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:			Time in: Time out: License/Permi									Est. Type	Risk Category	_ 1	2		
	5/2				1 1	12:39	Fs 90								i Med	Page 1 of	
	urpo stabli				tion: 1-Routine ne:	2-Follow Up Co	3-Compla		4-]	Inves	tiga	tion		5-CO/Construction * Number of Repeat Viole	6-Other ations:	TOTAL/SCO	RE
G	reei	n Ba	asil	Ca		Fu		1	~-					✓ Number of Violations (COS:	10/90/	/Δ
	hysic dge r		ddre	ss:			ew contract		Hoo 05/0					e trap : 11 1000 LES	Follow-up: Yes No	10/30/	
М					Status: Out = not in corpoints in the OUT box for	mpliance IN = in complete item	liance N	$\mathbf{O} = \text{not } \mathbf{c}$							site $\mathbf{R} = \text{repeat vio}$ ark an \mathbf{X} in appropriat		ch
					•				re Im	ımedi	ate (Corr	ecti	ive Action not to exceed 3 da		C DOX TOT K	
O U		iance N O	Stat N A	C O	Time and Tem	perature for Food S	afety	R	O U		N	N	C O	E	lawaa Haalth		R
T		U	A	s	(F = de 1. Proper cooling time a	egrees Fahrenheit)			T	N	-		s	12. Management, food emplo	ovees and conditional	employees:	
		/			1. Froper cooming time a	and temperature				/				knowledge, responsibilities, a		emproyees,	
	/				2. Proper Cold Holding See 27	temperature(41°F/ 45	5°F)			/				13. Proper use of restriction a eyes, nose, and mouth	and exclusion; No dis	scharge from	
	/				3. Proper Hot Holding to See attached	emperature(135°F)		+						Policy Preventing Co	ontamination by Han	nds	
		✓			4. Proper cooking time a					✓				14. Hands cleaned and prope			
		. /			5. Proper reheating proc	cedure for hot holding	(165°F in 2							15. No bare hand contact with			
		•			Hours)	14.0 . 1 . 1	0 1							alternate method properly fol Glove	llowed (APPROVED) Y _. .N)	
	'				6. Time as a Public Hea Using for sushi rice	ith Control; procedure	es & records	Ш							ceptible Populations		
					Арр	proved Source				/				16. Pasteurized foods used; p Pasteurized eggs used when r Cooked		iered	
					7. Food and ice obtained good condition, safe, an	d unadulterated; paras									NI.		
					destruction Wismett	tac								C	Chemicals		
	/				8. Food Received at pro	pper temperature								17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
						e			14					Water only 18. Toxic substances properly	y identified, stored an	nd used	
					9. Food Separated & pro	from Contamination otected, prevented dur			W					Diluted sanitizer bucke			
M	/				preparation, storage, dis Watch in wic much better	splay, and tasting								Wate	er/ Plumbing		
	/				10. Food contact surface Sanitized at 100		Cleaned and			/			i	19. Water from approved sou backflow device City approved	rce; Plumbing install	led; proper	
		/			11. Proper disposition or reconditioned No re	of returned, previously	served or			~				20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
							Items (2 Po	ints) vi	iolati	ions I	Requ	uire (Cor	rective Action within 10 day	?S		
O U		N O	N A	C 0	Prio			oints) vi	O U	I		N A	C O		re Control/ Identific	cation	R
O U T	N	N O	N A		Prio	ority Foundation of Knowledge/ Persesent, demonstration of	onnel of knowledge,		O U T	I	N	N A	C	Food Temperatur	re Control/ Identific	equate to	R
	N	N O	N A	О	Price Demonstration 21. Person in charge pre	ority Foundation of Knowledge/ Persesent, demonstration of tified Food Manager (onnel of knowledge, (CFM)		0 U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and	re Control/ Identific sed; Equipment Ade re Upright cooled disposition	equate to r for salads	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager (nauthorized persons/ p	onnel of knowledge, (CFM) personnel		O U T	I N	N	N A	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur	re Control/ Identific sed; Equipment Ade re Upright cooled disposition ot used within 24 hr	equate to r for salads rs after prep etc	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Record	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager (nauthorized persons/ p rdkeeping and Food Labeling	onnel of knowledge, (CFM) oersonnel Package		0 U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs no	re Control/ Identific sed; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat	equate to r for salads rs after prep etc	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager (nauthorized persons/ p rdkeeping and Food Labeling	onnel of knowledge, (CFM) oersonnel Package		0 U T	I N	N	N A	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, Thermal test strips	re Control/ Identificated; Equipment Ade re Upright cooled disposition of used within 24 hracurate, and calibrate lial thermo	equate to r for salads rs after prep etc ted; Chemical/	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction): Packaged	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager (nauthorized persons/ p rdkeeping and Food Labeling ravailable; adequate p railable (shellstock tag	onnel of knowledge, (CFM) oersonnel Package oressure, safe		0 U T	I N	N	N A	C O	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, Thermal test strips Using digital and d	re Control/ Identifices sed; Equipment Adere Upright cooled disposition of used within 24 hraccurate, and calibrate lial thermot, Prerequisite for O	equate to r for salads rs after prep etc ted; Chemical/	
