r e Fol	q u low	ir	ec		of \$50.00 is after 1st		City o	f Roc	kw			spo	ecti	Vomit clea Employee	licy/training n up	g
	Date:         Time in:         Time out:         License/Pe           08/12/2021         8:55         10:21         FS 92												Est. Type Risk Category Conv / prep Med	Page <u>1</u> of <u>2</u>	ge <u>1</u> of <u>2</u>	
	<b>irpo</b> stabli					2-Follow Up	Contact/Owned		4	-Inv	estig	atio	n	5-CO/Construction     6-Other     * Number of Repeat Violations:	TOTAL/SCOR	E
					8 (sh276)		Jarodiya	er Name:						✓ Number of Violations COS:	10/90/	۸
	iysic y 27		Addro	ess:		Rento	control : kil monthly		Ho Na	ood			reas	e trap : Follow-up: Yes	10/90/	
м					<b>Status:</b> Out = not in components in the OUT box for each other states and the output of the other states and the	$\frac{\mathbf{IN} = \text{in contract}}{\mathbf{IN} = \text{in contract}}$	mpliance Ma	NO = not						plicable $COS = corrected on site R = repeat viol D, NA, COS Mark an \sqrt{in appropriat}$	ation W- Watch	1
					•			-	ire In	nme	diate	Cor	rrect	ive Action not to exceed 3 days		
C O U	ompli I N					R		Î	lianc N O		С	Employae Health				
T	1	0	A	s	(F = deg 1. Proper cooling time an	grees Fahrenheit) nd temperature			T			A	s	Employee Health 12. Management, food employees and conditional e	employees;	
		/								knowledge, responsibilities, and reporting						
w	~	2. Proper Cold Holding temperature(41°F/45°F) Whipped cream cans see 25								~	,			13. Proper use of restriction and exclusion; No disc eyes, nose, and mouth	harge from	
	·			•	3. Proper Hot Holding ter				Policy Preventing Contamination by Hands						de	
	<b>v</b>	4. Proper cooking time and temperature						_	Preventing Contamination by E           14. Hands cleaned and properly washed/ Glove						_	
	•				5. Proper reheating proce	edure for hot hold	ing (165°F in 2							15. No bare hand contact with ready to eat foods or		
		Hours)								~				alternate method properly followed (APPROVED $Gloves$	Y <u>N</u> )	
	~	6. Time as a Public Health Control; procedures & records Using for sandwiches						s				Highly Susceptible Populations				
					Аррг	roved Source						~		16. Pasteurized foods used; prohibited food not offer Pasteurized eggs used when required All precooked	ered	
	~	7. Food and ice obtained from approved source; Food good condition, safe, and unadulterated; parasite destruction Commercial							<u> </u>		<u> </u>					
	. /				8. Food Received at prop	per temperature							,	17. Food additives; approved and properly stored;	Washing Fruits	_
	~				To check always	'S					-	~		& Vegetables 18. Toxic substances properly identified, stored and	1 yead	
			1		9. Food Separated & prot	from Contamina			L	~				Watch storage at sinks / see 33	lused	
	~				preparation, storage, disp		during 100d							Water/ Plumbing		
١٨	~			~	10. Food contact surfaces Sanitized at <u>200</u> pp	s and Returnables	; Cleaned and		3					19. Water from approved source; Plumbing installe backflow device	ed; proper	
•	-	~	,	•	11. Proper disposition of reconditioned			pm		~	,			Air gap at ice machine. / soda 20. Approved Sewage/Wastewater Disposal System disposal		
			L		Prior	rity Foundati	on Items (2	Points)	viola	tions	s Req	uire	e Cor	Watch rective Action within 10 days		
O U T	I N	N O	N A	C O S	Demonstration of	of Knowledge/ Po	ersonnel	R	O U T	N	N O	N A	C O S	Food Temperature Control/ Identifica	ation	R
	~			0	21. Person in charge presonand perform duties/ Certin Manager on duty	ified Food Manag	er (CFM)	e,		~	,		5	27. Proper cooling method used; Equipment Adeq Maintain Product Temperature	uate to	
	~				22. Food Handler/ no una On duty	authorized person	s/ personnel				/			28. Proper Date Marking and disposition Date marking if holding over 24 hrs but boxe	es used within	
					Safe Water, Record	dkeeping and Fo Labeling	od Package			~	•			29. Thermometers provided, accurate, and calibrate Thermal test strips Dial	ed; Chemical/	
	~				23. Hot and Cold Water a Finally reached	available; adequat	te pressure, saf	e		1		1		Permit Requirement, Prerequisite for Op	peration	
	~				24. Required records avai destruction): Packaged Fo	ilable (shellstock	tags; parasite				,			30. Food Establishment Permit (Current/ insp si	gn posted )	Π
					Self Conformance wi		ocedures		-					To post to see Utensils, Equipment, and Vending	7	
_					25. Compliance with Var HACCP plan; Variance o	riance, Specialized	d Process, and		Г	Γ				31. Adequate handwashing facilities: Accessible an supplied, used		
2					processing methods; man Whipped cream to	nufacturer instruct	tions	מו	W					Equipped / see note on back	hand sink	
	<u> </u>		1			umer Advisory			w		,			32. Food and Non-food Contact surfaces cleanable, designed, constructed, and used	, properly	
					26. Posting of Consumer									Watch condition 33. Warewashing Facilities; installed, maintained, u	used/	
	V				foods (Disclosure/Remine	/der/Buffet Plate)/	Allergen Labe	-1	V					Service sink or curb cleaning facility provided See 39 / discussed flow with	manager	
0	I	N	N	С	Core Items (1 Point)	:) Violations Re	quire Correct	ive Action	n Not		Exce N		<i>0 Da</i> С	ys or Next Inspection , Whichever Comes First	-	R
U T	N	0	A	O S		f Food Contamin			U T	N	0	A	O S	Food Identification		
1					34. No Evidence of Insec animals See flies						~			41.Original container labeling (Bulk Food)		
	~				35. Personal Cleanliness/ Watch clutter					-	1	1	1	Physical Facilities		
	~				36. Wiping Cloths; prope		ed		1					42. Non-Food Contact surfaces clean See		
		<b>/</b>			37. Environmental contar					~	'			43. Adequate ventilation and lighting; designated a Watch		
		/	1		38. Approved thawing me	.ethod			۷	N			Ц	44. Garbage and Refuse properly disposed; facilitie Watch dumpster		
		_				Use of Utensils			1				Ц	45. Physical facilities installed, maintained, and cle See		
1					39. Utensils, equipment, dried, & handled/ In use Watch storage at s 40. Single-service & sing	utensils; properly sinks	used		1					<ul> <li>46. Toilet Facilities; properly constructed, supplied</li> <li>Need paper towels in men's</li> <li>47. Other Violations</li> </ul>	, and clean	
	~				and used											

