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

Date: 09/03/2021		21	Time in: 3:15	Time out: 3:56	License/Permit # FS 8305					Beverage Risk Category LOW Page 1 of 2	Page <u>1</u> of <u>2</u>				
Purpose of Inspection: 1-Routine 2-Follow Up					Up 3-0	3-Complaint 4-Investigation					1	5-CO/Construction 6-Other TOTAL/SCOR	RE		
					Contact/ Webb	ontact/Owner Name: ebb						* Number of Repeat Violations: ✓ Number of Violations COS:	<u> </u>		
Phy I-30	I-30 Spider-Ma				'est control : oider-Man ye		H Na	lood		Gı Na		Follow-up: Yes V No Pics 9/91/A	1		
Mari	C k th	Compl e appi	iano opri	e S	tatus: Out = not in co	omphanee	n compliance item	NO = no Mark ✓ in						plicable COS = corrected on site R = repeat violation W-Watcl	h
					Prie	ority Items (3	3 Points) vi	olations Req						ive Action not to exceed 3 days	
O U	N O A O Time and Temperature for Food Safety			R	1	Compliance Status		C	Employee Health						
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature					T			S	12. Management, food employees and conditional employees;					
	2 Dropp Cold Helding town partons (4197/4597)					~				knowledge, responsibilities, and reporting					
•	2. Proper Cold Holding temperature(41°F/ 45°l Good		1°F/ 45°F)			~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Poster / policy					
	3. Proper Hot Holding temperature(135°F)		5°F)							Preventing Contamination by Hands					
	Proper cooking time and temperature					/	1			14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)			F 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 Health Control; procedures &		ocedures & r	records						Gloves Highly Susceptible Populations					
					•	1.0					,			16. Pasteurized foods used; prohibited food not offered	
						pproved Source		ad:a						Pasteurized eggs used when required	
•	7. Food and ice obtained from a good condition, safe, and unadul destruction Ben e Keith		ınd unadulterated		od III						Chemicals				
					8. Food Received at pr Check temp	coper temperature	re			/	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
H					•	n from Contami	ination			/	· 			18. Toxic substances properly identified, stored and used	
Π.	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting				Water/ Plumbing										
H					10. Food contact surfa	ces and Returnab	bles ; Cleaned	d and		T				19. Water from approved source; Plumbing installed; proper	
3		Sanitized at 100 ppm/temperature See 11. Proper disposition of returned, previously served or				•			- 1	backflow device City approved 20. Approved Sewage/Wastewater Disposal System, proper					
	•				reconditioned Disco					•	,			disposal	
			_		D.	iority Founds	4° T4		_	-4:	n		~		_
0	ı	N I	v I	сΙ	Pr	lority Founda	ation Item							rective Action within 10 days	R
	I N		4	C O S	Demonstratio	n of Knowledge	e/ Personnel	R	1		N O	N A	Cor O S	Food Temperature Control/ Identification	R
U			4	o		on of Knowledge	e/ Personnel	vledge,	1	O I U N	N	N	C O		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Ashley Sturges	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: ma bucks	Physical A	ddress:	City/State: Rockwall	License/Permit # 8305						
		1	TEMPERATURE OBS	ERVATIONS							
Item/Loc	ation	Temp F	Item/Location	Temp F Iter	m/Location	Temp 1					
Cold to	op unit		Wif	4							
	Yogurt	38/39									
	nipped cream	42									
	es for reference										
	cream freezer										
2 doo	r cooler under sink	34/39									
•	oright cooler	34/35									
Fru	it whole / milk	34/36	GERMATIONS AND SOR	NECESIA CENONIC							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORI		TO THE CONDITIONS OPE	FRVED AND					
Number	NOTED BELOW: temps in F	TADLISTIME	IVI HAS BEEN WADE, TOUR.	TENTION IS DIRECTED	- TO THE CONDITIONS OBSI	ERVED AND					
	Hot water in restrooms	s 134 F									
42	Clean spills in cold top	unit that	have spilled from top	down							
42	Gaskets are sticky too		•								
42	Clean under racks and		shelf liner								
	Running dipperwell for										
	gloves used to touch r	•									
	Towels under dry decl		· · · · · · · · · · · · · · · · · · ·	rDav							
10	Sanitizer in buckets no										
42/45	General cleaning / und			•							
12, 10	Ice made in ice bags a	the ice unit									
45											
10	Small amount of slime	on deflector panel of ice machine									
32 TimeTo plan replacing shelving where badly rusted etc / up front under counter and also											
45											
37	Minor cleaning inside Time to defrost freeze										
	New handles have be										
	Note to watch storage	of wiping	cloths dry that are u	sed for spills							
	<u> </u>	· · · · ·	,	'							
Received (signature)	See abov	/e	Print:		Title: Person In Charg	ge/ Owner					
Inspected	l by:		Print:								
(signature)		utríck	RS		Samples: Y N	# collected					