	N	N O	N A	О	Price Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance w	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager of nauthorized persons/ pr rdkeeping and Food Labeling r available; adequate pr railable (shellstock tag Food labeled with Approved Proce	onnel of knowledge, (CFM) oersonnel Package oressure, safe gs; parasite		0 U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, and the Temperature test strips Using digital and description Permit Requirement 30. Food Establishment Permit Posted Utensils, Equi	re Control/ Identifices sed; Equipment Ade re Upright cooled disposition of used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s	equate to r for salads rs after prep etc ted; Chemical/ peration sign posted)	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance w 25. Compliance with Va HACCP plan; Variance	ority Foundation of Knowledge/ Pers esent, demonstration of tiffied Food Manager of nauthorized persons/ p rdkeeping and Food Labeling ravailable; adequate p railable (shellstock tag Food labeled with Approved Proce ariance, Specialized P obtained for specialized P	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures frocess, and		0 U T	I N	N	N A	C O	Food Temperatur 27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, Thermal test strips Using digital and d Permit Requirement 30. Food Establishment Per Posted Utensils, Equ 31. Adequate handwashing fa supplied, used	re Control/ Identifices sed; Equipment Ade re Upright cooled disposition of used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s	equate to r for salads rs after prep etc ted; Chemical/ peration sign posted)	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	esent, demonstration of the tified Food Manager	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures frocess, and		0 U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs now 29. Thermometers provided, and the Temperature of Temperat	re Control/ Identifices sed; Equipment Adere Upright cooled disposition of used within 24 hraccurate, and calibrate lial thermo t, Prerequisite for Ormit (Current/ insp supplement, and Vendinacilities: Accessible a	r for salads rs after prep etc ted; Chemical/ peration sign posted) ng und properly	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma	ority Foundation of Knowledge/ Pers esent, demonstration of tiffied Food Manager of nauthorized persons/ p rdkeeping and Food Labeling ravailable; adequate p railable (shellstock tag Food labeled with Approved Proce ariance, Specialized P obtained for specialized P	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures frocess, and		0 U T	I N	N	N A	C O	Food Temperature 27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs not some services. Thermometers provided, and the strips Using digital and done Permit Requirement 30. Food Establishment Per Posted Utensils, Equivalent and Country of the supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and use	re Control/ Identifice sed; Equipment Ade re Upright coole I disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s hipment, and Vendin acilities: Accessible a act surfaces cleanable sed	equate to r for salads rs after prep etc ted; Chemical/ peration sign posted) ng und properly e, properly	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume	esent, demonstration of tified Food Manager of the tified Food Manager of t	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures frocess, and ged as		2 W	I N	N	N A	C O	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, of Thermal test strips Using digital and do Permit Requirement 30. Food Establishment Per Posted Utensils, Equ 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; i	re Control/ Identifices sed; Equipment Adere Upright cooled disposition of used within 24 hracurate, and calibrate lial thermot, Prerequisite for Ormit (Current/ insp supplement, and Vendinacilities: Accessible and act surfaces cleanable sed daddress whe installed, maintained,	equate to r for salads rs after prep etc ted; Chemical/ reperation sign posted) rg ag and properly e, properly ere needed	
