	ı i	reo		of \$50.00 after 1s			R	etai		od Est ity of					ns	pe	ecti	Alle	it clea	licy/traini	ng
Date:         Time in:         Time out:         License/Per           08/05/2022         9:15         10:38         FS 92													Food handlers Food m	nanagers	Page <u>1</u> of	2					
				tion: 🖌 1-Ro	utine		2-Foll	ow Up		3-Compl		_	4-In	nvest	igat	tion		5-CO/Construction 6-O * Number of Repeat Violations:	ther	TOTAL/SCO	RE
Estab 7 ele				6 (SH 276)				_	Jaroo	2	name	:						✓ Number of Violations COS:	-	18/82/	/R
	Physical Address:     Pest control : Rentokil 07/29/2022       Compliance Status:     Out = not in compliance     IN = in compliance										Hood Na						ase trap : Follow-up: Yes 🖌 17/22/2022 500 No 🗌		10/02/		
Mark				Status: Out = points in the OU	not in co T box for	omplia r each	ance IN	I = in contract of the second secon	omplian m	ice Mark	NO = n	ot obs	serve	ed	NA	= nc	ot ap	plicable $COS = corrected on site R = Mark an $	repeat viol	ation W-Wat	ch
				ſ							-	uire					_	ive Action not to exceed 3 days			_
O I U N	I								R		0	nplia I N	N	N C A O		Employee Health					
T		Image: Constraint of the second se								Т		+		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
										13. Proper use of restriction and exclusion; No					Ť	harga from					
V	•	2. Proper Cold Holding temperature(41°F/45°F) See attached													eyes, nose, and mouth		-				
V	•		3. Proper Hot Holding temperature(135°F) See													Need employee health posted At hand sink Preventing Contamination by Hands					
	V	/		4. Proper cook	ing time	and	temper	ature				1	~					14. Hands cleaned and properly washed/ Gloves used properly			
		/		5. Proper rehea Hours)	ating proc	cedu	re for h	10t hold	ding (16	55°F in 2								15. No bare hand contact with ready to e alternate method properly followed (AF			
		6. Time as a Public Health Control; procedures & records						_	ł			_	_	_	Gloves Highly Susceptible Populations						
	-		<u> </u>	Using with hot I											Т			16. Pasteurized foods used; prohibited food not offered			
						-	ved Sou			<b>-</b>								Pasteurized eggs used when required			
V	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction													Chemicals							
V				8. Food Received at proper temperature							1	Τ			~		& Vegetables	; approved and properly stored; Washing Fruits			
	To check							-	3	_	+		. /	Precut and washed 18. Toxic substances properly identified	, stored and	d used	_				
	Protection from Contamination 9. Food Separated & protected, prevented during food							Ĥ	5	<u>      </u>		V		Removed rack							
V				preparation, st	•			-		<u> </u>			-					Water/ Plumbi	0		
V	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm/temperature							;	3	3				19. Water from approved source; Plumb backflow device Air gaps under equipme	U						
		11. Proper disposition of returned, previously served or reconditioned													20. Approved Sewage/Wastewater Disp disposal	osal System	n, proper	T			
					Dri	iorit	v Foi	indat	ion It	ome (? I	Points		latic	P	0.000	ina	Cor	rective Action within 10 days		_	1
O I U N		N N D A	C O	Demo	nstration		*				R		0	I	N		C O	Food Temperature Control	/ Identifica	ation	R
T			S	21. Person in c	harge pre	esent	t, demo	onstratio	ion of ki	nowledge,	,		Т				S	27. Proper cooling method used; Equip			
V				and perform du						,			•					Maintain Product Temperature		1	
~				22. Food Hand 1 on site									•					<ol> <li>Proper Date Marking and disposition</li> <li>Thermometers provided, accurate, and</li> </ol>		d. Chaminal/	_
				Safe Wat	er, Reco		eping beling		ood Pao	ckage			2					Thermal test strips Digital on site BUT need t			
V	1			23. Hot and Co 122	old Water	er ava	ilable;	adequa	ate pres	sure, safe			_			I		Permit Requirement, Prerequi			T
W				24. Required red destruction): P	ackaged	Food	d labele	ed	0.1									30. Food Establishment Permit (Curr	ent/ insp si	gn posted )	Т
			<u> </u>	Watch la	abels mance v	or	n pre	epac			0						_	Utensils, Equipment, ar	nd Vending	g	-
				25. Complianc HACCP plan;						ess, and								31. Adequate handwashing facilities: Ac supplied, used	cessible ar	nd properly	Τ
		V		processing me	thods; ma	anufa	acturer	instruc	ctions									One equipped			
					Cons	sum	er Adv	isory										32. Food and Non-food Contact surfaces designed, constructed, and used	cleanable,	, properly	
				26. Posting of									~		t		_	Watch condition 33. Warewashing Facilities; installed, m		used/	-
ľ				foods (Disclos Posting				,					2				V	Service sink or curb cleaning facility pro See attached to wash ri	<u>nse an</u>	d sanitize	
0 I			C							Correctiv	ve Acti R		0	I	N	Ν	С	ys or Next Inspection , Whichever Con			R
U N T		) A	O S	34. No Eviden	vention of Inse					/other	-		U T	N	_	A	O S	Food Identificat 41.Original container labeling (Bulk Foo			
1	_	_	_	animals 35. Personal C	leanlines	ss/eat	ing, dr	rinking	or toba	cco use							_	Dhysical Facilit	ios		-
1			-	36. Wiping Clo	r restra	perly	used a	d drir	nks ai	na tooc	1 		1					Physical Facilit 42. Non-Food Contact surfaces clean			$\square$
1				Using spi 37. Environme	ntal cont	tamir	<u>38</u> 1ation				+				+		$\dashv$	43. Adequate ventilation and lighting; de	esignated a	reas used	+
<u> </u>				Freezer 38. Approved Pull / cook	hawing 1	meth	od						1	-	+		$\dashv$	44. Garbage and Refuse properly dispos	ed; facilitie	es maintained	╀
			<u> </u>					Itensils	;				1				╡	45. Physical facilities installed, maintain	ed, and cle	ean	+
1				39. Utensils, ed dried, & handl	quipment ed/ In us	t, & l se ute	linens; ensils;	proper properl	rly used ly used				1					46. Toilet Facilities; properly constructe Need hot water and paper to			+
				40. Single-serv and used W	vice & sir	ngle-	use art	icles; p	properly	' stored			T	L				47. Other Violations			T
				VV3	aich													Mens restroom in r	epair	todav	

