Retail Food Establishment Inspection Report

City of Rockwall

First aid kit
Allergy policy/training
Allergy policy/training Vomit clean up Employee health
Employee health

Date: 06/09/2022		22	Time in: 1:40	Time out: 3:19		rse/Permi							Food handlers Food managers 4 Page 1 of 2						
Pu	rpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U	p 3-Com	plaint		4-	Inve	stiga	tio	n	5-CO/Construction 6-Other TOTAL/SCORE				
	abli VW		nent l	Nam	e:		Contact/Own	ner Nam	e:						* Number of Repeat Violations: Vumber of Violations COS:				
	ysic Eci		ddre	ess:			st control : pesan 05/28/202	22		Нос	od rovid	le			e trap/ waste oil Follow-up: Yes V				
		Con	ıpliar	ice S	tatus: Out = not in co	ompliance IN = in	compliance	NO = 1	not o	bserv	ved	N/			plicable COS = corrected on site R = repeat violation W-Watch				
Mark the appropriate points in the OUT box for each numbered item Mark \(\sqrt{\) in appropriate box for IN, NO, NA, COS} \) Mark an \(\sqrt{\) in appropriate box for R} \) Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days																			
О						R		Compliance S		Sta N A		R							
U T	N O A O								T T	N	О	A	o S						
		/			1. I Toper cooming time	and temperature					~				knowledge, responsibilities, and reporting				
	/				2. Proper Cold Holding	g temperature(41°	F/ 45°F)								13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
					3. Proper Hot Holding	temperature(135°	PF)		_						To post at hand sinks				
	V				See 4. Proper cooking time									l	Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly				
		V			5. Proper reheating pro			2			•				15. No bare hand contact with ready to eat foods or approved				
		/			Hours)						~				alternate method properly followed (APPROVED Y N) Employee health policy needed at hand sinks per new code				
		/			6. Time as a Public He	alth Control; proc	cedures & recor	ds							Highly Susceptible Populations				
					Ар	proved Source							/		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required				
					7. Food and ice obtaine good condition, safe, a			1											
					destruction Comme	ercial									Chemicals				
	~				8. Food Received at pro To check	oper temperature					/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water				
					Protection	n from Contamii	nation			W	~				18. Toxic substances properly identified, stored and used Stored low and labeled				
	~				9. Food Separated & pr preparation, storage, di										Water/ Plumbing				
w	/				10. Food contact surfact Sanitized at _200_	ces and Returnabl ppm/temperature	es ; Cleaned and	i Q		3					19. Water from approved source; Plumbing installed; proper backflow device				
					11. Proper disposition or reconditioned			1							Air gap 20. Approved Sewage/Wastewater Disposal System, proper				
		_						D : 4							disposal				
O U	I N	N O	N A	C O		n of Knowledge/		R	_	O U	I N	N O	N A	C 0	rective Action within 10 days Food Temperature Control/ Identification				
Т	/			S	21. Person in charge pr and perform duties/ Ce			ge,		Т	/			S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature				
	<u> </u>				See 22. Food Handler/ no u See	nauthorized person	ons/ personnel				·				28. Proper Date Marking and disposition				
					Safe Water, Reco	ordkeeping and I	Food Package			_					Good 29. Thermometers provided, accurate, and calibrated; Chemical/				
	Labeling 23. Hot and Cold Water available; adequate pressure, safe			fa		2					Thermal test strips Using ecolab digital and swabs / test strips needed for high temp								
	/				Watch 24. Required records available (shellstock tags; parasite				_					1	Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)				
	/				destruction); Packaged		ok tugo, purusite				~				To post to allow public to see near front door				
			 I I		Conformance vita V	with Approved I		ı							Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly				
			~		HACCP plan; Variance processing methods; m	e obtained for spe	cialized				/				supplied, used Equipped				
		Consumer Advisory						w					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						
					26. Posting of Consum foods (Disclosure/Rem						./				Keep an eye on condition. 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
					Postings			\perp		37			1.^	0.5	Need labels to check				
O U	I N	N O	N A	C O	•	of Food Contam	•	tive Act	_	Not O U	I N	N O	N A	O Da C O	ys or Next Inspection , Whichever Comes First Food Identification				
T 1	14		A	s	34. No Evidence of Ins					T	1		ri.	s	41.Original container labeling (Bulk Food)				
1					animals Fruit flies 35. Personal Cleanlines	ss/eating, drinking	g or tobacco use	:	_										
W 1	•				Store low 36. Wiping Cloths; pro	perly used and sto				1				Physical Facilities 42. Non-Food Contact surfaces clean					
					In buckets - dr 37. Environmental con See	у?		\dashv		1					43. Adequate ventilation and lighting; designated areas used				
H		./			38. Approved thawing			+		W				\vdash	Watch 44. Garbage and Refuse properly disposed; facilities maintained				
	Cooking et. Proper Use of Utensils					1					Watch dumpster and keep area leading to it clean 45. Physical facilities installed, maintained, and clean								
	39. Utensils, equipment, & linens; properly used, sto			erly used, stored,	,		_				\vdash	46. Toilet Facilities; properly constructed, supplied, and clean							
	/				dried, & handled/ In us Watch						~				Equipped				
	~				40. Single-service & si and used Watch	ngie-use articles;	property stored					~			47. Other Violations				

