Followup Fee \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

	1 / 1	8,	/2	3		Time out: 10:35	FS-92							$\begin{bmatrix} \text{CPFM} \\ 2 \end{bmatrix} \begin{bmatrix} \text{Food handlers} \\ 2 \end{bmatrix} \text{ Page } \underbrace{1} \text{ of } $	2
	ırpo stabli				tion: 1-Routine	2-Follow Up	3-Compla		4-]	Inve	stiga	ation	1	5-CO/Construction 6-Other TOTAL/SCO	RE
7-1	Elev	/en	Ye	llov	vjacket #35677B	Da	awit Wolde							Number of Violations COS: 6/94/	Δ
	iysic 15 S				wall, Tx 75087		II 7/31/23		Hoo N/A	od				e trap :/ waste oil Follow-up: Yes No 🗹	
Ma	ark ti	Com	iplia pprop	nce S oriate	points in the OUT box for ea		Mark		eckma	ark in	appr	opria	ite bo	opticable COS = corrected on site R = repeat violation W = War for IN, NO, NA, COS Mark an in appropriate box for R	tch
	mpli		_	_	Priori	ty Items (3 Pon	nts) violations		Co	ompli	iance	e Stat	tus	ive Action not to exceed 3 days	
O U T	I N	N O	N A	C O S		erature for Food Strees Fahrenheit)	Safety	R	O U T	I N	N O	N A	C O S	Employee Health	R
			~		1. Proper cooling time an	d temperature				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding to See	emperature(41°F/4	5°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding ter See	mperature(135°F)								Preventing Contamination by Hands	
		~			4. Proper cooking time ar					~				14. Hands cleaned and properly washed/ Gloves used properly	
	./				5. Proper reheating proce Hours)	dure for hot holding	g (165°F in 2			7				15. No bare hand contact with ready to eat foods or approved	
	~				6. Time as a Public Healt	h Control; procedu	res & records							alternate method properly followed (APPROVED Y. N.) Gloves in use Highly Susceptible Populations	
					Аррі	roved Source				/				Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	~				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction 7-Eleven									Precooked	
	~				8. Food Received at prop	•								17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Checked upon de Protection f	livery rom Contaminatio	on			v				N/A 18. Toxic substances properly identified, stored and used	-
	~				9. Food Separated & prot preparation, storage, disp		uring food							Water/ Plumbing	
	~				10. Food contact surfaces Sanitized at 200 pp	and Returnables; pm/temperature	Cleaned and		3				i	19. Water from approved source; Plumbing installed; proper backflow device Still need air gap under ice machine	*
	~				11. Proper disposition of reconditioned Disca					~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		.,			Prior	rity Foundation	n Items (2 Po							rrective Action within 10 days	
O U T	I N	N O	N A	C O S	Demonstration of	of Knowledge/ Per	sonnel	oints) v	iolati O U T		Req	n N A	Cor C O S	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Dawit Woldegiories	Print: Dawit Woldegion	Title: Person In Charge/ Owner OWNEr
Inspected by: Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

Number NOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hole UC cool Pizza co Date ma Using ye All food Hot hole	cooler Id brew mer Melts Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean clean under d ims equipped v ding - mini tacc ding - prepack	TABLISHMI es are taken in eggs fou g cabine ing unde	und past expiration date ts under drink stations on ba rneath drink stations	Temp 25 30 41 140 39 40 135 - VE ACTION ION IS DIRECT	Ro C Bu Bro	,136,135,137 oller grill st Taquito Stk & chz hx taquito Hot hold uffalo wing eaded wing	152 155 157 161 149 188									
Red bull Mocha Nitro co Crea Mini N Icecream Icecream Item Number AN INSPE NOTED B 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hole UC cool Pizza co Date ma Using ye All food Hot hole	cooler Id brew mer Melts Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean clean under d ims equipped v ding - mini tacc ding - prepack	38 37 40 40 40 -27 -7 -1 TABLISHMI es are taken in eggs fou g cabine ning unde ling unde link rack	Ice bag freezer WIC Milk coffee bar Chili/chz 138 Salsa bar under Pico Roll grill st Hot dogs EXERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENT OF THE STATE OF THE ST	25 30 41 140 39 40 135 -	135, Ro C Bu Bro	,136,135,137 oller grill st Taquito Stk & chz hx taquito Hot hold uffalo wing eaded wing	152 155 157 161 149 188									
