Follow-up fee of \$50.00 is required after 1st Followup

## Retail Food Establishment Inspection Report City of Rockwall

	First aid kit
$\overline{\mathbf{V}}$	Allergy policy/training
	Allergy policy/training Vomit clean up Employee health
	Emplovee health

Da O		21/	2	2	Time in: 10:29	Time out: 11:33		License/Per							Food handlers   Food managers   Page 1 of 2	<u>}</u>
					tion: 1-Routine	2-Follov		-Complain		_	Inve	stiga	tion		5-CO/Construction 6-Other TOTAL/SCOR	E
		ishmei <b>/en</b> 3					Contact Jarodi	t/Owner Na	ame:						* Number of Repeat Violations:  ✓ Number of Violations COS:	
Ph	ysic	al Ado			<b>,</b>		Pest control	:		Нос	od				trap: Follow-up: Yes / 18/82/	В
Hw	y 27		ı•	C	tatus: Out = not in co		Rentokil mont = in compliance			Na	1	NI A	_	ed ir	<del></del>	
Ma		Compl he appi			points in the <b>OUT</b> box for	each numbere	ed item	Mark 🗸	= not o in app						plicable $COS = corrected on site NA, COS$ R = repeat violation W-Watch $\sqrt{n}$ appropriate box for $\sqrt{n}$	1
Co	mnli	iance S	Stat	116	Prio	rity Items	(3 Points) v	violations I	Requir	_	<i>ımed</i> ompli			_	ve Action not to exceed 3 days	
OU	I N	N I	N A	CO	Time and Ten			,	R	O		N O	N A	CO	Employee Health	R
Т			1	S	1. Proper cooling time a	egrees Fahrer and temperatu				Т				S	12. Management, food employees and conditional employees;	
		~									~				knowledge, responsibilities, and reporting	
3					2. Proper Cold Holding See attached -	temperature(	(41°F/ 45°F) o and cre	amer		W	~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth To post sign at hand sink	
	/				3. Proper Hot Holding t	temperature(1	135°F)								Preventing Contamination by Hands	
	/				4. Proper cooking time	and temperat	ture				/				14. Hands cleaned and properly washed/ Gloves used properly	
	•		1		5. Proper reheating prod	cedure for hot	ot holding (165	°F in 2			,				Using blue gloves for handling roller items  15. No bare hand contact with ready to eat foods or approved	
					Hours)						V				alternate method properly followed (APPROVED Y. N) Utensils	
		<b>/</b>			6. Time as a Public Hea	alth Control; p	procedures &	records							Highly Susceptible Populations	
					Ap	proved Sour	rce						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
3					7. Food and ice obtaine good condition, safe, ar destruction Dented	nd unadulterat	oved source; Fo ated; parasite	ood in							Chemicals	
	•				8. Food Received at pro		ture						<u> </u>		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	from Conta				3				/	18. Toxic substances properly identified, stored and used See	
	~				9. Food Separated & pr preparation, storage, dis			food							Water/ Plumbing	
	~				10. Food contact surfac Sanitized at <u>200</u>			ed and		3				1	19. Water from approved source; Plumbing installed; proper backflow device  Air gaps at ice machine drains	
	ı	~			11. Proper disposition or reconditioned	of returned, pr	reviously serve	ed or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch drains	
0		N	.,		Pri	ority Foun	ndation Iten	ns (2 Poir	_			_			rective Action within 10 days	D
O U T	I N	N I	N A	C O S	Pri Demonstration				nts) vi	O U		Requ N O	N A	C O		R
O U T		N I	N A		Demonstration 21. Person in charge pre and perform duties/ Cer 1 on duty	of Knowled esent, demons rtified Food N	lge/ Personnel stration of kno Manager (CFM	owledge,	_	0	I	N	N	C	rective Action within 10 days	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	nent Name: Ven 35996	Physical A Hwy 2		City/State: Rockwal		e <u>2</u> of <u>2</u>				
		-	TEMPERATURE OBSERVA			1				
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp F				
Uprign	nt freezes	-12	Taquito rollers		Chili	147				
Uprig	ht freezer 2 door	-2.3	157-160-149-14	5	Pizza unit	37				
Hot I	holding cabinet		Hot dog rollers		Under counter freeze	r -10				
	Wings	136/139	Buffalo	150's	Deep freezer	4.6				
	Tacos	148	Cheese burger	140's	Wall unit	34/35				
Middle	hot holding ambient	158	Hot dogs	145 up	Freezer customer					
	aquito unit	40.9-42	Cold top		Creamer unit	75				
-	Product	42	Cut tomatoes / pic	0 51/47		'				
	TTOGGC		SERVATIONS AND CORRECT							
Item	AN INSPECTION OF YOUR ES				CTED TO THE CONDITIONS OBSERVED A	ND				
Number	NOTED BELOW:									
	Back room:									
	Using front hand sink I	keeping o	loor open to allow access	within feet	of sinks					
39	Best to hang mops to	dry								
45	Avoid floor storage that	at impede	es cleaning							
18/ 39/ COS	Store soap below clean dish	side of three	Comp sink / flow is opposite way /	manager indi	icated flow is backwards so will address	hoses etc				
18	Also avoid storing glas	s cleane	r next to clean dishes							
	Sanitizer at three com	p sink 20	0 ppm							
39	-		comp sink that are resting	on chemi	cals hoses and dispenser tube	es				
36	Wiping cloths store in	sanitizer								
40	_	•	s water stain on box thi	s should b	e off floor so you can wash flo	or				
45	Clean air vents where									
	Two rows of taquitos n		•							
02			•		44 ambient temp so needs to be	adjusted				
02			tomatoes in unit until repa	ired						
34	To address gap at bac									
	Allergy posting at past	•								
W	Several cartons of eggs dated Feb 20th									
45	Need to clean drains where needed									
Good	· · · · · · · · · · · · · · · · · · ·									
02			efrigerate after opening	product 7	75 F - removed from unit					
42	General cleaning insid									
42	GeneralCleaning inside milk cooler									
07	Pulled three dented cans									
42/45	General cleaning insid									
	Shelving to be 6 inche									
404:5	Doing better with having items in plastic crates or on small carts									
42/19			aning and need to raise ai	r gaps up	at drains from ice					
	45 Need to clean under all Bev station and other equipment  Received by: Print: Title: Person In Charge/ Owner									
(signature)		e	Print:		Title: Person In Charge/ Owne	1				
Inspected (signature)	by:	itici al	Print:							
	newy mi mpu	uruk	N		Samples: Y N # collect	ted				