## Discussed plan review for new equipment City of Rockwall

Received by: (signature) Dejene Siyum	Print:	Title: Person In Charge/ Owner Manager		
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:		

Form EH-06 (Revised 09-2015)

## Watch and address clutter in back room

	nent Name: <b>/en 35996</b>	Physical Address: Hwy 276			ity/State: Rockwal	I	License/Permit # FS 9225	Page	<u>2</u> of <u>2</u>		
Itom/I og	ation	TEMPERATURE OBSERVA				4		Tomp F			
Item/Loc	anon eam freezer				<u>Temp F</u>	Item/Location			<u>Temp F</u>		
		-10	Pizza unit		148	Cold top unit					
	Wall unit			Wings	147/138	Pico			39		
	19-37F			Meatballs	135	Chili unit			137		
	Wic	37/38/39		Rollers		Hot s					
Dairy a	area (barely at door (	41		Taquitos		Sausage biscuit					
A	rea behind	37/38	171/173/175 Burrito			Burrito		115			
Free	zer in back room	-6	Η	ot dog rollers		Using TPHC 4 h					
Freez	zer under counter	3	159	9-166/167/167		Under counter cooler piz			15		
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	AN INSPECTION OF FOUR LEFABLISHWILM THAS BEEN WADE. FOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Keep an eye on dumpster area -g										
	Using reddy ice										
34	Repair gap at side door										
46	Hot water in restroom 100 BUT need paper press's in men's restroom (hole in wall too)										
34	Flies in store										
42/45/19	Clean under soda station and establish air gap at drain to ice machines										
44	Clean inside cabinets										
25	Avoid storing reddy whip on bottom shelf- bottles on bottom shelf extend higher that shelf therefore a portion is										
	Out of refrigeration - can of whipped cream indicates to keep it refrigerated for safety / ambient temp of outside of cans 44-50 F / lowered to 40/42										
45	Clean drains where needed -										
14/	Sprayer does self retract at rinse sink - good Found a basket full of canned and packaged items dated 2020-feb 2021										
W 40/45				0	020-teb 2	2021					
42/45	Clean inside wic floori	•		ig and fan guards							
	Hot water at three comp sink 134 Sink confusion again Clean on left / but chemicals on rt - clarified by manager										
	•			ng hand sink in back ro			•	owa	shina		
				-				cwa	Sining		
	If door should ever be closed then you will need to make back hand sink accessible ASAP This back hand sink is equipped - and works 118 hot water / but is also used for storage										
45	Clean drains in back room										
42	Clean inside upright freezer and avoid over stocking - ingredients by request										
	New hot unit - product sells fast / less than 2 hrs										
42/45	•										
W	Hot holding sandwich unit holding low temps - turned up at insp - BUT uaing tphc										
	Hot dog unit - ambient 39/40 - product 41 barely - boxes have be. Out and in loading rollers										
42/45	General cleaning of shelving / back counters/ address crumbs behind ovens										
	Tongs are washed rinsed and sanitized every 4 hrs or less - best to have sink set up and ready to go										
10	0 Spray bottle only 10-50 ppm - to meet label requirements										
Received by:     Print:     Title: Person In Charge/ Owner											
(signature)	<sup>by:</sup> See abov Kelly Kirkpo	/e	'e				rne, reison in Charge/ U	wher			
Inspected (signature)	by: דייד דר ד-	<i>+</i> 7	<u> </u>	Print:							
Ketty KUKPOUVICK/KS Samples: Y N # collected											