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
Vomit clean up Employee health
Employee health

	ite:				Time in:	Time out:	License/F							Est. Type	Risk Category		. 2
	3/0					11:51	_ FS 9		_					Conv		Page <u>1</u> of	
	rpos tabli:				tion: 1-Routine	2-Follow Up	3-Compla		4-I	Inves	tiga	tion	1	* Number of Repeat Viola	6-Other tions:	TOTAL/SCO	ORE
7 6	elev	en	35	996	(SH 276)	Ja	rodiya							✓ Number of Violations C	OS:	21/79	/C
	ysica y 276		ldre	ss:		Pest cor To provide	de		Hoo Na	od			rease prov		Follow-up: Yes ✓ No ☐		,
Ms					tatus: Out = not in corpoints in the OUT box for	mpliance IN = in comp	liance N	O = not o			NA ov. fo	= no	ot ap	plicable COS = corrected on s O, NA, COS Mar	site R = repeat vic	olation W-Wa	tch
IVIC	uk u	с арр	лор	Tate					e Im	medi	iate	Cor	recti	ive Action not to exceed 3 day		ate box for R	
0	mpli:	N	N	С	Time and Tem	nperature for Food S	Safetv	R	О	mpli:	N O	N	С				R
U T	N	0	A	o s	(F = de 1. Proper cooling time a	egrees Fahrenheit)			U T	N	0	A	o S	12. Management, food employ	oyee Health	employees:	
		/			1. Froper cooling time a	and temperature				~				knowledge, responsibilities, a		employees,	
					2. Proper Cold Holding	temperature(41°F/ 45	5°F)			. /				13. Proper use of restriction are eyes, nose, and mouth	nd exclusion; No dis	charge from	
	•				See	(1250E)				_				Policy for store			
	~				3. Proper Hot Holding t See										tamination by Har		
	(/			4. Proper cooking time				3					14. Hands cleaned and proper Employee didn't cha	nge gloves w	<u>hen neede</u>	d
		/			5. Proper reheating proc Hours)	cedure for hot holding	g (165°F in 2				/			15. No bare hand contact with alternate method properly follows:			
					6. Time as a Public Hea	alth Control; procedur	res & records	+						Highly Susce	eptible Populations		
										1				16. Pasteurized foods used; pr			
					App	proved Source						/		Pasteurized eggs used when re	equired		
					7. Food and ice obtained good condition, safe, an	nd unadulterated; para								C	hemicals		
					destruction Watch of	canned goods								Ci	nemicais		
	/				8. Food Received at pro	oper temperature				17. Food additives; approved and properly stored; & Vegetables						Washing Fruits	
					Duataction	n from Contaminatio			3	\dashv				18. Toxic substances properly	identified, stored an	id used	
					9. Food Separated & pro				J					See attached			
3					preparation, storage, dis Off label storage									Water	r/ Plumbing		
3					10. Food contact surface Sanitized at _200_	es and Returnables ; oppm/temperature	Cleaned and			/			ı	Water from approved sour backflow device	ce; Plumbing install	ed; proper	
Ľ	_				11. Proper disposition of	of returned, previously				•			-1	City approved 20. Approved Sewage/Wastev	vater Disposal Syste	m. proper	
	(/			reconditioned Disca	arded				~				disposal		, 1	
0	T	N	N	C	Pri	ority Foundation	Items (2 Po	oints) vi	iolati O	ons I	Requ	uire N	Cor	rective Action within 10 days	1		D
O U T	I N	O	A A	o s	Demonstration	of Knowledge/Pers	sonnel	K	U	N	O	A	o s	Food Temperatur	e Control/ Identific	eation	R
	~				21. Person in charge pre and perform duties/ Cer 1		<i>U</i> ,			~				27. Proper cooling method use Maintain Product Temperature		quate to	
W	/				22. Food Handler/ no un All employees other	nauthorized persons/ j	personnel				/			28. Proper Date Marking and	disposition		
						rdkeeping and Food	Package			. /	-			29. Thermometers provided, a Thermal test strips	ccurate, and calibrat	ed; Chemical/	
					22 Harris Call Water	Labeling								Using digital thermo	o and swabs		
	~				23. Hot and Cold Water 120 F - see rest	trooms	•					-		Permit Requirement,			
	~				24. Required records av destruction); Packaged		gs; parasite			~				30. Food Establishment Peri 2020	mit (Current/ insp s	ign posted)	
						with Approved Proce								, <u>.</u>	pment, and Vendin	0	
			/		25. Compliance with Va	obtained for specialize	zed							31. Adequate handwashing faculting supplied, used			
					processing methods; ma		iis		Ш					Soap in additiona	•		
					Cons	sumer Advisory			W					32. Food and Non-food Conta designed, constructed, and use	ed		
