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:	0/0		^^	Time in:	Time out:		Permit #						Est. Type Risk Category Page 1 of	2
					12:45	1:32		8850		-Inve	a <b>ti</b> a	ıti ar		Conv Med Page of of of S-CO/Construction 6-Other TOTAL/SCO	
Es	tabli	ishme	ent l	Nam	ne:	2-Follow (	Contact/Own			-111VE	suga	41101	1 [	* Number of Repeat Violations:	KE
-		ven :			North	Pe	Patel est control :		Но	ood		G	rease	Number of Violations COS:  e trap: Follow-up: Yes 7	4
	Šolia	ıd					oril / quarterly / con		Na			Un	ited	waste removal 06/11/20 No Pizza	
Ma					Status: Out = not in co points in the OUT box for	mpliance IN = in each numbered i	item Ma	NO = not						plicable $COS = corrected on site R = repeat violation W-Wate NA, COS Mark an In appropriate box for R$	ch
Co	mpli	iance	Stat	tus	Prio	rity Items (3	Points) violation	ons Requ		<i>mmed</i> Compl				ive Action not to exceed 3 days	
O U	I N	N	N A	C		nperature for F egrees Fahrenhe		R	U	I J N	N O	N A	C 0	Employee Health	R
Т				S	1. Proper cooling time a	-			T				S	12. Management, food employees and conditional employees;	
					~					~				knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See 27 for piz	temperature(41 Zza unit	.°F/ 45°F)			/				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	/				3. Proper Hot Holding t See attached	temperature(135	5°F)			<u> </u>				Checking temps/ screening at arrival  Preventing Contamination by Hands	
		1			4. Proper cooking time					1				14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating prod	cedure for hot h	olding (165°F in 2							15. No bare hand contact with ready to eat foods or approved	+
		•			Hours)					~				alternate method properly followed (APPROVED Y. N) Gloves	
		<b>'</b>			6. Time as a Public Hea	alth Control; pro	ocedures & record	s						Highly Susceptible Populations	
					Ap	proved Source				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
w	/				7. Food and ice obtaine good condition, safe, and destruction and a second destruction and a sec	nd unadulterated								Chemicals	
					8. Food Received at pro	per temperature	e	+				ار .		17. Food additives; approved and properly stored; Washing Fruits	
	•				To always che	CK ı from Contami	ination			•/		•		Vegetables     Toxic substances properly identified, stored and used	
					9. Food Separated & pr preparation, storage, dis	otected, prevent	ted during food							Water/ Plumbing	
					10. Food contact surfac			$\perp$		T				19. Water from approved source; Plumbing installed; proper	
	<b>/</b>				Sanitized at 200	ppm/temperatur	re			~				backflow device City approved	
		/			11. Proper disposition of reconditioned Disc	_	viously served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
					טוט	arueu				1				<u>F</u>	
	7	N	N	C			ation Items (2							rective Action within 10 days	
O U T	I N	N O	N A	C O S		ority Founda	`	Points)	violar O U T	I J N	Req N O	uire N A	Cor C O S	•	R
		N O	N A		Pri	ority Foundaries of Knowledge esent, demonstra	e/ Personnel ation of knowledge	R	O U	I N	N	N	C 0	Food Temperature Control/ Identification  27 Proper cooling method used: Equipment Adequate to	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: [signature] Patel	Print: Patel	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: /en north	Physical A  N Gol		City/State: Rockwal		Page <u>2</u> of <u>2</u>					
T. /T		m F	TEMPERATURE OBSERVAT		T. 17						
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp					
noi do	og rollers		Hot sandwiches	148	Chili	140					
	150/141		Under counter freezei	6	Wall cooler						
	Taquitos		Under counter cooler	39	35/41						
Bu	ffalo chicken	141	Cold top unit		Ice cream freeze	r -30					
	Taquitos		Not using top		Wall freezer unit	t -15					
1.	58/159/149		Inside taquitos	34/37	Wic	27-3					
	Warmers		Pizza unit	43/45	Upright freezer	-10					
Ta	acos / wings	157/149			9,011,9111 11 0 0 0 0 0 1						
	villige		SERVATIONS AND CORRECTIVE	E ACTION	IS						
Item	and the second s				CTED TO THE CONDITIONS OBSERVED	O AND					
Number	NOTED BELOW:										
	Hot water 127 F watch!!! At hand sink										
			red by owners/ employees								
42/45	General cleaning under behind and around equipment r etc										
	Clean cabinet shelving etc										
27/37	Door was open on pizza cooler and condensation on bottom										
27	Unit was holding 53-4	5 F produ	ıct - will Followup								
	Clean air vents where	needed									
	Allergy posting at pastries										
34	Files observed										
40	Reminder to protect coffee filters										
	All coffee pots are washed and sanitized in kitchen before use										
W	Watch stale dated cans of soup etc2019 /2018										
	Avoid using hand sink to rinse pizza cutter - COS										
37	Condensation issue at freezer doors - cove base is peeling off etc										
	Reminder to date product when opening if not using within 23 hrs										
	Three comp sink sanitizer 200 ppm										
	Not using hand sink in back room - employee are trained to use front one!										
	Using peroxide cleaner for glass door and handles read label for use - 5 mins and also quats sanitizer										
	is used for all food contact areas										
	Using gloves to Follow hand washing										
	+										
Received	hv•		Print:		Title: Person In Charge/ Ow	nor					
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