	y u	ir	e d		of \$50.00 is fter 1st	Retail]	Food Est: City of				In	spe	ecti	ion Report	 First aid Allergy po Vomit clea Employee 	olicy/trainir In up	ng
	Date: Time in: Time out: License/Period 01/30/2023 8:55 10:39 FS 90													Food handler		Page <u>1</u> of <u>1</u>	2
Pu	Purpose of Inspection: 1 -Routine 2-Follow Up 3-Complai						aint 🗌		Inve	stig	atior	n	5-CO/Construction	6-Other	TOTAL/SCO	RE	
	tabli st v					-	Contact/Owner	Name:						 ★ Number of Repeat Viola ✓ Number of Violations C 			
Ph	ysica	al Ao	ddre	ss:		Pest co	ontrol :		Но	od				e trap/ waste oil:	Follow-up: Yes	10/90/	A
996	i I 30				tatus: Out = not in com	$\frac{1-REX}{IN} = in \text{ com}$	01/17-2023	$\mathbf{O} = \mathrm{not}$	Na	ved	N	Na		plicable COS = corrected on	No \overrightarrow{P} Pics	lation W-Watc	-h
Ma					points in the OUT box for early a second sec	ach numbered item	Mark	🗸 in ap	pprop	riate	box f	or IN	N, NC		rk an 🗸 in appropria		
	mpli				Priori	ity Items (5 Pol	ints) violation	Ĺ	C	ompl	iance	e Sta	tus	we Action not to exceed 5 da	ys		
O U T	U N O A O The and remperature for Food Safety					R	O U T	Ν	N O) A	C O S	Employee Health			R		
	1. Proper cooling time and temperature				\square						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						
	2. Proper Cold Holding temperature(41°F/45°F)						+	_	•				Poster at hand sink 13. Proper use of restriction a		charge from	-	
w	~				Yogurt until borderline using 6					~				eyes, nose, and mouth		enange nom	
w	~				3. Proper Hot Holding ter Using 6	mperature(135°F)				<u> </u>				Preventing Con	ntamination by Han	ıds	
w	4. Proper cooking time and temperature To confirm with your thermometer before placing				+		~				14. Hands cleaned and prope	rly washed/ Gloves u	sed properly	Γ			
					5. Proper reheating proce Hours)	dure for hot holdin	g (165°F in 2							15. No bare hand contact with alternate method properly following the second se			1
		•			,	th Control: procedu	uras & racords							Gloves		1	
	~				6. Time as a Public Healt Al Tcs cold and hot are dis	scarded daily	ites & records			1		-		Highly Susc 16. Pasteurized foods used; pu	eptible Populations	Saura d	
					Аррг	roved Source				~				Pasteurized eggs used when r Precooked or paste	equired	lereu	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial				T.						C						
	./				8. Food Received at prop	ber temperature		+						17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	Γ
					To always chec	K				•				Water 18. Toxic substances properly	identified stored an	ducod	_
	Protection from Contamination						~				Low	identified, stored an					
	 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting 					Water/ Plumbing				r/ Plumbing							
3				~	10. Food contact surfaces Sanitized at <u>100</u> pp	pm/temperature Co	os to 200ppm			~				19. Water from approved sour backflow device City approved	-		
		~			11. Proper disposition of reconditioned Disca	arded				~				20. Approved Sewage/Wastev disposal		m, proper	
0 U	I	N O	N	C				R R	0	Ι	Req N O	Ν	С	rective Action within 10 day.			R
T	N	0	A	O S	21. Person in charge pres	of Knowledge/ Per			U T		0	Α	O S	•	e Control/ Identific		_
	~				and perform duties/ Certi 1	,	0,			~				27. Proper cooling method us Maintain Product Temperatur		quate to	
	~				22. Food Handler/ no una 1	authorized persons/	personnel	+		~				28. Proper Date Marking and If not using next day	disposition		1
					Safe Water, Record	dkeeping and Foo	d Package		2	1				29. Thermometers provided, a Thermal test strips	accurate, and calibrat	ed; Chemical/	
	_				23. Hot and Cold Water a	Labeling	processo cofo		2					Test strips out of da	ate		
	~				23. Required records avail					1				Permit Requirement 30. Food Establishment Per	· •		
	~				destruction); Packaged Fo					~				Posted	ipment, and Vendin		
					25. Compliance with Var HACCP plan; Variance o	riance, Specialized	Process, and							31. Adequate handwashing fa supplied, used	<u> </u>	0	Γ
			~		processing methods; man					~				Equipped			
					Consu	ımer Advisory								32. Food and Non-food Conta		, properly	
	_				26 Destine (Com	A.1.:			W					designed, constructed, and use Watch pans and s	urfaces and	etc see 47	_
	~				26. Posting of Consumer foods (Disclosure/Remine Plate sign posted / ing	der/Buffet Plate)/ A	Allergen Label			~				33. Warewashing Facilities; in Service sink or curb cleaning Set up and COS	facility provided	used/	
			_			9		e Action	ı Not	t to E	Excee	ed 90) Da	ys or Next Inspection , Whic			4
O U T	I N	N O	N A	C O S	Prevention of	f Food Contamina	tion	R	O U T	Ν	N O	N A	C O S	Food	Identification		R
1	IN			3	24 N E 11 64	et contamination, re	odent/other		1		~		0	41.Original container labeling	g (Bulk Food)		
										<u> </u>	<u> </u>		L				
	~ ~ ~				animals		tobacco use							Physi	cal Facilities		
	~				animals 35. Personal Cleanliness/ Stored low an 36. Wiping Cloths; prope	/eating, drinking or 10 away erly used and stored	tobacco use		1					42. Non-Food Contact surface	es clean	er and fragger	
1	~				animals 35. Personal Cleanliness/ Stored Iow an 36. Wiping Cloths; prope Using sink sanit	Veating, drinking or 10 away erly used and stored tizer	tobacco use		1	~				42. Non-Food Contact surface To clean inside oven and 43. Adequate ventilation and	es clean drawers and coo		
1	~				animals 35. Personal Cleanliness/ Stored Iow an 36. Wiping Cloths; prope Using Sink sanit 37. Environmental contar See attached	/eating, drinking or D away erly used and stored tizer mination	tobacco use		1	v				42. Non-Food Contact surface To clean inside oven and	es clean drawers and coo lighting; designated a	areas used	
1	~				animals 35. Personal Cleanliness/ Stored Iow an 36. Wiping Cloths; prope Using sink sanit 37. Environmental contar See attached 38. Approved thawing me Cooler	Veating, drinking or DC AWAY orly used and stored tizer mination tethod	tobacco use			レ レ レ				 42. Non-Food Contact surface To clean inside oven and 43. Adequate ventilation and Watch inside cabinets 44. Garbage and Refuse properties 45. Physical facilities installee 	es clean drawers and coo lighting; designated a erly disposed; faciliti	areas used es maintained	
1	~				animals 35. Personal Cleanliness/ Stored Iow an 36. Wiping Cloths; prope Using sink sanit 37. Environmental contar See attached 38. Approved thawing me Cooler	Veating, drinking or DC AWAY erly used and stored tizer mination withod Use of Utensils & linens; properly	l used, stored,		1	レ レ レ レ				 42. Non-Food Contact surface To clean inside oven and 43. Adequate ventilation and Watch inside cabinets 44. Garbage and Refuse properties 	es clean drawers and coo lighting; designated a erly disposed; faciliti d, maintained, and cl <u>con</u> structed, supplied	areas used es maintained ean	
	~				animals 35. Personal Cleanliness/ Stored Iow an 36. Wiping Cloths; prope Using sink sanit 37. Environmental contar See attached 38. Approved thawing me Cooler Proper 39. Utensils, equipment, of 29. Utensils, equipment, of 20. State St	Veating, drinking or C AWAY erly used and stored tizer mination tethod Use of Utensils & linens; properly utensils; properly gle-use articles; pro	l used, stored, used			シンシーン				 42. Non-Food Contact surface To clean inside oven and 43. Adequate ventilation and Watch inside cabinets 44. Garbage and Refuse property 45. Physical facilities installe Wall behind table 46. Toilet Facilities; properly 	es clean drawers and coo lighting; designated a erly disposed; faciliti d, maintained, and cle constructed, supplied Ded	areas used es maintained ean I, and clean	