					26. Posting of Consume									Watch metal racks 33. Warewashing Facilities; ir	stalled, maintained,	used/	
					foods (Disclosure/Remi Ingredients by reque		Hergen Label							Service sink or curb cleaning 200 ppm	facility provided		
0	I	N	N	С	•	•		R R	Not a	I	N	N	Da C	ys or Next Inspection , Which	hever Comes First		R
U T	N	О	A	o s		of Food Contaminat			U T	N	О	A	o S		dentification		
1					34. No Evidence of Inse animals Doors						/			41.Original container labeling	(Bulk Food)		
					35. Personal Cleanlines Watch in bac								cal Facilities				
	~				36. Wiping Cloths; prop Using spray bo	ottles			1					42. Non-Food Contact surface See			
1	[_	37. Environmental cont. Watch floor sto	amination Orage				✓	[43. Adequate ventilation and l			
		/			38. Approved thawing r				1					44. Garbage and Refuse prope Clean around dumps	ter		
					Prope	er Use of Utensils			1					45. Physical facilities installed See	l, maintained, and cl	ean	
1					39. Utensils, equipment dried, & handled/ In us Tongs to be store	se utensils; properly us	sed		1					46. Toilet Facilities; properly See	constructed, supplied	d, and clean	
	\dashv				40. Single-service & sin	ngle-use articles; prop	erly stored		1		+			47. Other Violations			
1					and used Store cup	os off floor in b	ack room							See			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ven SH 276	Physical Address: Hwy 276			y/State: ockwal		License/Permit # P		e <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERV	ATI(
Item/Loc		Temp F	Item/Location		Temp F	Item/Locat			Temp 1		
ice cre	eam unit	-7	Chili	140	9						
	WallUnit	35/37	Sandwich unit	143	/137/160/	145					
	Wif	-12	Under counter hot de	og	34						
	Wic	40-41	Under counter taqu	ito	37						
Н	ot dog rollers		Under counter freez	er	S -						
	138-153F		Pizza unit		37						
	Taquitos		Upright freeze	r	-6						
	137-143										
		OH	BSERVATIONS AND CORREC	TIVE	ACTION	S					
Item Number	AN INSPECTION OF YOUR ES	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTE	ENTIO	N IS DIREC	CTED TO TH	IE CONDITIONS OB	SERVED A	ND		
34		hack doo	r								
14	Address large gap at back door Employee came out of restroom with gloves on and went directly into the food prep area										
					_		р				
46	And touched the handle to the cooking tray - manager addressed at insp Restrooms MUST have paper towels in them to safely exit ASSP										
46	Hot water at hand sink in men's 100 BUT only 12 in women's also this should run for 15 seconds										
46	Need to add soap to men's restroom - getting low and clean this room										
9	Kind frozen bowls are being stored in cooler not freezer and therefore manuf date may not be accurate										
	(As it is April 2021)										
42	† `	ustomer a	rea as well as inside cabi	inets	etc						
32	Address rust inside ca	abinets or	n metal								
	Faucet was found to b	oe self re	tracting - good								
42	Clean inside ice unit-										
	Watch out of date can	ned food	s - pulled 2 milk evaporate	ed a	ınd						
45/42	Clean floor in wic and										
42	Dust fan guards in wid										
45	Clean under behind a	nd aroun	d store shelving and back	roo	m etc						
10	Tongs for customer self	service -	must be changed or washe	d an	nd sanitiz	zed every	4 hrs (owner in	dicated	2 days)		
	Pastries now in wrapped per 7 eleven										
	Ingredients by request for all other										
W	Avoid using sandwich unit until capable of holding 135 F - not in use at insp										
	Hot water at hand sink 124F										
	Hot holding wings 2 hrs and pizza 1 hour										
	Not using hand sink in back front hand sink is accessible with door open										
47	- • • • • • • • • • • • • • • • • • •										
	Sink sanitizer 200 ppm										
40	Shelving to be 6 inches from floor to allow to clean - cups etc										
18	Find a new place for chemicals over three comp sink - also avoid having all on floor as it is difficult to clea a										
W All chemicals to be used per label											
Received (signature)	See abov	/e	Print:				Title: Person In Cha	rge/ Owne	r		
Inspected (signature)		utríck	Print:				Samples: Y N	# collec	eted		
			<u> </u>								