Additional followups \$50.00 fee

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/Pe								Food handlers 22 Aprox 2 certs Page 1 of							
	1/16/2024 4:20 5:08 FS 9								ZZ APIOX Z COILS								
Purpose of Inspection: ✓ 1-Routine								4-Investigation				L	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:	RE			
Baylor Scott & white Emergency center Emerus															✓ Number of Violations COS: 3/97//	Δ	
Physical Address: Pest control: 1975 alpha Need info										Hood Grease t Na Need info					trap/ waste on rollow-up. Tes	0,0177	
Mo	elc +1	Com	pliar	nce S	Status: Out = not in co	ompliance IN = in o	complian	nce No) = not						plicable COS = corrected on site R = repeat violation W-Water	ch	
Nia	rk u	ње ар	prop	riate	points in the OUT box for Prio										NA, COS Mark an √in appropriate box for R ive Action not to exceed 3 days		
Compliance Status						R	Compliance Status					R					
Ŭ T	N O A O Time and Temperature for Food Safety						U T	N	Employee Health								
	,	/			1. Proper cooling time and temperature						/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
					2 Proper Cold Holding temperature(41°F/45°F)					-	13. Proper use of restriction and exclusion; No dischar						
	/				2. Proper Cold Holding temperature(41°F/45°F) See						/				eyes, nose, and mouth		
	-		/		3. Proper Hot Holding temperature(135°F) Cook serve									Poster to be posted at all hand sinks Preventing Contamination by Hands			
	\dashv				Cook serve 4. Proper cooking time and temperature			\vdash					+	14. Hands cleaned and properly washed/ Gloves used properly			
					5. Proper reheating pro-	cedure for hot ho	lding (1	65°F in 2			/			-	15. No bare hand contact with ready to eat foods or approved		
	ſ	~			Hours)										alternate method properly followed (APPROVED Y N.)		
	_	/			6. Time as a Public Hea Prep and service only	alth Control; proc	edures	& records							Highly Susceptible Populations		
													Т		16. Pasteurized foods used; prohibited food not offered		
					Ар	proved Source									Pasteurized eggs used when required Precooked		
					7. Food and ice obtaine good condition, safe, ar										a		
	~				destruction Yelloh	,	P								Chemicals		
					8. Food Received at pro	oper temperature								1	17. Food additives; approved and properly stored; Washing Fruits		
					To confirm							•			& Vegetables Packaged		
					Protection	n from Contamir	nation				/				18. Toxic substances properly identified, stored and used		
	~				Food Separated & pr preparation, storage, dis			g food							Water/ Plumbing		
2	7				10. Food contact surfac	ces and Returnabl	es ; Clea	aned and						+	19. Water from approved source; Plumbing installed; proper		
3					Sanitized at 100						'			_	backflow device City approved		
	11. Proper disposition of returned, previously served or reconditioned To discard						/				20. Approved Sewage/Wastewater Disposal System, proper disposal						
						100414											
					Pri	iority Founda	tion It	ems (2 Po	ints) v	riolat	ions I	Regu	ire C	Cori	rective Action within 10 days		
O U	I N	N O	N A	C O					ints) v	O U	I	N	N	Cori C O	rective Action within 10 days Food Temperature Control/ Identification	R	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Independent insp	Print: Christy Spencer	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name: Scott & white Emergency cent	Physical A er 1975 a		City/Stat Rock		License/Permit # Fs 9271	Page <u>2</u> of <u>2</u>						
				OBSERVATIONS									
Item/Loc	ation	Temp F	Item/Location	Tem	p F Item/	Location	Temp I						
Uprigh	nt freezer	-3.5											
11.	oriabt opplar												
U	oright cooler	36											
		OB	SERVATIONS AND	CORRECTIVE AC	TIONS								
Item Number	AN INSPECTION OF YOUR ESTAIN OF BELOW: ALL TEMPS		NT HAS BEEN MADE. YO	OUR ATTENTION IS I	DIRECTED T	O THE CONDITIONS OBSE	RVED AND						
	Hot water at 134												
10/cos		ray bottla	to be below 100Pi	om - rofilled fro	m sink / te	estad to be 100Ppm	/ chock daily						
10/008	Tested at sink to be 4		to be below 100F	Jiii - Tellilea IIO	II SIIIK / U	ested to be 400Fpii	17 CHECK Gally						
			te on hovee / con	tainore									
	AllPrepacked items - ingredients on boxes / containers												
	Precooked Hot items are from yelloh - frozen and reheated to serve / allOther items are in plastic individual containers.												
	No left overs as all individual meals / packaging indicates to near to 60-165 F												
	Hot water at 135 at three comp sink												
	Sanitizer at three comp is hooked up to hot water only therefore will need adhere to poster for testing at 65-75 f												
	Tested at 134 F to be 400 ppm - which is within range to test again at 65-75f												
	Gloves and hair nets on site Dishmachine clean and primed / test strips exp 2025												
	Logs for Dishmachine	•											
	Dishmachine 100 ppr		omp / cooking ten	ір /									
	•		wranned plactic w	/aro									
	Using containers with lids and wrapped plastic ware												
	Personal Packaging not labeled for individual sale - Digital thermo and swab on site												
	<u> </u>			05/2024									
W	Quats test strips over three comp within date exp 05/2024 To clean out three comp sinkmiddle sink before using												
VV	To clean out three comp sink middle sink before using Guidance documents available for each menu item												
	No date marking as all in cooler are individual containers only												
	Food handlers in bind				month -	to address							
			-	y will expire this	5 111011111 -	to address							
	Located 2 manager cert Christy and Rachel Checked Sani at exit at 108f -approx 300 ppm												
W	Employee health policy to be posted at all handsinks												
V V	Employee health policy to be posted at all flatidalities												
	No one working in kitchen at inch												
	No one working in kitchen at insp -												
Received	by:		Print:			Title: Person In Charg	ge/ Owner						
(signature)	See ahov	ve											
Inspected	See aboy Kelly kirkpi		Print:										
(signature)	Kellv kirkni	atríck	\sqrt{RS}										
	γ.					Samples: Y N	# collected						