	N	N O	N A	О	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory	esent, demonstration of tified Food Manager of the tified Food Manager of t	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite dures frocess, and ged as under cooked flergen Label er menus	R	2 W		NOO	N A		27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, of Thermal test strips Using digital and do Permit Requirement 30. Food Establishment Per Posted Utensils, Equ 31. Adequate handwashing for supplied, used Equipped 32. Food and Non-food Contradesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; i Service sink or curb cleaning Using three compartr	re Control/ Identifices sed; Equipment Adere Upright cooled disposition of used within 24 hracurate, and calibrate lial thermo to the present of the property	r for salads rs after prep etc ted; Chemical/ peration sign posted) g und properly e, properly ere needed used/	
			N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory Core Items (1 Poin Consumer	esent, demonstration of tified Food Manager of tified Food Manager of the t	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures process, and ged ged ged ged ged ged ged ged ger gen gen ged	R	2 W	I N V V V V V V V V V V V V V V V V V V	N O Ceee	N A	Da _C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, Thermal test strips Using digital and designed Permit Requirement 30. Food Establishment Per Posted Utensils, Equu 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, Whice	re Control/ Identifices ded; Equipment Adere Upright cooled disposition of used within 24 hracurate, and calibrate lial thermo t, Prerequisite for Ormit (Current/ insp supprent, and Vendinacilities: Accessible a distalled, maintained, facility provided ment sink - using the electric control of the control	r for salads rs after prep etc ted; Chemical/ peration sign posted) g und properly e, properly ere needed used/	
				OS	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consumer foods (Disclosure/Remi Consumer advisory Core Items (1 Poin Prevention of Consumer Consum	esent, demonstration of tified Food Manager of the tified Food Manager of t	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite dures frocess, and ged as under cooked flergen Label er menus ire Corrective	R Action	QU T 2 W	I N V V V V V V V V V V V V V V V V V V	N O	N A	Day	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, and Thermal test strips Using digital and done Permit Requirement 30. Food Establishment Per Posted Utensils, Equal 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contradesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; i Service sink or curb cleaning Using three compartrys or Next Inspection, Whice Food	re Control/ Identification sed; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s act surfaces cleanable act surfaces cleanable act daddress whe installed, maintained, facility provided ment sink - using chever Comes First Identification	r for salads rs after prep etc ted; Chemical/ peration sign posted) g und properly e, properly ere needed used/	
OUU			N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Record 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory) Core Items (1 Poin Prevention of 34. No Evidence of Inse animals Keep door cle	exity Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager of mauthorized persons/ pr rdkeeping and Food Labeling ravailable; adequate pr railable (shellstock tag Food labeled with Approved Proce ariance, Specialized Pr obtained for specialized anufacturer instruction sumer Advisories; raw or under/Buffet Plate)/ Al online and on pap atty Violations Requirect of Food Contamination, rod osed - tight fitting	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures process, and ged liergen Label er menus ire Corrective ion	R Action	2 W 2 Not 0 U	I N V V V V V V V V V V V V V V V V V V	N O Ceee	N A	Dag C o	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, Thermal test strips Using digital and designed Permit Requirement 30. Food Establishment Per Posted Utensils, Equu 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, Whice	re Control/ Identification sed; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s act surfaces cleanable act surfaces cleanable act daddress whe installed, maintained, facility provided ment sink - using chever Comes First Identification	r for salads rs after prep etc ted; Chemical/ peration sign posted) g und properly e, properly ere needed used/	
