Followup Fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

7/10/24		Ļ	Time in: <b>8:00</b>	Time out: <b>8:49</b>		FS-9							CPFM <b>1</b>	Food handlers	Page 1	of <u>2</u>		
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain		int	4-Investigation			ation	1 [	5-CO/Construction 6-Other		TOTAL/SCORE								
					ne: Plus		Conta Himn	ct/Owner N nat	Vame:						Number of Repeat V Number of Violation	iolations: 2 ns COS:	11/0	0 /D
Physical Address: 996 E I30 Rockwall, Tx  Compliance Status:  Pest control: T-Rex Pest 1/23/24 biw  Out = not in compliance IN = in compliance					eekly						e trap :/ waste oil	Follow-up: Yes No	11/8	9/0				
Ma					Status: Out = not in co points in the OUT box for	mpliance IN = in c	complian em	ce Mark '		= not observed $NA$ = not applicable $COS$ = corrected on site $R$ = repeat vio a checkmark in appropriate box for $IN$ , $NO$ , $NA$ , $COS$ Mark an $X$ in appropriate						olation W=	Watch	
			e Sta							iire Ii		diate	Cor	recti	ve Action not to exceed 3			
O U	I I N	N O	N A	C		nperature for Fo		ty	R	U	I	N	N A	C O	E	mployee Health		R
T		. /		S	1. Proper cooling time a	•	ι)			Т				S	12. Management, food em knowledge, responsibilitie		employees;	
		•			2. Proper Cold Holding	temperature(41°)	F/ 45°F)				~				13. Proper use of restriction		charge from	
	<b>/</b>				See	,	-,,				~				eyes, nose, and mouth		8	
3					3. Proper Hot Holding t See		F)									Contamination by Har		
		<b>/</b>			4. Proper cooking time		11: /1				/				14. Hands cleaned and pr			7
		~			5. Proper reheating prod Hours)	cedure for not not	iaing (16	55°F IN 2			~				15. No bare hand contact valternate method properly Gloves			_)
	<b>/</b>				6. Time as a Public Hea	alth Control; proce	edures	& records								usceptible Populations		
					Ap	proved Source					16. Pasteurized foods used; prohibited food not of Pasteurized eggs used when required				fered			
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite												Eggs					
	~				destruction US Foo	ods	Parasite									Chemicals		
	~				8. Food Received at pro Checking	oper temperature					/				17. Food additives; approv	ved and properly stored;	Washing Fru	uits
					,	n from Contamin	nation				~				Water  18. Toxic substances prop Stored low	erly identified, stored ar	nd used	
	~				9. Food Separated & pr preparation, storage, dis			food								ater/ Plumbing		
3					10. Food contact surfact Sanitized at			ned and			~			- 1	19. Water from approved backflow device City Approved			
					11. Proper disposition of reconditioned Disc	of returned, previo	ously ser	rved or			/				20. Approved Sewage/Wadisposal	stewater Disposal Syste	m, proper	
	V				D19C	alu					1				F			
								ems (2 Po							rective Action within 10 c	lays		
O U T	I N	N O	N A	C O S	Pri		tion Ite		ints)	viola OUT	I N	Req N O	vuire N A	Cor.	rective Action within 10 d	days ature Control/ Identific	cation	R
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## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

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	ment Name: <b>Western Plus</b>	Physical Ac 996 E		City/State: Rockwal	I. Tx	License/Permit # FS-9083	Page	<u>2</u> of <u>2</u>				
Book	***************************************	000 E	TEMPERATURE OBSERVA		.,	1.0.000						
Item/Loc	eation	Temp	Item/Location	Temp	Item/Loca	tion		Temp				
Coole	r 	34	Refrigerator	40	Chest freezer htt			4				
	Eggs	95	Eggs thawing	38	Upright freezer htt			13				
S	ausage link	98	Milk	40								
			Hot holding									
	HB egg	39	Potatoes	140								
Yogu	irt, cream cheese		Sausage link	143								
	Butter	40	Eggs	138								
		0.5	CERTATIONS AND CORRECT	VE ACETOS	IC							
Item	AN INSPECTION OF YOUR ES		SERVATIONS AND CORRECTI NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSER	VED AN	ND				
Number	NOTED BELOW. all temperatures are taken in r											
	Restrooms equipped temp greater than											
40	Hand Sink equipped temp greater than 100											
10	3comp sink partially set up, 117, showed how to set up using chlorine w/test strips. Quat sani ran out early this am											
	Breakfast served 6:30-9:30 daily											
	Discard waffle mix daily at close of breakfast 9:30am											
	Buffet sign requiring new plate for each visit											
42	Hot foods discarded at 9:30a, no leftovers  Minor cleaning in upper cabinet above 3 comp sink, food crumbs observed											
36	•			crumos oc	servea							
37	Time to defrost chest f	etup sani bucket with towel 100ppm rost chest freezer										
	Using digital thermo and gloves											
3cos												
	to hot holding, heating to 165 in oven again then move to hot holding											
	Buffet foods are received frozen and fully cooked, reheated onsite according to directions and hot held at 135											
	Market center foods are all commercially prepackaged and all have manufacturers labels on back											
47/39	71 1 0											
	Towels are stored in upper cabinet											
Received (signature)		⁄e	See ab	ove		Title: Person In Charge/	Owner					
Inspected (signature)	d ly:		Print:									
\	6 (Revised 09-2015)	ST	Richard	וווH ג		Samples: Y N #	t collecte	ed				