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

	ate: 7/2	5/2) ()	22	Time in: 8:33	Time out: 9:29		License/Pe								Food handle	Food managers	Page 1 of	2
					tion: 1-Routine	2-Follow Up		3-Complai		_	Inve	stias	ation	r	5-CO/Cons		6-Other	TOTAL/SCO	RE
E	tabli	shme	nt l	Vam	ie:	Î	Contac	t/Owner N			11110	ou.g.			* Number o	f Repeat Viol	ations:	TOTTL/SCO.	···
		Vest			lus		Himm			Нос	od		G	rease	e trap//waste oil	of Violations	Follow-up: Yes	7/93/	4
I-3		ıı Au	uic	33.		To pr	ovide			Na	ou			prov			No _		
М					tatus: Out = not in co points in the OUT box for	ompliance IN = in co	ompliance m	e NO Mark X	not o						plicable COS		site R = repeat views		ch
		· ··FF	г			ority Items (3 P				re Im	nmed	iate	Cor	recti					
О	Î		N	C	Time and Ten	nperature for Foo	nd Safety	7	R	О		N	N	C					R
U T	N	0	A	o S	(F = d)	egrees Fahrenheit)				U T	N	0	A	O S		•	oloyee Health		
					1. Proper cooling time a	and temperature					/				Managemen knowledge, rest		oyees and conditional and reporting	l employees;	
					2. Proper Cold Holding	temperature(41°F	7/45°F)								13. Proper use of	of restriction a	and exclusion; No dis	scharge from	+
	/				· · · · · · · · · · · · · · · · · · ·	, _I	,				~				eyes, nose, and Posted at h	mouth	,		
3					3. Proper Hot Holding t Buffet items to reheated	temperature(135°F) to 165 or discardi	r) ing as tpl	hc									ntamination by Ha	nds	
Ě		/			4. Proper cooking time To confirm	and temperature	3 1	-			✓				14. Hands clear	ned and prope	erly washed/ Gloves	used properly	
					5. Proper reheating prod		ling (165	5°F in 2				_					h ready to eat foods		+
						in buffet is less t						/			alternate method	d properly fol	lowed (APPROVEI	O YN)	
w					6. Time as a Public Hea	alth Control; proce	dures &	records								Highly Sus	ceptible Populations	S	
																	orohibited food not of	fered	
					-	proved Source									Pasteurized egg All precook		required		
					7. Food and ice obtaine good condition, safe, ar	nd unadulterated; p	ource; Foarasite	ood in									Yl ! 1 .		
					destruction Comme	ercial										,	Chemicals		
	. /				8. Food Received at pro										17. Food additiv & Vegetables	ves; approved	and properly stored;	Washing Fruits	
L					To always che	ck temps							V		Water if v				
						n from Contamina					/				18. Toxic substa	ances properl	y identified, stored a	nd used	
	~				Food Separated & pr preparation, storage, dis		during f	food								Wat	er/ Plumbing		
	~				10. Food contact surfac Sanitized at <u>200</u>		s ; Clean	ed and			/			+	19. Water from backflow device City appr	e	rce; Plumbing instal	led; proper	
		/			11. Proper disposition of reconditioned Disc	of returned, previous	usly serv	red or			/				20. Approved S disposal	ewage/Waste	water Disposal Syste	em, proper	
			_			ority Foundati	ion Ite	ms (2 Poi	ints) v	iolat	ions	Req	uire	Cor	rective Action w	vithin 10 day	?S		
O U	I N	N O	N A	C O	Demonstration	n of Knowledge/ F	Personne	el	R	O U		N O	N A	C O	Food	l Temperatu	re Control/ Identifi	cation	R
?				S	21. Person in charge pro and perform duties/ Cer	rtified Food Manag	ger (CFN			Т	/			S	27. Proper cooli		sed; Equipment Ade	equate to	Г
	/				One to be on. Sit	te at all times nauthorized person	ns/ perso	nnel		w		/			28. Proper Date	Marking and		te mark	1
			ı		Safe Water, Reco	rdkeeping and Fo	ood Pack	kage			/				29. Thermometer Thermal test str	ers provided, rips	accurate, and calibra	ted; Chemical/	
	1				23. Hot and Cold Water	r available; adequa	ate pressi	ure, safe									t, Prerequisite for C	Operation	
					24. Required records av	vailable (shellstock	tags; pa	arasite								•	rmit (Current/ insp s	•	
	~				destruction); Packaged Commercially	Food labeled y package	d				•				Posted				
