Followup City of Rockwall Vomit clean up Employee health											Allergy policy/trainin	g					
	Date: Time in: Time out: License/Pe 07/24/2023 8:59 10:30 FS 90											Food handlers Food managers 1 1 Page $\underline{1}$ of $\underline{2}$	_				
Pur	pose	of I	nspe	ction: 🖌 1-Routine	2-Follow Up	3-Compla		4-]	Inve	stiga	ntior	1 [5-CO/Construction 6-Other TOTAL/SCOR	E			
Esta Bes		nmen este				Contact/Owner I immat	Name:						* Number of Repeat Violations: ✓ Number of Violations COS:				
Phys 996 B		Add	ress:			ontrol : biweekly		Hoc Na	od		Gi Na		se trap//waste oil Follow-up: Yes 8/92/A	١			
	С	ompli		Status: Out = not in co	$\frac{1}{1}$ = in compliance	pliance N	$\mathbf{O} = \text{not of}$						pplicable COS = corrected on site R = repeat violation W- Watch	1			
Mark	the	appro	opriate	e points in the OUT box for Price				-				-	NA, COS Mark an X in appropriate box for R tive Action not to exceed 3 days				
0	Compliance Status Time and Temperature for Eacd Safety 0 I N N C						R	0		Ν	Ν	С		R			
U T	N (O A	O S	(F = degrees Fahrenheit) 1. Proper cooling time and temperature				U T	N	0	A	O S	Employee Health 12. Management, food employees and conditional employees;				
	V			1. Froper cooling time and temperature					~				knowledge, responsibilities, and reporting				
w				2. Proper Cold Holding temperature(41°F/45°F) Borderline cooler					~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted in kitchen				
ŀ	/	3. Proper Hot Holding temperature(135°F) Using tphc										Preventing Contamination by Hands					
	4. Proper cooking time and temperature						~				14. Hands cleaned and properly washed/ Gloves used properly Gloves						
	L	/		5. Proper reheating procedure for hot holding (165°F in 2 Hours) To cooked to temp on packaging					~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N_{e})				
L	/			6. Time as a Public He 6:30-9:30	alth Control; procedu	ires & records					<u> </u>		Highly Susceptible Populations				
	Approved Source							~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
·	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Commercial										Chemicals						
L				8. Food Received at pr To check	oper temperature				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables				
			_		n from Contaminati	on			~				Water 18. Toxic substances properly identified, stored and used				
l	9. Food Separated			9. Food Separated & pr	d & protected, prevented during food ge, display, and tasting				•				Watch storage Water/ Plumbing				
L				10. Food contact surface Sanitized at 200		Cleaned and			~				19. Water from approved source; Plumbing installed; proper backflow device				
	L	/		11. Proper disposition reconditioned	of returned, previous	ly served or			~			ĺ	City approved 20. Approved Sewage/Wastewater Disposal System, proper disposal				
\vdash	-	-	-	Pri	iority Foundatio	n Items (2 Po	oints) vi	olati	ions	Req	uire	Cor	prrective Action within 10 days				
U		N N O A		Demonstratio	n of Knowledge/ Pe	rsonnel	R	O U	I N	N O	N A	C O		R			
Т			S	21. Person in charge pr and perform duties/ Ce 1				т W				S	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Not cooling customer food				
L	/			22. Food Handler/ no u	inauthorized persons.	personnel		W					28. Proper Date Marking and disposition To date if not using after opening package within 24 hrs				
				Safe Water, Reco	ordkeeping and Foo Labeling	d Package			~				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips				
	/		Τ	23. Hot and Cold Wate 110 over	er available; adequate	pressure, safe							White digital / test strips on site Permit Requirement, Prerequisite for Operation				
ľ	/			24. Required records a destruction); Packaged Commercial		ags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted				
			 	Conformance	with Approved Pro								Utensils, Equipment, and Vending				
		r		25. Compliance with V HACCP plan; Variance processing methods; m	e obtained for special	lized			~				31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped				
				Con	sumer Advisory			2					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See				
