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

Dat		20/	O 4	Time in:	Time out:	License/P							Est. Type Risk Category Page 1 of 2	 2
		22/		12:02	1:04	FS 9 3-Compla			nvest	iant	ion		Light prep Med Page of _4	
Esta	abli	shmen	t Na	ne:		Contact/Owner I		<u> </u>	nvest.	igai	1011		* Number of Repeat Violations:	XE.
		en 3 d Add		1 Rusk		arodiya ontrol:		Hoo	d		Gre	ease	e trap : Follow-up: Yes 7	В
Rus	k				Need in		-	Na			Nee	d ir	nfo No No	
Mar				Status: Out = not in core points in the OUT box for	ompliance IN = in com r each numbered item	Mark	O = not o $in app$						pplicable $COS = corrected on site NA, COS $:h
Cor	nnlis	ance St	atus	Pric	ority Items (3 Po	ints) violations	Requir	_	<i>media</i> mplia			_	ive Action not to exceed 3 days	
O U	I N	N N O A	C	Time and Tel	nperature for Food legrees Fahrenheit)	Safety	R	O U	Î I	N	N A	C O	Employee Health	R
Т			S	1. Proper cooling time				T				S	12. Management, food employees and conditional employees;	
					(110=1			Ц	_				knowledge, responsibilities, and reporting	
3	2. Proper Cold Holding temperature(41°F/ 45°F) See attached / discarded / closed wic door 3. Proper Hot Holding temperature(135°F) See 4. Proper cooking time and temperature All precooked and heated for hot holding 5. Proper reheating procedure for hot holding (165°F in 2						/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Policy			
				3. Proper Hot Holding See	temperature(135°F)								Preventing Contamination by Hands	
	(/		4. Proper cooking time All precooked and heat	and temperature ed for hot holding				/				14. Hands cleaned and properly washed/ Gloves used properly	
				5. Proper reheating pro Hours)	cedure for hot holdir	ng (165°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
				6. Time as a Public He	alth Control: procedu	ires & records							Gloves	
											T		Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
				Aı	oproved Source					·			Pasteurized eggs used when required	
				7. Food and ice obtains good condition, safe, a destruction	nd unadulterated; par	arce; Food in							Chemicals	
	4			destruction Commi									17. Food additives; approved and properly stored; Washing Fruits	
				To check	oper temperature					·			& Vegetables Precut	
		<u> </u>		Protection	n from Contaminati	on			/				18. Toxic substances properly identified, stored and used Low and away	
	Protection from Contamination 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing			
	/			10. Food contact surfact Sanitized at _200_		Cleaned and			<u> </u>			-	19. Water from approved source; Plumbing installed; proper backflow device	
		/		11. Proper disposition reconditioned	of returned, previous	ly served or			<u> </u>			İ	City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal	
				Pr	iority Foundatio	n Items (2 Po	ints) vi	olatio	ons R	eau	ire (Cor	rective Action within 10 days	
O U	I N	N N O A	C		n of Knowledge/ Per	`	R	O U	I I	N :	N A	C O	Food Temperature Control/ Identification	R
т ?			S	21. Person in charge prand perform duties/ Ce				T				S	27. Proper cooling method used; Equipment Adequate to	
·	_			On site at all tim	es	,		H					Maintain Product Temperature 28. Proper Date Marking and disposition	
Ľ				Yes on site	•	•			·				29. Thermometers provided, accurate, and calibrated; Chemical/	
Safe Water, Recordkeeping and Food Package Labeling										Thermal test strips Digital				
				23. Hot and Cold Water See									Permit Requirement, Prerequisite for Operation	
				24. Required records a destruction); Packaged Or posting		ags; parasite			/				30. Food Establishment Permit (Current/ insp sign posted) See above	
				Conformance	with Approved Pro								Utensils, Equipment, and Vending	
				25. Compliance with V HACCP plan; Variance									31. Adequate handwashing facilities: Accessible and properly supplied, used	
