-Follow U		3-Compla		4-	Inve	stig	atio	n	5-CO/Con	struction of Repeat Viol	6-Other	TOTAL/SO	CORE
		/en						sy family								of Violations C	cos:	15/01	= /D
		al Ad			İ		est contro			Ho Na	od		G 02	reas /04-2	e trap : 21 les 1000 gals		Follow-up: Yes V	15/8	ם וכ
		Comp	olian	ce S	tatus: Out = not in con	npliance IN = in	n complian	ice N	<b>O</b> = not o				$\mathbf{A} = \mathbf{n}$	ot ap	oplicable COS	= corrected on		olation W-W	Vatch
Ma	ark t	he app	propi	rate	points in the OUT box for e										O, NA, COS ive Action not to		rk an √in appropri ys	ate box for R	
Co	mpli I	ance N	Stat N	С	Time and Tem				R	_	ompl	iance N	e Sta N						R
U T	N	0	A	o s	(F = de)	grees Fahrenhe	eit)	iy		U T		0	A	O S			loyee Health		
		/			Proper cooling time as	nd temperature	;				/				12. Manageme knowledge, res		yees and conditional nd reporting	employees;	
					2. Proper Cold Holding to	temperature(41	°F/ 45°F)	)									nd exclusion; No dis	charge from	
	<b>/</b>				See						<b>'</b>				eyes, nose, and Employee				
3					3. Proper Hot Holding to Hot dog rollers	emperature(135	5°F)								P	reventing Co	ntamination by Har	nds	
		<b>/</b>			4. Proper cooking time a	and temperature	e				/				14. Hands clea	ned and prope	rly washed/ Gloves u	ised properly	
	/				5. Proper reheating proceed Hours) 170	edure for hot he	olding (16	65°F in 2				/					ready to eat foods of lowed (APPROVED		
					6. Time as a Public Heal	lth Control: pro	ocedures	& records	_						Gloves		`		
		•				, F					I		l		16 Pasteurized		eptible Populations rohibited food not of		
					Арр	proved Source							~		Pasteurized egg	gs used when r		icica	
					7. Food and ice obtained good condition, safe, and				П						71111 100001	100			
	•				destruction Commer	rcial	, purusite	'								C	hemicals		
	. /				8. Food Received at prop	per temperature	e						/		17. Food additi & Vegetables	ves; approved	and properly stored;	Washing Fruit	ts
					To always chec	CK										onace nuonault	identified, stored ar	nd yeard	
						from Contami		. C 1		3					Storage	ances property	identified, stored ar	id used	
	~				9. Food Separated & propreparation, storage, disp			g 100a								Wate	er/ Plumbing		
					10. Food contact surface	es and Returnab	oles ; Clea	aned and							19. Water from backflow device		rce; Plumbing install	ed; proper	
3					Sanitized at 200 p				Ш		~				City app	roved	. D: 10 .		
		<b>/</b>			11. Proper disposition of reconditioned <b>Disac</b>	returned, prev carded	nously sei	rved or			/				disposal	sewage/Waste	water Disposal Syste	m, proper	
								ems (2 Po	ints) vi	iolat	tions	Req	uire	Cor	rrective Action	within 10 day	s		
O U	I N	N O	N A	C O	Demonstration	of Knowledge	/ Personr	nel	R	O U	N	N O	N A	C	Foo	d Temperatu	re Control/ Identific	ation	R
Т				S	21. Person in charge pres					T				S	27. Proper cool	ing method us	ed; Equipment Ade	quate to	
	V				and perform duties/ Cert			<u> </u>			~				Maintain Produ	1			
	<b>'</b>				22. Food Handler/ no un Only one person on o	duty today	sons/ pers	sonnel		W	~				28. Proper Date Kolaches to	oo 24 hrs	_	1.01	
					Safe Water, Recor	dkeeping and Labeling	Food Pac	ckage			1				Thermal test st		accurate, and calibrat	ed; Chemical/	
					23. Hot and Cold Water	Ü	quate pres	sure, safe							Digital	Requirement	, Prerequisite for O	neration	
					See 24. Required records ava			parasite									mit (Current/ insp s		
	•				destruction); Packaged F	Food labeled Or self se	rvice			W	V				Need 20	21			
					Conformance w 25. Compliance with Va						l I						ipment, and Vendin cilities: Accessible a		
					HACCP plan; Variance processing methods; mai	obtained for sp	ecialized	,		W	/				supplied, used	_	one in back		le