ŀ				26. Posting of Consum foods (Disclosure/Rem New plate posting a	ninder/Buffet Plate)/	Allergen Label			~				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Provided				
0		N N	C	Core Items (1 Poin	nt) Violations Req	uire Corrective	Action	Not 0	to E	xcee N	ed 90 N) Da C	ays or Next Inspection , Whichever Comes First	R			
		O A		Prevention 34. No Evidence of Ins	of Food Contamina			U T	N	0	A	o s					
┝		+	-	animals 35. Personal Cleanlines	ss/eating, drinking or	tobacco use	+	\vdash		~							
			-	Store personal it 36. Wiping Cloths; pro	ems Away from	customers	+	-					Physical Facilities 42. Non-Food Contact surfaces clean				
┛			-	Discussed 37. Environmental con			+	1	. /				See 43. Adequate ventilation and lighting; designated areas used				
		+	_	Defrost			+	\square					44. Garbage and Refuse properly disposed; facilities maintained				
				38. Approved thawing Pull					~				45. Physical facilities installed, maintained, and clean				
4				Prop 39. Utensils, equipmen dried, & handled/ In u				1	~				See 46. Toilet Facilities; properly constructed, supplied, and clean				
1				40. Single-service & si					•				Equipped 47. Other Violations				
L				and used		Porty stored		1									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (Printed / covid Adriana Olmos	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 E		City/State: Rockwal		ge <u>2</u> of <u>2</u>				
		TEMPERATURE OBSERVA		TIONS						
Item/Loca		<u>Temp F</u>	Item/Location	<u>Temp F</u>	Item/Location	<u>Temp F</u>				
Uprigh	t cooler	31	Buffet		Deep freezer	-7.1				
	Butter	42	Glass front coole	r 39	Upright freezer	11				
	Gravy	42	Butter	41						
Persor	nal Hot foods in pans		Hot holding water	r 140						
Sausa	ige / eggs/ potatoes	88/89/90	Potatoes /	135						
Place	d into unit at 8:30		Eggs/ sausage	135/128						
Gra	avy 41 at exit		Gravy	155						
Using	self contained oven									
		OB	SERVATIONS AND CORRECTIV	VE ACTION	18					
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND									
	Hot water 110 in kitchen									
39 /32	2 To toss old scrub brushes behind three comp sink									
	Set up sanitizer for tables at insp 200 ppm									
32/45										
32/45	5 Not washable with exposed sheet rock									
45	Also need to dust wall behind prep table									
32	Also time to seal wood cabinets and address peeling paint									
42/47	<u> </u>									
	Clean cotton towels used for tables are stored in cabinet									
W	-				er To avoid quats binding with cotte	on towels				
47 /39	P Cloth towels must be trimmed to avoid using fraying cloths									
	Hot pans of sausage, potatoes and eggs were placed into upright cooler and temps of product were 88/ hot foods will heat this unit									
	These pans should be placed into all freezer to cool aggressively- these pans are for staff for lunch									
47	No left overs are served to customers									
47	•		cooler in the kitchento a		•					
	All hot foods on buffet that are remaining after meal are discarded - no left overs served									
	Advised to increase temps of water under pans to keep hot food hotBUT using tphc and discarding at 4 hrs									
	Must verify that foods are being cooked to correct temp at 6 am when placing into hot holding									
	Dark interiors make it difficult to see to clean Making waffle mix daily made after buffet the day before it is served - placed into cooler for next day and then									
	Placed into unit with frozen ice packs on each side to keep cold / this is only keeping it at 55 F sooo tphc is required									
42	Minor cleaning needed inside cabinets									
37	Again watch storing food in work room as it appears to be becoming excessively dirty _ best to move foods to another location									
37	Time to defrost freezer deep freezer									
W	Avoid over stocking freezers too									
45	Need to clean under plastic trays under food I									
W	Avoid use of residential food containers etc									
	All snacks are commercially packaged / buffet foods are received precooked and frozen and reheated to serve									
Received (signature)	See abov	'e	Print:		Title: Person In Charge/ Own	er				
Inspected (signature)	by: Kelly kirkpo	ıtríck	Print:							
Form FU 06					Samples: Y N # collect	cted				