OUU			N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Keep door classing See Various See Various See Various See Various	extended of the second of the	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures process, and ged liergen Label er menus ire Corrective ion	R Action	2 W 2 Not 0 U	I N V V V V V V V V V V V V V V V V V V	N O Ceee	N A	Dag C o	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, Thermal test strips Using digital and designed Permit Requirement 30. Food Establishment Per Posted Utensils, Equu 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, Whice Food 41. Original container labeling	re Control/ Identificated; Equipment Adere Upright cooled disposition of used within 24 hraccurate, and calibrated lial thermo t, Prerequisite for Ormit (Current/ insp statement, and Vendin acilities: Accessible a distributed disposition of the cooled	r for salads rs after prep etc ted; Chemical/ peration sign posted) g und properly e, properly ere needed used/	
OUU			N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Keep door cld 35. Personal Cleanlines See Various 36. Wiping Cloths; prop In buckets	esent, demonstration of tified Food Manager of tified Food Manager of the tified Food Manager of Food Manager of Food Contamination of Food Contamination of Food Contamination of the tified Food Manager of Manager	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures process, and ged liergen Label er menus ire Corrective ion	R Action	2 W 1	to Ex	N O Ceee	N A	Dag C o	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, and Thermal test strips Using digital and done Permit Requirement 30. Food Establishment Per Posted Utensils, Equation 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; i Service sink or curb cleaning Using three compartreys or Next Inspection, Whice Food 41. Original container labeling Physical Physical Action 1982. Non-Food Contact surfaces attached	re Control/ Identification sed; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s dipment, and Vendin accilities: Accessible a act surfaces cleanable act surfaces cleanable distalled, maintained, facility provided ment sink - using chever Comes First Identification g (Bulk Food) ical Facilities res clean	equate to r for salads rs after prep etc ted; Chemical/ peration sign posted) ng und properly e, properly ere needed used/ g disposable	
OUU	V V		N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged Per Order Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory Core Items (1 Poin Prevention of 35. Personal Cleanlines See Various 36. Wiping Cloths; prop In buckets 37. Environmental conta Watch opportunit	esent, demonstration of tified Food Manager of the tified Food Manager of t	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures process, and ged liergen Label er menus ire Corrective ion lent/other	R Action R	2	to Ex	N O Ceee	N A	Dag C o	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Reminder to date all Tcs no 29. Thermometers provided, Thermal test strips Using digital and designed Permit Requirement 30. Food Establishment Per Posted Utensils, Equation 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Conta designed, constructed, and us Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, White Food 41. Original container labeling Physical Physic	re Control/ Identification sed; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s dipment, and Vendin acilities: Accessible a act surfaces cleanable act daddress whe installed, maintained, facility provided ment sink - using chever Comes First Identification g (Bulk Food) ical Facilities res clean lighting; designated a	equate to r for salads rs after prep etc ted; Chemical/ reperation sign posted) rg reperation sign posted) rg reperation sign posted) rg reperation rep	
O U T 1 1	V V		N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged Per Order Conformance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory Core Items (1 Poin Prevention of 35. Personal Cleanlines; See Various 36. Wiping Cloths; prop In buckets 37. Environmental contains and performental contains	esent, demonstration of tified Food Manager of the tified Food Manager of t	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures process, and ged liergen Label er menus ire Corrective ion lent/other	R Action R	2 W 1	to Ex	N O Ceee	N A	Dag C o	27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, Thermal test strips Using digital and description Permit Requirement 30. Food Establishment Per Posted Utensils, Eque 31. Adequate handwashing fast supplied, used Equipped 32. Food and Non-food Conta designed, constructed, and us Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, White Physical Adequate ventilation and Watch 44. Original container labeling 43. Adequate ventilation and Watch 44. Garbage and Refuse prop Watch around dump	re Control/ Identificated and control and	r for salads rs after prep etc ted; Chemical/ peration sign posted) gund properly ere needed used/ g disposable areas used ies maintained e container	