Red bull Mocha Nitro co Crea Mini N Icecream Icecream Item AN INSPENOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hold UC cool Pizza co Date ma Using ye All food Hot hold	cooler Id brew mer Melts Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean clean under d ims equipped v ding - mini tacc ding - prepack	37 40 40 40 -27 -7 -1 TABLISHME as are taken in eggs for g cabine ing under ink rack	WIC Milk coffee bar Chili/chz 138 Salsa bar under Pico Roll grill st Hot dogs SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT OF LITE AND PAST EXPIRATIONS ON barrneath drink stations	30 41 140 39 40 135 - VE ACTION ION IS DIRECT	Ro C Bu Bro	Taquito Stk & chz hx taquito Hot hold uffalo wing eaded wing	152 155 157 161 149 188									
Mocha Nitro co Crea Mini N Icecream Icecream Item AN INSPENOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hold UC cool Pizza co Date ma Using years All food Hot hold	cooler Id brew mer Melts Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean clean under d ims equipped v ding - mini tacc ding - prepack	40 40 40 -27 -7 -1 TABLISHMI es are taken in eggs fou g cabine ing unde trink rack	Milk coffee bar Chili/chz 138 Salsa bar under Pico Roll grill st Hot dogs SERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT OF LIND past expiration date ts under drink stations on barrneath drink stations	41 140 39 40 135 - VE ACTION ION IS DIRECT	C Bu Bros	Taquito Stk & chz hx taquito Hot hold uffalo wing eaded wing	155 157 161 149 188									
Nitro co Crea Mini N Icecream Icecream AN INSPENOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hold UC cool Pizza co Date ma Using you	Id brew mer Melts Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean oclean under do ims equipped voling - mini tacce ding - prepacke	40 40 -27 -7 -1 OH STABLISHMI es are taken in leggs for g cabine ing unde	Chili/chz 138 Salsa bar under Pico Roll grill st Hot dogs SERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENT OF LIND past expiration date ts under drink stations on barrneath drink stations	140 39 40 135 - VE ACTION ION IS DIRECT	Bu Bre	Stk & chz hx taquito Hot hold uffalo wing eaded wing	157 161 149 188									
Crea Mini N Icecream Icecream Item AN INSPENOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hold UC cool Pizza co Date ma Using ye All food Hot hold	Melts Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleaning detailed cleaning clean under do ms equipped vectors ding - mini tacce ding - prepacke	40 -27 -7 -1 OH STABLISHMI es are taken in leggs fou g cabine ling unde	Salsa bar under Pico Roll grill st Hot dogs ESERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT OF LIND past expiration date ts under drink stations on barrneath drink stations	39 40 135 - VE ACTION ION IS DIREC	Bu Bre	hx taquito Hot hold uffalo wing eaded wing	161 149 188									
Mini Note and Note an	Melts Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed cleanin detailed clean oclean under d ms equipped v ding - mini tacc ding - prepack	-27 -7 -1 TABLISHMI es are taken in eggs fou g cabine ing unde trink rack	Pico Roll grill st Hot dogs BSERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENT OF LIFT Und past expiration date ts under drink stations on barrneath drink stations	40 135 - VE ACTION ION IS DIREC	Bross	Hot hold uffalo wing eaded wing	149									
Icecream Icecream Icecream Icecream Item Number AN INSPENOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hold UC cool Pizza co Date ma Using year All food Hot hold	Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean oclean under d ms equipped v ding - mini tacc ding - prepack	-7 -1 TABLISHMI es are taken in eggs fou g cabine ing unde trink rack	Roll grill st Hot dogs BSERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENT OF LIND past expiration date ts under drink stations on barrneath drink stations	135 - VE ACTION ION IS DIRECT	Bross	Hot hold uffalo wing eaded wing	188									
Icecream Icecream Icecream Icecream Item Number AN INSPENOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hold UC cool Pizza co Date ma Using year All food Hot hold	Freezer glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean oclean under d ms equipped v ding - mini tacc ding - prepack	-7 -1 TABLISHMI es are taken in eggs fou g cabine ing unde trink rack	Roll grill st Hot dogs BSERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENT OF LIND past expiration date ts under drink stations on barrneath drink stations	135 - VE ACTION ION IS DIRECT	Bros	uffalo wing eaded wing	188									