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Retail Food Establishment Inspection Report

City of Rockwall

(Printed) Fernando Yanez	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: Western Plus	Physical A 996 -	-30	City/State: Rockwal		ge <u>2</u> of <u>2</u>				
Item/Loc:	ation	<u>Temp F</u>	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Location	Temp F				
	potatoes in pans in kitchen	<u>129</u>	Buffet temps		Freezer in storage roon					
C	ooked eggs	112	Potatoes	146	Chest freezer	6.7				
	ked sausage	116	Eggs and sausage			0.7				
	¥	110	-	122						
	oright cooler	40	Gravy	122						
	eam cheese	40	Yogurt unit	45						
E	gg product	40	Yogurt	45						
			Cream cheese	43						
Item	AN INSPECTION OF VOUR ES		SERVATIONS AND CORRECT		VS CTED TO THE CONDITIONS OBSERVED	ND				
Number	NOTED BELOW: All temps F		INT HAS BEEN MADE. YOUK AITEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND				
101	Hot water at 110 in kite			<i>c</i>	L 000 40					
10/cos 45		-			each 200 ppm - 10 pumps tota					
45 Tphc					paint to sheet rock to full heigh n 4 hrs in dangerzone after heating f					
29	Test strips out of date	•			14 ms in dangeizone alter heating i	or the day				
	Using digital thermo		•							
40	Avoid using card board boxes to store pans and etc inside									
42	Need to clean inside oven									
47	Need to repair door on upright cooler in kitchen - inside part is cracked									
W	All cooked eggs and sausage and potatoes will be discarded today at end of meal									
W	Buffet 6:30 - 9:30 am -3 hrs cooking Tcs foods at 5:30 therefore discarded by 9/30									
W	Turned gravy up to keep higher as not at temp BUT using tphc and discarding at 4 hrs									
	Advised to keep all at 135 f using oven and also keep serving equipment up to hold these temps									
14/	Using tphc as well and discarding all Tcs foods daily after meal 4 hrs									
W	Small cooler is holding higher temps therefor all Tcs are to be discarded daily confirmed with food handler									
	May hold over the margarine - reserve Flushing out juice dispenser daily									
	Not using cold creamer									
42	Need to clean inside drawers where needed in dining and also in kitchen									
	Pancake mix in machine indicates to use RT water									
	Reminder that cabinet interiors are dark and hard to see to clean - doing good job									
	New plate sign posted									
37	Time to defrost freezer									
37	Reminder to keep any and all non food items separated in dry storage									
	All Tes het foods are precooked when receiving with exception of exampled ergs									
	All Tcs hot foods are precooked when receiving with exception of scrambled eggs									
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Own	er				
(signature) See above Print: (signature) Kelly kirkpatrick RS Samples: Y N # collected										