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Angela Patterson.	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishn BWW	ment Name:	Physical A		City/State: Rockwal		/Permit # P	Page of						
		1.0011	TEMPERATURE OBSERVAT										
Item/Loca	ation	Temp F	Item/Location	Temp F	Item/Location		Temp						
Bar co	olers	30's	Southwest cold top	Stean	Steam table								
	Wic bar	38.8	Pico	40	Queso 147 Drawers								
V	Nic veggie		Tomatoes	40									
	Pico	41	Drawer unit		Burgers / chi		ງ 40/3						
	Cheese	40	Mac n cheese	40	Chip o	Irawers	34						
	Wif	-6.9	Chicken	40	Che	38							
			Grill station. Drawers	40	Chick	en wic							
			Lettuce / sauce	41-41	Chicken	34/36/37	7						
		OB	SERVATIONS AND CORRECTIVE	VE ACTION	IS								
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE COND	ITIONS OBSERVED) AND						
		120 wat	rch										
	Hot water in restrooms 129 watch CA and allergy notice in menu												
!!			e per label and provide test st	rips - conf	irmed with test s	trips / to use a	s directe						
• •	Using new ecolab sanitizer to use per label and provide test strips - confirmed with test strips / to use as directed Hot water 122 at hand sink in wait station.												
	Replaced paper towels at hand sink at wait station Bar hot water 130 watch - hand sink equipped												
19	Need air gap at three		· · · ·										
42/45													
	Bottle caps added at night - watch reaching over dualSpeed rail over bottles												
	Three comp sink - 200 ppm quats /												
42/37	·												
37													
45	Grout issue in bar - no hand sink in side wait area a they use bar hand soap k												
34	Fruit flies observed near side wait station												
W	Watch floor storage in wic												
	Also using peroxide product for non food contact												
	Only non food contact utensils are stored in mop area												
45	Fill holes in walls where needed / replace ceiling tiles where needed / clean air vents where needed												
	Replace food containers where needed												
	Three comp sink hot water 128 / sanitizer new shoes within range												
	Portion bags are returned to original box in freezer - for labeling reasons												
42/37													
45	Address grout issues and chipped tiles / remove shipping liner from equipment on line												
	Wings are cooked from												
40/45	Regular Wings are not breaded / only chicken. Strips are breaded and replaced breadin fstatoon every 4 hrs or less												
42/45	Detailed cleaning needed inside out side under behind and around Separating burgers from Chicken in wic - general Cleaning - of shelving / address rain drop condensation												
36			buckets- in wait station fo			•							
Received (signature)	by:		Print:	i labies e		rson In Charge/ Ow							
Inspected (signature)	See abou	utríck	Print:										