				processing methods; m	anufacturer instruction	ons							Equipped	
				Cor	sumer Advisory								 Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 	
			Τ	26. Posting of Consum	er Advisories; raw or	r under cooked							Watch 33. Warewashing Facilities; installed, maintained, used/	┝
				foods (Disclosure/Rem On labeled or by re	ninder/Buffet Plate)/ A equest / posting	Allergen Label							Service sink or curb cleaning facility provided Equipped	
	Ι	N N	C	Core Items (1 Poi	nt) Violations Req	uire Corrective	Action	Not t				Da <u>r</u> C	ys or Next Inspection , Whichever Comes First	R
U	N	O A		Prevention	of Food Contamina	tion	K	U T			A	o s	Food Identification	K
				34. No Evidence of Instantials Watch					·	/			41.Original container labeling (Bulk Food)	
W				35. Personal Cleanline Watch in co	ss/eating, drinking or DIERS	tobacco use							Physical Facilities	
	/			36. Wiping Cloths; pro Using spray b	perly used and stored ottles	i		1					42. Non-Food Contact surfaces clean See	
1				37. Environmental con Condensation	tamination I IN WIT				/				43. Adequate ventilation and lighting; designated areas used	
		/		38. Approved thawing				1	\top				44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster area and grass	
				Prop	er Use of Utensils			1	\top	Ī			45. Physical facilities installed, maintained, and clean See	
1				39. Utensils, equipmendried, & handled/ In u	se utensils; properly			1			·	/	46. Toilet Facilities; properly constructed, supplied, and clean Need soap and towels in restroom	1
	+			Watch utensil st	ngle-use articles; pro		+	1	\dashv	T		1	47. Other Violations	\vdash
111	- 1			and used Protect	t coffaa fil	tare tan	1 1	1	1				See	1

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishr	ment Name:	Physical A	ddress:	City/State:		License/Permit #	Page	<u>2</u> of <u>2</u>	
7!ele	ven rusk 38421	1050 I	Rusk	Rockwal	l	Fs 9486			
Item/Loc	ation	Temp F	TEMPERATURE OBSERVAT Item/Location	Temp F	Item/Locat	ion		Temp 1	
				35/36 Up		right freezers		-3/-4	
	t side food temps	52/53	Hot dogs rollers		Small under counter in bac			39	
All m	ust be discarded		Barely 135						
	Left side	36 /35	Taquito rollers		Cold top Pico / hot dog			39/38	
Free	zer glassFront	-12	136-140		Chili			140	
	Open top	-21	Wing unit						
	Wic	42-38	145/147/142						
Unde	er counter freezer	39	Under counter pizza	39					
		OB	SERVATIONS AND CORRECTIV	E ACTION	IS				
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ON IS DIRE	CTED TO TH	IE CONDITIONS OBSER	VED AN	ND	
	Using emergency ice								
	Hot water in restroom	100 F plu	IS						
02			d temps to 50's MYst Abe of	discarded	 j				
02	ALL Tcs foods on rt sig		•						
40	Protect coffee filters								
02		for wic -a	all Tcs foods are near door a	nd are b	orderline	41/42			
	Items further into wic a								
W			2/21 -also moldy pizza disca	arded - a	Iready be	eing done			
	Allergy posting. For pa	-							
37 /39	Pizza cooler is frozen.	Up !!! To	address ASAP						
42/45	GeneralCleaning under	er behind	and around equipment and	l inside c	oolers ar	nd freezers too in	cludir	ng wic	
45	FillSmallHoles in walls	where o	ld soap co Rainer was remo	ved					
W	Watch low hanging sh	elving ov	er three comp sink						
47	Hang mops to allow to	dry							
47	Watch floor storage in	back roo	m						
	Sink sanitizer 200 ppm	n cleanin	g of drains and under equip	ment nee	ded				
39	Tongs etc w re s ever	y 4 hrs o	r less of continual use						
39	Watch storage of uten	sils Over	sinks and in plastic units or	ver pizza	table				
Received by: (signature) Print: Title: Person In Charge/ Owner									
	See abov	<u>'e</u>							
Inspected (signature)		trick	Print:						
	6 (Revised 09-2015)	— —	100			Samples: Y N #	collecte	ed .	