Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

City of Rockwall

6.	/1	9/	25	<u>.</u>	Time in: 9:30	Time out: 10:15		S-924							CPFM 1	Food handlers 5	Page 1 of	
					tion: 1-Routine	2-Follow U		Complaint		4-Inv	estig	atior	1	5-CO/Const		6-Other	TOTAL/SCO	RE
	tabli oert						Contact/C	Owner Nam Chevez	ie:					Number of Number of	f Repeat Vio f Violations	olations: COS:	E/OF/	۸
Ph 963	iysic 3 W`	al A Yello	ddre w Ja	ess: acke	t Ln Rockwall, Tx	Ren	est control : ntokil bi-wee	kly		Hood dc 4/2	2025			e trap :/ waste oil o Teddy		Follow-up: Yes No	5/95/	Α
Ma	ark t	Com he ap	plia prop	nce S	Status: Out = not in compoints in the OUT box for e	ach numbered it	item		check	mark	in app	ropria	ate bo	ox for IN, NO, NA,	COS M	n site \mathbf{R} = repeat violark an \mathbf{X} in appropria	olation W= Wat te box for R	tch
Co	ompli	iance	Sta	tus	Prior	ity Items (3	Points) via	olations Red	quire	Immo Com				tive Action not to	exceed 3 d	lays		
O U T	I N	N O	N A	C O S	Time and Temp	perature for Fogrees Fahrenhe		R		O I U N T	N	N	C O S		Em	ployee Health		R
		/		-	1. Proper cooling time an	nd temperature				v	/			12. Management knowledge, respe		oyees and conditional and reporting	l employees;	
	/				2. Proper Cold Holding to See	emperature(41°	°F/ 45°F)		1					13. Proper use of eyes, nose, and		and exclusion; No dis	scharge from	
	·				3. Proper Hot Holding ter	mperature(135	5°F)		1					Émployee h	ealth for	m posted	nds	
		✓			4. Proper cooking time at	nd temperature	e		╁┠	- L	<u> </u>				Ü	perly washed/ Gloves		
		\ \			5. Proper reheating proce Hours)	edure for hot ho	olding (165°F	F in 2	1					15. No bare hand	l contact wi	th ready to eat foods o	or approved	
	•/				6. Time as a Public Healt	th Control; prod	ocedures & re	ecords	1							ollowed (APPROVEI		
					Ann	roved Source			H						oods used;	prohibited food not of		
					7. Food and ice obtained		d source: Foo	od in						Eggs	useu when	required		
	~				good condition, safe, and destruction Sysco	* *									(Chemicals		
	/				8. Food Received at prop Checking	er temperature	e			V				& Vegetables	es; approved	d and properly stored;	; Washing Fruits	
						from Contami	ination		ll	V				Water 18. Toxic substan	nces proper	ly identified, stored an	nd used	
	/				9. Food Separated & propreparation, storage, disp			od							Wat	ter/ Plumbing		
	/				10. Food contact surfaces Sanitized at <u>200</u> p	s and Returnab pm/temperature	oles ; Cleaned re	l and		V	1			19. Water from a backflow device City appro		urce; Plumbing instal	led; proper	
	/				11. Proper disposition of reconditioned Disca		riously served	l or		V	-			20. Approved Se disposal	wage/Waste	ewater Disposal Syste	em, proper	
					2.000													
					Prio	rity Founda	ation Items	s (2 Points	s) vio	lation	s Reg	uire	Cor	rrective Action wi	ithin 10 da	ys		
O U T	I N	N O	N A	C O S	Prio Demonstration o			s (2 Points		lation O I U N T	N		C C O S			ys ure Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Oscar Chevez	Print: Oscar Chevez	Title: Person In Charge/ Owner Chef
Inspected by: Richard Hill (signature)	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

E-t-hill-h	Name of Name	Diamin 1 A		4/C4-4		License/Permit #	D 0 -f 0				
	nent Name: y Heights	Physical A 963 W		ty/State: ?ockwal	l, Tx	FS-9240	Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVATI	_							
Item/Loca		Temp	Item/Location	Temp	Item/Loc		Temp				
		2.3	Steam table Meatballs		Liquid eggs		38				
	WIC amb	35	166	2	Door Fridge	9					
Butt	er/hamburger	37/38	Turkey & gravy	169/169		Milk	39				
Seaso	oned raw chicken	39	Prep cooler								
Blende	ed cheese/buttermilk	40/38	Ham/turkey lunch meat								
Potato	o salad/cook beef	40/40	Slice cheddar								
Sliced	ham/slice cheese	39/39	Below amb	38							
Cube	ed cantaloupe	39	Shelled eggs								
τ,			SERVATIONS AND CORRECTIVE								
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F										
	Restrooms equipped greater than 102										
	Hand sinks equipped greater than 106										
	3comp sink setup 137, Quats sani 200ppm										
	Dishwasher confirmed 160 st										
	Cutting boards look great today!										
	Air curtain operational on rear service door, no gaps										
	Air gap confirmed at ice machine										
	Not using warming drawers										
	Good use of date labels on all foods Using blue digital comark thermo, gloves available to touch Rte foods										
						renlace					
40	Observed mold growing on sealant between 3 comp sink and wall, need to replace Tin foil used to cover shelf by fryer, to remove daily to make cleanable										
	Sani buckets filled at 3		•	oroarras	,,,,						
	WIC - wheels on shelv	•									
			code requires smooth and du	rable, opt	tions inc	lude resurfacing or	replacement				
Received I (signature)	See abov	e'e	See abo	ve		Title: Person In Charge/	Owner				
	Tby: 11 C										