	Followup Fee of																
	\$50.00 after Retail Food Establishment Inspection Report Image: Constraint of the second																
First Followup First Followup City of Rockwall Allergy policy City of Rockwall First Followup First Foll																	
Date: 2/14/24			24		Time in: 11:30	Time out: 12:45	License/P	ermit # 004552						CPFM 3	Food handlers	Page <u>1</u> of _	2
Pu	rpos	e of	Ins	pec	tion: 🖌 1-Routine	2-Follow Up	3-Compla	int	_	Inves	stiga	atior	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
	tablis ard						act/Owner Mael Weat		.11					XNumber of Repeat Vio ✓ Number of Violations	COS:	10/00	/D
Physical Address: Pest control : 2861 Ridge Rd #101 Rockwall, Tx Orkin 2/14/24							Ho Roadr	od runner 8.	/2023			e trap :/ waste oil Inner 12/6/23	Follow-up: Yes 🖌	12/88/	D		
M					Status: Out = not in cor	mpliance IN = in complia	nce N Mark '	$\mathbf{O} = \text{not}$						pplicable COS = corrected or	$\mathbf{R} = \text{repeat vid}$		ch
Mark the appropriate points in the OUT box for each numbered item Mark '/ a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days Compliance Status Compliance Status																	
O U	U N O A O Time and Temperature for Food Safety				ety	R	O U	I N	N O	N A	C O	Emj	ployee Health		R		
Т	T S			S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				Т			s 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					t
					2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restriction		charge from	-
	~				See		,			~				eyes, nose, and mouth		enange nom	
	~				3. Proper Hot Holding to See	-								Preventing Co	ontamination by Har	ıds	
					4. Proper cooking time a					~				14. Hands cleaned and prop	-		
		~			5. Proper reheating proc Hours)	edure for hot holding (1	.65°F in 2			~				15. No bare hand contact with alternate method properly for			
					6. Time as a Public Health Control; procedures & records					<u> </u>				Highly Sus			
					Approved Source					~				16. Pasteurized foods used; p Pasteurized eggs used when N/a	fered		
	~					ed from approved source; Food in nd unadulterated; parasite					1			(
	~				8. Food Received at pro	per temperature								17. Food additives; approved & Vegetables	l and properly stored;	Washing Fruits	Г
					Ŭ	from Contamination				~				18. Toxic substances properl	y identified, stored ar	nd used	+
	~				9. Food Separated & pro preparation, storage, dis		g food			<u> -</u>				Wat	er/ Plumbing		
	~				10. Food contact surface Sanitized at 200		aned and							19. Water from approved sou backflow device	urce; Plumbing install	ed; proper	t
	11 Proper disposition of returned previously served or										City approved 20. Approved Sewage/Waste disposal	ewater Disposal Syste	m, proper				
	reconditioned Discard				intal	ui a lat	V	Dog		Car	rective Action within 10 day						
0 U	0 I N N C U N O A O			C O		of Knowledge/ Person		R	U U	Ι	N O	N A	C 01		vs ure Control/ Identific	ation	R
Т				S	21. Person in charge pre and perform duties/ Cert	esent, demonstration of l	knowledge,		Т				S	27. Proper cooling method u			t
					3 22. Food Handler/ no un	Ū (Maintain Product Temperatu 28. Proper Date Marking and			-
					4		2					29. Thermometers provided,	•	ted; Chemical/	+		
					Safe Water, Recor			~				Thermal test strips Thermapen and st	rips current				
	~				23. Hot and Cold Water 120, good press 24. Required records av	sure				, <u>, ,</u>				Permit Requiremen	· -	-	
	~				destruction); Packaged I		parasite		W					30. Food Establishment Pe Posted and expi	-		
						vith Approved Procedu ariance Specialized Pro								Utensils, Eq 31. Adequate handwashing f	upment, and Vendir	0	
3				~	HACCP plan; Variance processing methods; ma	obtained for specialized				~				supplied, used Equipped			
					Cons	sumer Advisory			2					32. Food and Non-food Cont designed, constructed, and u		e, properly	*
	~				26. Posting of Consume foods (Disclosure/Remin On nenu	inder/Buffet Plate)/ Alle	rgen Label			~				33. Warewashing Facilities; Service sink or curb cleaning Dishwasher con	g facility provided		
O U	I N		N A	C O		nt) <i>Violations Require</i>		Action R	n Not O U	Ι	xcee N O	ed 90 N A	0 Da C 0	ys or Next Inspection , Whit	<u>chever Comes First</u> Identification		R
Т	IN	0	A	s	34. No Evidence of Inse			_	T		0	A	s	41.Original container labelin			-
1					animals 35. Personal Cleanliness	s/eating, drinking or tob	acco use	★		~				-	sical Facilities		
	- -				36. Wiping Cloths; prop Stored in soluti	perly used and stored		$\left \right $	1					42. Non-Food Contact surface			*
1	-				37. Environmental conta			★	\vdash	~				43. Adequate ventilation and	l lighting; designated	areas used	\uparrow
	~	╡			38. Approved thawing n Refrigerator	nethod				~				44. Garbage and Refuse prop	perly disposed; facilit	es maintained	+
						er Use of Utensils			1					45. Physical facilities installe			★
	~				39. Utensils, equipment, dried, & handled/ In use	, & linens; properly used e utensils; properly used	d, stored, l			~				46. Toilet Facilities; properly Equipped and c		d, and clean	
1	╡				40. Single-service & sin and used	igle-use articles; proper	y stored	*			~			47. Other Violations			+
											•			N/A			\bot