O U T 1 1	V V		N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Recon 23. Hot and Cold Water Yes 24. Required records av destruction): Packaged I Per Order Conformance w 25. Compliance with Va HACCP plan; Variance processing methods; ma Cons 26. Posting of Consume foods (Disclosure/Remi Consumer advisory Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Keep door cld 35. Personal Cleanlines See Various 36. Wiping Cloths; profin buckets 37. Environmental conta Watch opportunit 38. Approved thawing a Cooler Prope	esent, demonstration of tified Food Manager of the tified Food Manager of Food Manager of Food Contamination of the tified Food Manager of the tified Food M	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite rocess, and ged as under cooked flergen Label er menus ire Corrective ion flent/other obacco use	R Action R	2 W	to Ex	N O Ceee	N A	Dag C o	27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, and Thermal test strips Using digital and described Permit Requirement 30. Food Establishment Per Posted Utensils, Equal 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, Whice Food 41. Original container labeling 42. Non-Food Contact surfaces attached 43. Adequate ventilation and Watch 44. Garbage and Refuse prop Watch around dump 45. Physical facilities installe See	re Control/ Identification ged; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s dipment, and Vendin accilities: Accessible a act surfaces cleanable act surfaces cleanable distalled, maintained, if acility provided ment sinch - using chever Comes First Identification g (Bulk Food) ical Facilities res clean lighting; designated a perly disposed; faciliti ster and grease ded, maintained, and clean	equate to r for salads rs after prep etc ted; Chemical/ reperation sign posted) rg und properly ere needed used/ g disposable areas used ies maintained e container lean	
O U T 1 1	V V		N	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Record 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance with Variance processing methods; ma Consumer advisory Core Items (1 Point Prevention of 34. No Evidence of Inseanimals Keep door cld 35. Personal Cleanliness See Various 36. Wiping Cloths; profin buckets 37. Environmental conta Watch opportunit 38. Approved thawing many cooler Prope 39. Utensils, equipment dried, & handled/ In use	ority Foundation of Knowledge/ Pers esent, demonstration of tified Food Manager of mauthorized persons/ p rdkeeping and Food Labeling ravailable; adequate p railable (shellstock tag Food labeled with Approved Proce ariance, Specialized P obtained for specialized P	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite dures frocess, and ged as under cooked flergen Label er menus ire Corrective fon flent/other obacco use in freezer	R Action R	2 Not 0 U T 1 W W	to Ex	N O Ceee	N A	Dag C o	27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, and Temperature 29. Thermometers provided, and Temperature 29. Thermometers provided, and the Temperature 29. Thermometers provided, and the Temperature 30. Food Establishment Per Posted Utensils, Equivalent 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and used Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, White Food 41. Original container labeling Physical Adequate ventilation and Watch 44. Rorbage and Refuse prop Watch around dump 45. Physical facilities; installe See 46. Toilet Facilities; properly	re Control/ Identification ged; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s dipment, and Vendin accilities: Accessible a act surfaces cleanable act surfaces cleanable distalled, maintained, if acility provided ment sinch - using chever Comes First Identification g (Bulk Food) ical Facilities res clean lighting; designated a perly disposed; faciliti ster and grease ded, maintained, and clean	equate to r for salads rs after prep etc ted; Chemical/ reperation sign posted) rg und properly ere needed used/ g disposable areas used ies maintained e container lean	
