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

09	: /16	3/20)20	Time in:	Time out: 4:26		sense/Permit in S 9445						Est. Type PP grocery Risk Category Page 1 of	2
	Purpose of Inspection: 1-Routine 2-Follow			2-Follow U				ation	1 [5-CO/Construction 6-Other TOTAL/SCO	RE			
Esta	blis	hment					Owner Name:						* Number of Repeat Violations: ✓ Number of Violations COS:	_
Phys N Go		l Addr	ess:			est control : assey monthl	y	Ho Na	ood		G Na		e trap : Follow-up: Yes 7/93/A	А
Marl	C c the	omplia e appro	nce S	Status: Out = not in c	Uniphance	n compliance item	NO = not Mark X in ap						plicable COS = corrected on site R = repeat violation W-Wat NA, COS Mark an in appropriate box for R	.ch
		nce Sta					lations Requ	_	nmed Compl				ive Action not to exceed 3 days	Ţ
O U	Î	N N O A	C		mperature for F degrees Fahrenhe		R	O U	I	N O	N A	C	Employee Health	R
Т			S	1. Proper cooling time				Т				S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	<u> </u>			2. Proper Cold Holdin	g temperature(41	1°F/ 45°F)			<u></u>				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	_
	-	_	,	3. Proper Hot Holding	temperature(135	5°F)							Preventing Contamination by Hands	
		~	,	4. Proper cooking time	e and temperature	e			1				14. Hands cleaned and properly washed/ Gloves used properly No handling	
		/	,	5. Proper reheating pro Hours)	ocedure for hot he	olding (165°F	7 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	ealth Control; pro	ocedures & re	cords						Highly Susceptible Populations	
					16								16. Pasteurized foods used; prohibited food not offered	
				7. Food and ice obtain	pproved Source		d in						Pasteurized eggs used when required	
3				good condition, safe, a destruction Severa	and unadulterated al dented ca	d; parasite ans (in ca							Chemicals	
·				8. Food Received at p Checking with		e					/		17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
				Protection	on from Contami	ination			~				18. Toxic substances properly identified, stored and used	+
				9. Food Separated & preparation, storage, d			d						Water/ Plumbing	
·				10. Food contact surfa Sanitized at 200	ppm/temperatur	re			/				19. Water from approved source; Plumbing installed; proper backflow device City	
	•			11. Proper disposition reconditioned Disc	of returned, prev	viously served	or		/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	T .		C				(2 Points)	0	I	N	N	C	rective Action within 10 days	R
		N N											Food Temperature Control/ Identification	
		N N A		21. Person in charge p	resent, demonstra		ledge,	T		0	A	o s	•	
U			О	21. Person in charge p and perform duties/ C Pp	oresent, demonstra ertified Food Mar	ration of know mager (CFM)				0	A		27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Caleb Jackson- Reyna	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Foods	Physical A N Goli		City/State: Rockwal		Page <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVAT							
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp				
Produ	ce wall unit		Wic		Floor bunkers					
Salad area		38	Meat	27	Freezers					
	Fruit area	35	Dairy and meat	29/35	-21/-20/-23/-20	1				
Lu	nchable area	40	On line area		All below 0					
Fresh	n wall cheese / deli	34/35	2 door freezer	-6						
	Meats	30's	Cooler A	33						
С	hicken area	39's	Cooler b	39						
		OB	SERVATIONS AND CORRECTI	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TION IS DIREC	CTED TO THE CONDITIONS OBSERVE	D AND				
Covid		ers and s	signage / masks by employe	ees Elrod	:					
	Social distancing stickers and signage / masks by employees Elrod : Sanitizer at pos / carts sanitized between customer / using quats wipes for carts and plastic shield at pos									
	Hand sanitizer at pos			· ·	· · · · · · · · · · · · · · · · · · ·	<u> </u>				
	•		and produce scale and belt	for pos ar	rea					
	Confirmed both to be	quats 200)-300 PO	•						
	Cool labeling on box /	•								
45	To good expected wood in MIC at door from									
45	To seal exposed wood in WIC at door frame Minor detailed cleaning of fans etc in wic									
37	Address condensation around door into Wif and build up on corners of fan boxes									
34	Very a small hole at bottom of back alarm door -									
46	Need paper towels in restroom to allow employee weeds etc to protect hands after washing and then leaving									
	· · ·		dles therefore require toucl	-	<u> </u>					
	Trash can near door a									
	Need. Soap in women's restroom									
07	Beans refried cans damaged - dented- to pull and discard									
	Check all cans!									
	Also northern beans several dented									
Received (signature)	See ahou	/ <u>P</u>	Print:		Title: Person In Charge/ O	wner				
Inspected	See abou		Print:							
(signature)	 Kelln Kirkho	utvíck	$\mathcal{R}^{\mathcal{S}}$							
	12309 1201 190		1.50		Samples: Y N # co	ollected				