E.

\_

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Dejene Siyum	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:
Form EH-06 (Revised 09-2015)		

## Remove clutter where needed- makes it difficult to clean!

	nent Name: even 35996 SH 276	Physical A Hwy 2	76	City/State: Rockwal	I License/Permit # FS 9225						
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location		Temp F				
	vich case wall	36/48									
					Wif		8.7				
	•	39 /40	Creamers by doo		Hot dog coo	40					
lce	cream freezer		Milk	41	Under counter freezer HTT						
Hc	ot dog rollers		Temps back into un	t 35-38	Reach in co	oler	38				
Egg	rolls 149-167		Hot case chicken breas	st	Cold top u	nit					
Taq	uitos 157-188		138-139		Pico ( watch double s	sleeping)	41				
But	falo 154-150		Wings	136-144	Chili and che	ese	140				
Hot	dogs 144-154		Taco	137							
	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF TOOR LETADLISTIMENT HAS BEEN MADE. TOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
44	Need to clean debris on ground around dumpster - this could attract vermin										
	Pastry case using tissues -'allergy posting on window										
45	Need to clean drains under sinks where needed - coffee area										
W	Watch door to dairy unit at coffee station - keep closed as temps borderline										
37	Time to defrost ice cream chest										
45	Need to clean debris and accumulation inside drains and under beverage station equipment										
19	To provide proper air gaps where needed under equipment										
42	To clean inside cabinets where needed										
42	Need to clean shelving inside ice cream freezer - spills and debris										
W	Bagged ice unit - to address broken bags - discard										
W	•	•	s wic is warmer next to the doo				nelving f				
		e neath p	oster at hand sink - not the	cove but	the food code sign the	e big 6					
	Hot water 122 F	thald ita	$ma \Omega hr / 1 hra / 1 hra$								
	Also using tphc for ho Changing tongs or wa										
		v	•								
	Hot dogs and etc are used before 7 days Ingredients by request for roller and hot holding items - discussed with manager										
39	• •		duct in reach in freezer	3003300	Marmanager						
42			free of food debris and spi	lls							
18/33			sides to three comp sink- dirty a		also flow is not correct / co	s 200 ppm	n at 76 F				
39	-		is cluttering area and maki								
!!			area with door left open w	<u> </u>							
34	Best to always hand mops to dry - mop rack - they can attract fruit flies etc										
W	Watch boxes in freezers and avoid allowing them to keep door open - cos in 2 door freezer										
42	To clean spills in freezers etc - avoid over stocking top portion										
45	To Clean under sinks and shelving and equipment in back room										
42/45 General detailed cleaning of equipment and spills and etc in customer area and prep areas											
42/45 Watch stored in wic - floor store much better / clean fan guards and address rusty shelving fans any spills in dairy											
Received by: (signature) See above Print: Title: Person In Charge/ Owner											
(signature) See above Inspected by: (signature) Kelly kirkpatrick RS Samples: Y N # collected											
					Sumptos. 1 IN	" concet	*				

-