O U T 1 1 1 1 1 1		N O	N A	O S	Demonstration 21. Person in charge pre and perform duties/ Cer 1 22. Food Handler/ no ur 2 Safe Water, Record 23. Hot and Cold Water Yes 24. Required records av destruction); Packaged I Per Order Conformance with Variance processing methods; material Consumer advisory 26. Posting of Consume foods (Disclosure/Remi Consumer advisory) Core Items (1 Poin Prevention of 34. No Evidence of Inseanimals Keep door classing See Various 36. Wiping Cloths; propin buckets 37. Environmental conta Watch opportunit 38. Approved thawing recorder Prope 39. Utensils, equipment.	esent, demonstration of tified Food Manager of the property of	onnel of knowledge, (CFM) personnel Package oressure, safe gs; parasite edures process, and ged ander cooked flergen Label er menus ire Corrective ion freezer sed, stored, sed erly stored	R Action R	2	to Ex	N O O	M A A A A A A A A A A A A A A A A A A A	Day Coos	27. Proper cooling method us Maintain Product Temperature 28. Proper Date Marking and Reminder to date all Tcs not 29. Thermometers provided, and Thermal test strips Using digital and described Permit Requirement 30. Food Establishment Per Posted Utensils, Equal 31. Adequate handwashing fasupplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us Watch surfaces and 33. Warewashing Facilities; is Service sink or curb cleaning Using three compartrys or Next Inspection, Whice Food 41. Original container labeling 42. Non-Food Contact surfaces attached 43. Adequate ventilation and Watch 44. Garbage and Refuse prop Watch around dump 45. Physical facilities installe See	re Control/ Identification ged; Equipment Ade re Upright cooled disposition ot used within 24 hr accurate, and calibrat lial thermo t, Prerequisite for O rmit (Current/ insp s dipment, and Vendin accilities: Accessible a act surfaces cleanable act surfaces cleanable distalled, maintained, if acility provided ment sinch - using chever Comes First Identification g (Bulk Food) ical Facilities res clean lighting; designated a perly disposed; faciliti ster and grease ded, maintained, and clean	equate to r for salads rs after prep etc ted; Chemical/ reperation sign posted) rg und properly ere needed used/ g disposable areas used ies maintained e container lean	

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Summer Zheng	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: n Basil cafe	Physical A Ridge		City/State: Rockwal	License/Permit # 9339	Page	e <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVAT	_					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location		Temp I		
Susni	display		Two door cooler		Rice		169		
_	Tuna / crab	40/40	Glass front coole	Soup mise	Soup miso 1				
	Drawer Unit		Food just placed into uni	t	Wic				
	Radish	39	Ambient temp	47/49	Chicken ra	W	40		
	Scallop	38	Cold top unit		Butter	41			
Cr	eam cheese	38	Chicken /garlic	39/39	Raw beet	f	35		
	oked salmon	38	Mushroom	39	Cooked chicken		41		
Unae	er cold top sauce		Cooked chicken		Deep freezer	/WIC	-3/-11		
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI NT HAS BEEN MADE. YOUR ATTENT			SERVED A	ND		
Number	NOTED BELOW:								
	Still No dine in / take of								
	Hot water in restrooms	s 124 F							
	Sushi prep -								
35	· ·		e away from anything relate	ed to resta	aurant				
	Changing saran on ba	mboo ev	ery 4 hrs						
	Using log for sushi rice								
	Confirmed parasite de		•						
40 /34			as creates a place for roac	hes to hic	de etc				
42/45	General detailed clear								
	Address wood and she								
W			r 200 / dilute to 100 and co	nfirmed					
40/32	Avoid reuse of plastic								
	Discussed peanuts se	•	· · · · · · · · · · · · · · · · · · ·						
35	•		customers items in coolers						
27	<u> </u>		from glass front cooler and	will addre	ess temp by adjusting				
40/04			sealed and washable						
40/34									
	No more Dishmachine since not using dishes anymore - all is to-go								
25	Still using prerinse are		oo in hook prop						
35	Watch storage of pers Store tenderizer malle		ее ін раск ргер						
39			h eo is loft outside in seel fo	nam contr	pinor for the company t	o niek u			
Better!	·		h so is left outside in seal fo cken and eggs on bottom s			o pick u	h		
ביופו!	All cooked items go be			ויבוו טבבו	uicii iisii law				
42	<u> </u>		eal wooden shelving and Ol	2G Ani7D					
40					non original				
42/45	1 11 5								
72/43			lay with movement of salad	sll To co	lder coolerl. I lee this o	 nel			
Or reacted the cooler issue today with movement of salads!! To colder cooler! Use this one! Received by: Print: Title: Person In Charge/ Owner									
(signature)		/e				-			
Inspected	l by:		Print:						
(signature)	Kelly Kírkþa	utríck	\mathcal{RS}			e.			
	<u> </u>				Samples: Y N	# collect	tea		