						umer Advisory										<u> </u>	act surfaces cleanable		
					Cons	differ radyisor;	j				/				designed, const			э, ргороггу	
					26. Posting of Consumer foods (Disclosure/Remir						./						nstalled, maintained, facility provided	used/	
_		_	_		Ingredients by reque	est				77		_	1.0	. P	Equippe	<u>d</u>			
0	I	N	N	C	Core Items (1 Point			Corrective	R	О	I	N	N	C	ys or Next Insp				R
U T	N	0	A	o S	34. No Evidence of Inser	of Food Contan		other		U T		0	A	o s	41.Original cor		(Bulk Food)		
	~				animals Watch							•			41.Original col	namer labeling	(Bulk 1 oou)		
W				_	35. Personal Cleanliness Store low and aw	ay / watch	hair re	straints			I				42. Non-Food		cal Facilities		
	~				36. Wiping Cloths; propulsing spray bo	ttles	siored			1					See				
	/				37. Environmental conta						~				_		lighting; designated		
	<u>~</u>				38. Approved thawing m	nethod				1	<u> </u>	_			See		erly disposed; faciliti		_ _
						r Use of Utensi				1		_			See		d, maintained, and cl		
1				Ī	39. Utensils, equipment, dried, & handled/ In use			, stored,		1					46. Toilet Facil	lities; properly	constructed, supplied	d, and clean	
	_				40. Single-service & single-service						<del> -</del>			_	47. Other Viola	ations			
1					and used Avoid re	euse of	cardl	board											

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Dawit Woldegiorgis	Print:	Title: Person In Charge/ 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		Page 2 of 2					
7 0.0		Gonac	TEMPERATURE OBSERVAT		1.00220						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Location	Temp 1					
Ice cre	eam freezer	1	ColdTop unit	38	Hot dog rollers						
	Wic	34/35	Pico/ salsa	39/39	122/135/132						
	Dairy area	37/38	Under counter		Taquitos						
lce/ i	ce cream freezer	-7	Burger dog	38	146-177						
	Creamer	37/37	Hot dog	38	Tacos / wings ur	it					
	Wall unit		Under counter freeze	1-9	149/138						
	39/40		Kolache cooler	37	Small hot sandwich ui	nit 137					
İ	Chili	140	Hot sandwiches	138	Upright deep freeze	er -2					
		OB	SERVATIONS AND CORRECTIV		· • ·						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVE	O AND					
44	Clean debris in disreg	ard and a	round dumpster								
	<u> </u>		e / allowing for self service v	vith tissue	es						
42/45 40			oid lining shelving with card								
	Hot water at 122 F										
	Reminder gloves are s	single use	<del>)</del> -								
	Reminder if not using	opened p	ackages of Tcs within 24 hr	s to date	mark ex Kolaches!						
18	StoreChemicals low -	not over	ss prep surface								
03	Need to Turn up rollers	s for hot l	nolding at 135 min - see abo	ove temp	S						
10	Tongs are being w r s	every 4 h	rs or less / time to scrub rol	lersFor to	aquitos						
	Hot dog rollers on cus	tomer sic	e are a little low - turned up	/ rehear	ing to over 165 before hot ho	lding					
45/42		le back r	oom - floor under sinks etc/	plastic s	helving / under shelving						
18	Label allSpray bottles										
W	, ,	•	ry to deter attracting pests e	et.							
	Sink sanitizer 200 ppm										
W			naccessible (even though or	ne is avai	ilable in front area)						
39	Watch clutter in back r										
46	Need paper towels in		stroom								
45	Clean air vents where										
40/45	Reminder to wash rinse and sanitizer spatulas and tongs a used by employees every 4 hrs or less as well										
42/45	Clean and organize ba	ack room	-								
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Ov	ner					
Inspected	See abou		Print:								
(signature)	Kelly Kirkbo	itríck	$\mathcal{RS}$								
	<u> </u>				Samples: Y N # co	lected					