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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate:) 	/2N	22	Time in: 7:26	Time out:	FO 0000								
					tion: 1-Routine	8:53 1 3 9085 For daty For daty									
Es	stabli	ishn	nent	Nan	ne: Contact/Owner Name: * Number of Repeat Violations:										
		_	ster Addre		lus		Himmat control:	I	Но	od		G	rance	Number of Violations COS: trap: Follow-up: Yes \(\begin{align*} \frac{10}{90} \end{align*}	4
1-3		ai F	addre			To pro	ovide		Na	ou			prov	5 trup .	
M					Status: Out = not in co e points in the OUT box for	mpliance IN = in co	ompliance N n Mark	$\mathbf{O} = \text{not } \mathbf{O}$	bser	ved	NA	\ = n	ot ap	plicable $COS = corrected on site Mark an Mar$	1
								_	_					ive Action not to exceed 3 days	
О	Î	N		С	Time and Ten	perature for Foo	od Safetv	R	О		N	N	С		R
U T	N	0	A	o s	(F = d)	egrees Fahrenheit)			U T	N	О	A	o s	Employee Health	
		/			1. Proper cooling time a	ERS				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41°F	7/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	
	/									/				eyes, nose, and mouth Poster by hand sink	
W					Proper Hot Holding to Sandwiches used within	temperature(135°F 4 hrs per owner	7)							Preventing Contamination by Hands	
		/			4. Proper cooking time	and temperature				/				14. Hands cleaned and properly washed/ Gloves used properly	
		_	,		5. Proper reheating prod	cedure for hot hold	ling (165°F in 2							15. No bare hand contact with ready to eat foods or approved	_
		V			Hours)					V				alternate method properly followed (APPROVED Y N.) Gloves	
W					6. Time as a Public Hea Need to document daily	alth Control; proce items discarded /	dures & records sandwiches							Highly Susceptible Populations	
					An	proved Source				/				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
		1		ı										Precooked	
	/				Food and ice obtaine good condition, safe, ar	nd unadulterated; p	ource; rood in parasite							Chemicals	
					destruction Comme										
	/				8. Food Received at pro	oper temperature				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
														Water only 18. Toxic substances properly identified, stored and used	
		ı		I		from Contamina				•				Watch	
	/				9. Food Separated & pr preparation, storage, dis		during 100d							Water/ Plumbing	
W	/				10. Food contact surfact Sanitized at _200_	es and Returnables ppm/temperature	s; Cleaned and Set up sanitizer		W	~			-	19. Water from approved source; Plumbing installed; proper backflow device City approved	
-		. /			11. Proper disposition of reconditioned	-	usly served or			/				20. Approved Sewage/Wastewater Disposal System, proper disposal	
		V			INO re	eturns				•				disposai	
					INO I	eturns ority Foundati	ion Items (2 Po	oints) vi	iolat	ions	Req	uire	Cor	rective Action within 10 days	
O U	I N	N O	N A	COO	Pri			oints) vi	O U		Req N O	uire N A	C 0		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Himmat	Print:	Title: Person In Charge/ Owner OWNEr
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

_	New code req	uires	food handlers cer	t withi	n 30 d	lays of hire				
	ment Name: Western	Physical A	ddress:	City/State: Rockwal	I	License/Permit # FS 9083	Page <u>2</u> of <u>2</u>			
2001		1 00	TEMPERATURE OBSERVA		•					
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Loca	tion	Temp I			
Uprigh	nt cooler		Hot food unit							
	Butter	41	Sandwiches							
	Cheese	40	Upper row	98/122						
Glass	front cooler ambient	39	Lower row	135/135						
	Butter	43	Deep freezer	-12						
	Yogurt	42	•							
	<u> </u>									
		OP	SERVATIONS AND CORRECT	IVE ACTION	NS					
Item			NT HAS BEEN MADE. YOUR ATTEN			HE CONDITIONS OBSE	RVED AND			
Number	NOTED BELOW:									
31		d sink to	store dirty dishes from the	e buffet - h	and sink	sink no must sta	ay accessible			
Cos	Hot water 110 F plus	inen to	set up when kitchen is in o	noration o	nd prop	is ongoing				
35	•	•	to be store low and away	•			ringee			
39	· · ·		liminate use of cloth items as lin							
32			ashable and nonabsorbent o se							
32	If liner is needed to be			alling arry ex	poseu wc	od to render it so w	ould be needed			
Cos	Need to set up Sani bu		<u> </u>							
W	•		e in the warmest location and bo	th are nositio	ned in the	rear and should be i	n front(warmoet)			
VV			is placed a wood possible	•						
	All items are wrapped			0.000 00.		ion manto go oa				
Tphc	• • • • • • • • • • • • • • • • • • • •		er level are not holding temp	os —- thes	e should	not be reused for	r the next day			
'			and should be discarded a							
40	Also need to avoid reu					•				
39	Time to discard old scr									
32	Time to discard old pla	stic hot f	ood pans and replace with	new! Bad	dly coate	ed, cracked etc				
	Sink sanitizer 200 ppm confirmed with test strips - must have test strips available to use									
W										
	Digital thermo on site .	Shall	provide swabs for cleaning	g stem						
?	Reminder that a manager	should be	on site when food area is in o	peration and	l all emplo	yees assisting sho	uld be handlers			
	Storage room:									
37	Again to keep food rela	ated item	s separated from Maint ite	ms such a	ıs joint c	ompound etc				
	All foods are in wrapped containers but contamination of outside could be possible									
37	The state of the s									
42	Clean inside upright fre									
	Need to be able to pro	vide ingr	redients by request for all	tems - lab	el from l	oox should have	these			
W	W If using tphc for sandwiches need documentation! Or written company policy to discard hot sandwiches daily									
Received (signature)	by:		Print:		, 	Title: Person In Charg				
	See abov	<u>'e</u>								
Inspected (signature)		tríck	Print:			Samples: Y N	# collected			
	6 (Revised 09-2015)		ı			-umpros. 1 11	concetou			