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Received by: Candice Snook	Print: Candice Snook	Title: Person In Charge/ Owner
Inspected by: (signature) Richard Hill	Print: Richard Hill	Business Email:

Form EH-06 (Revised 09-2015)

	nent Name: ded Monkey	Physical A 2861	Ridge Rd #101	ity/State: Rockwa		<u>2</u> of <u>2</u>					
Itom/I og	ation	Tomp	TEMPERATURE OBSERVAT Item/Location	1	Itom/I continu	Tomp					
Item/Loca		Temp		Temp	Item/Location	Temp					
30001	fridge back	40	Par cooked wings	40	Fire/ sweet	135/138					
	fridge dry storage	36	Prep cooler		Line prep cooler						
Chix	/burger patties	36/36	Mushrooms	39	Pico/slice tom	36/37					
Re	efried beans	37	Egg wash	39	Mozz/pizza sauce	36/38					
C	Queso/pico	36/37	Below		Ham/beef	37/38					
Ja	ager freezer	8.4	Chix breast	38	Below						
Glas	ss prep cooler	39	Chix strip	38	Egg roll/chix	34/37					
Mi	ni corn dogs	39	Hot holding		Lettuce	39					
T.		OB	SERVATIONS AND CORRECTIV	E ACTION	NS						
Item Number	AN INSI LETION OF FOOR ESTABLISHMENT HAS BEEN MADE. FOOR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
	Restrooms equipped t	emp grea	ater than 104								
	Hand sink equipped g	reater that	an 100 except sink across fro	om dry s	torage						
3 comp sink not set up, 120, using quat sani 200ppm test strips current											
	Dishwasher confirmed 100ppm, test strips cirrent										
34	Fruit flies observed by	dishwas	her, front hand sink, dry stor	age and	bar						
32	Time to sand or replace		•								
	Great practice to hand moms to drip dry!										
40	Cleaners stored above paper towels, chemical should be stored low and paper towels should be protected										
	Or stored high in dry storage / same with napkins										
28	Observed food labels older than 6 days for beef crumble, wing sauce discarded										
37											
25cos		ed after opening									
10/15	Hot holding queso 141, refried beans 147, chili 151, marinara 150										
42/45 45											
40	General detail cleaning under line prep cooler WIC amb 34, slice cheese 40, whole tomatoe, 36, cut lettuce 38										
	WIC amb 34, slice cheese 40, whole tomatoe, 36, cut lettuce 38 WIC keg cooler amb 38										
	Digital thermapen onsite, gloves										
45	Kitchen ceiling vents need to be cleaned										
	Bar										
	Hand sink equipped greater than 104										
	Dishwasher confirmed 100ppm										
	Bottle beer cooler 39, glass chiller 28, bottle beer cooler 38, bottle beer chest 41, glass chiller 16										
	Using draft plugs and	-		-							
	Frozen margarita machine cleaned weekly										
Received	by:		Print:		Title: Person In Charge/ Owner						
(signature)	See abov	'e	See abo	ove							
Inspected (signature)		$\subset \tau$	T Richard	Hill							
١	(Revised 09-2015)	<u>ما ک</u>		1 1111	Samples: Y N # collected	ed					