Item Number AN INSPENOTED BI 8 packs 42 Minor d 45 General 45 Need to Restrood Hot hold UC cool Pizza co Date ma Using you	glass dr CTION OF YOUR ES ELOW: all temperature of hard boiled etailed cleanin detailed clean oclean under d ims equipped v ding - mini tacc ding - prepack	-1 OH STABLISHMI es are taken in leggs fou g cabine ing unde	Hot dogs SERVATIONS AND CORRECTIVE ENT HAS BEEN MADE. YOUR ATTENT OF LIND past expiration date ts under drink stations on bar Inneath drink stations	- VE ACTION ION IS DIREC	Bre	eaded wing	188									
Item Number NoTED B 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hole UC cool Pizza co Date ma Using ye All food Hot hole	ction of your esections: all temperatures of hard boiled etailed cleaning detailed clean under dams equipped with the country of the country	OH TABLISHMI es are taken in leggs fou g cabine g cabine ling unde	ESSERVATIONS AND CORRECTIVENT HAS BEEN MADE. YOUR ATTENT LIND PAST EXPIRATION date to under drink stations on barrneath drink stations	ION IS DIREC	S	<u> </u>										
Number NOTED BI 8 packs 42 Minor d 45 General 45 Need to Restroo Hot hole UC cool Pizza co Date ma Using years All food Hot hole Hot hole US hole US hole US hole Hot hole US hole Hot hole US hole Hot hole Hot hole	ELOW: all temperature of hard boiled etailed cleanin detailed clean oclean under d ms equipped v ding - mini tacc ding - prepack	TABLISHME as are taken in eggs fou g cabine ling unde rink rack	ent has been made. Your attent if und past expiration date ts under drink stations on ba rneath drink stations	ION IS DIREC		IE CONDITIONS OBSERVED	AND									
8 packs 42 Minor d 45 General 45 Need to Restroo Hot hole UC cool Pizza co Date ma Using years All food Hot hole	of hard boiled etailed cleaning detailed clean clean under d ms equipped versions equipped versions equipped versions equipped versions ending - prepack	eggs foo g cabine ing unde rink rack	und past expiration date ts under drink stations on ba rneath drink stations	ack wall												
42 Minor d 45 General 45 Need to Restroo Hot hole UC cool Pizza co Date ma Using years All food Hot hole	etailed cleanin detailed clean clean under d ms equipped v ding - mini tacc ding - prepack	g cabine ling unde rink rack	ts under drink stations on ba	ack wall												
45 General 45 Need to Restroo Hot hole UC cool Pizza co Date ma Using year All food Hot hole	detailed clean clean under d ms equipped v ding - mini tacc ding - prepack	ing unde rink rack	rneath drink stations	ack wall												
45 Need to Restroo Hot hole UC cool Pizza co Date ma Using ye All food Hot hole	clean under d ms equipped v ding - mini taco ding - prepack	rink rack					Minor detailed cleaning cabinets under drink stations on back wall									
Restroo Hot hold UC cool Pizza co Date ma Using you All food Hot hold	ms equipped v ding - mini taco ding - prepack		s in WIC - lots of trash	General detailed cleaning underneath drink stations												
Hot hold Hot hold UC cool Pizza co Date ma Using you All food Hot hold	ding - mini taco ding - prepacka	water ten		Need to clean under drink racks in WIC - lots of trash												
Hot hole UC cool Pizza co Date ma Using year All food Hot hole	ding - prepack	Restrooms equipped water temp +100 in both														
UC cool Pizza co Date ma Using you All food Hot hole		Hot holding - mini tacos 152														
Pizza co Date ma Using yo All food Hot hole	er 38 hot dog	Hot holding - prepackaged sandwiches 149														
Date ma Using you All food Hot hole	UC cooler 38, hot dog 39, taquito 39															
Using year	Pizza cooler - 38, pizza freezer 2															
All food Hot hole	Date marking on all frozen food and thawed food															
All food Hot hole	Using yellow digital thermo, gloves in use															
Hot hole	All food is precooked and thermolized onsite to corporate desire temp and held at 135															
	Hot holding items held for 2 hrs and then discarded															
	Roller grill items held for 4 hrs then discarded															
Roller to	Roller tongs w r s every 4hrs															
	Pizza spatula and roller w r s after every use															
	Hand sink equipped 112															
	3comp sink setup 122 using quats sani 200ppm, test strips current															
	Backroom upright 2 Door freezer-3, cookie freezer -1															
			while in kitchen area													
33 Employ	ces need hall l	estialitis	wille ili kilolieli died													