	1				Conformance v 25. Compliance with V	with Approved Pr						1					ipment, and Vendinacilities: Accessible	0	
		·	/		HACCP plan; Variance processing methods; ma	obtained for spec	ialized	ss, and			•				supplied, used Equipped		actitues. Accessible a	and property	
					Cons	sumer Advisory				_				\neg	32. Food and No		act surfaces cleanabl	e, properly	1
										2					See attac	ched			
	/				26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Plate)	/ Allerge	en Label			/				Service sink or	curb cleaning	installed, maintained facility provided	, used/	
Н					Beget sign posted :/ Core Items (1 Point				Action	Not	to E	vaac	od 00) Da	Set up a		_		
0	I		N	С				orrective	R	О	I	N	N	С	ys or wext inspe				R
T U	N	0	A	o s	34. No Evidence of Inse	of Food Contamin		other		T T	N	0	A	o s	41.Original con		Identification g (Bulk Food)		
					animals							~			41.Original con	tamer labelin	g (Duik FOOd)		
	/				35. Personal Cleanlines Store persona	ai items iov	v in c	co use cooler								Phys	ical Facilities		
	1				36. Wiping Cloths; proj Using in three	perly used and stor	red			1				T	42. Non-Food C See	Contact surfac	es clean		
1					37. Environmental cont	tamination					/					entilation and	lighting; designated	areas used	
					TIME TO DETROE	st freezer													
	•				38. Approved thawing in	st freezer					·			1	44. Garbage and	l Refuse prop	erly disposed; facilit	ies maintained	
-	'				38. Approved thawing In cooler	of freezer method					~				45. Physical fac	ilities installe	ed, maintained, and c	lean	$\frac{1}{1}$
	'				38. Approved thawing in cooler Prope	method er Use of Utensils		stored.		w	'				45. Physical fac Watch areas	ilities installe s under ec	d, maintained, and c	lean Ills etc	
	<u>'</u>				38. Approved thawing in Cooler Proposition 39. Utensils, equipment dried, & handled/ In us	method er Use of Utensils t, & linens; properse utensils; properl	ly used,	stored,		W	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				45. Physical fac Watch areas	ilities installes under ec	ed, maintained, and c	lean Ills etc	
	'				38. Approved thawing in cooler Propo	method er Use of Utensils t, & linens; properl se utensils; properl age	ly used, y used			w	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				45. Physical fac Watch area: 46. Toilet Facili	ilities installes under ectities; properly	d, maintained, and c	lean Ills etc	

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

42 Minor cleaning inside cabinets and inside cooler Cos Need to move thermo in small cooler to front of unit W Items for buffet are "cooked" and to be held at 135/ also using tphc as all are discarded at 3 hrs or less / cooking f temp required for to the New pancake unit using water and powder - manuf instructions 75 F Keeping pastries covered to protect 42 Need to clean and organize drawer Discussed cooking items to require temps before hot holding g or before tphc time starts 37 Time to defrost freezer Watching area in back storage to keep separated from Maint items and chemicals etc To confirm initial cooking temp before placing into hot holding - thermo on site Received by: Print: Title: Person In Charge/	Page <u>2</u> of <u>2</u>												
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Eggs cooked in pan on oven 149 Hot holding uniTs Upright cooler Potatoes /gravy Canned gravy 40 Eggs 130 Butter 41 Gravy 140 Buffet cooler 37 Potatoes 130 Butter 41 Deep freezer -8 Upright freezer -11 ***Deep freezer -11 ***Deep freezer -8 ***Deep freezer -11 ***Deep freezer -8 ***Deep freezer -11 ***Deep freezer -	Temp 1												
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