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

0		8/2	20	22	Time in: 2 11:43	Time out: 12:41	Fs 8							Food handlers Food managers Page 1 of				
P	urpo	se of	f Ins	spec	tion: 1-Routine	2-Follow U	p 3-Compl	aint	4-]	Inves	tiga	tion		5-CO/Construction 6-Other TOTAL/SCO)RE			
	stabli Elev						Contact/Owner Patel	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:				
-	nysic				<u> </u>	Pes	st control :		Нос	od		Gr	ease	e trap/ waste oil: Follow-up: Yes 7/93/	Α			
32	50 N						tokil 06/21/2022							2/2022 1000 No 🗹				
M	ark ti	Com he ap	plia prop	nce S riate	Status: Out = not in co points in the OUT box for	ompliance IN = in of the each numbered ite	em Mark	NO = not o in ap						plicable $COS = corrected on site NA, COS $	tch			
								ıs Requii	_					ive Action not to exceed 3 days				
О		N	N	С	Time and Temperature for Food Safety				О	I	N				R			
U T	N	0	A	O S	(F = d)	egrees Fahrenhei			U T	N	О		o s	Employee Health				
		/			Proper cooling time a	and temperature								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting				
					2. Proper Cold Holding	tomporatura(41°	PE/ 45°E)	\perp						13. Proper use of restriction and exclusion; No discharge from	_			
	~				2. Proper Cold Holding	temperature(41	r/ 43 r)			/				eyes, nose, and mouth				
					3. Proper Hot Holding temperature(135°F) Removed to reach temp									To post at hand sink - employee health poster				
3	3		•		•			\perp				Preventing Contamination by Hands						
	~	4. Proper cooking time and temperature												14. Hands cleaned and properly washed/ Gloves used properly				
	•	5. Proper reheating procedure for hot holding (165°F in 2 Hours)				ng procedure for hot holding (165°F in 2								15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)				
										Gloves								
		/			6. Time as a Public Health Control; procedures & records Nothing officially									Highly Susceptible Populations				
					Ap	proved Source								16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
	1 1													AllPrecooked				
					Food and ice obtaine good condition, safe, ar	nd unadulterated;	parasite							Chemicals				
					destruction 7 elever	eleven vendor								Citemens				
	. /				8. Food Received at pro	oper temperature						. /		17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
					To checks						•	/						
					Protection	from Contamir	nation			/				18. Toxic substances properly identified, stored and used				
					Food Separated & pr preparation, storage, dis									Water/ Plumbing				
														Ü				
	/				10. Food contact surfac Sanitized at <u>200</u>					~				19. Water from approved source; Plumbing installed; proper backflow device City approved				
		/			11. Proper disposition of reconditioned Disc	of returned, previous arded	ously served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal				
					Pri	ority Founda	tion Items (2 P							rective Action within 10 days				
O U	I N	N O	N A	CO		ority Foundate	`	oints) v	O U	I	N	N	C O	rective Action within 10 days Food Temperature Control/ Identification	R			
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> o	of 2		
	ven north Goliad	N Goli		Rockwa	II	Fs 8850	1 1180 12 0	- <u>-</u>		
			TEMPERATURE OBSERVA		T =		-			
Item/Loc		Temp F	Item/Location	Temp F	Item/Location			emp l		
	og rollers		Wings in unit	135/137				38		
	Eggs rolls	136/136	Wall cooler		Pico /			36		
	ffalo chicken	144/146	37-39-40		Chili cheese			40		
Bur	ger / hot dogs	154-145-146	Wic		Under counter kolache			1 0		
	Taquitos		39-36/41 near door Tcs are	а	Upright freezer		r -	-8		
	136-146		Freezer	-5.7	Under counter hot dog and beef n chees		neese 39	9/30		
San	dwich case hot	156	Deep freezer mini melt	s -15	Unde	r counter free:	zer -	<u>11</u>		
Sa	usage biscuit	137	lce cream -8		Up	right freeze	r 3	3.1		
Item	AN INSPECTION OF VOLD TO		SERVATIONS AND CORRECTIONS AND CORRECTIONS AND COURTEN			HE CONDITIONS ODSERV	ED AND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F									
	Hot water at hand sink	110 plus	3							
	Tongs for hot dogs to I	be wrse	every 4 hrs or less							
03/cos	Egg rolls at 118 were removed to reheat -									
	Allergy posting on pas									
	Protecting coffee filters	S								
37	To address ice issue in	n ice stor	age unit							
	Working on floor stora	ge in wic	at time of insp							
45	Clean air vents where									
	Hot water in Womens 100									
W	Reminder to date man	k Kolache	es etc after opening if not u	sed withir	n 24 hrs -	using quickly				
	Watch clutter storage									
W	Watch use of tape on									
	Thermo and test strips									
42/45			ng under counters / and tab	les and i	nside wid	shelving etc				
39	Watch low hanging ut	ensils ov	er three comp sink							
Received (signature)	l by:		Print:			Title: Person In Charge/ C	Owner			
	See abou	<u>/e</u>								
Inspected (signature)		utvíck	Print:							
	restry teer tepe	-01 0010	1.00			Samples: Y N # o	collected			