Followup Ci							City of	Establishment Inspection Report								าg		
	Date: Time in: Time out: License/Pe 05/24/2021 10:41 12:03 FS 89													Full Risk Category Page 1 of			2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai Establishment Name: Contact/Owner N							4	Inve	estig	atio	n	5-CO/Construct * Number of Rep		6-Other	TOTAL/SCO	RE	
В	Bin 303 Matt Physical Address: Pest control :							Но	od		6	range	✓ Number of Viol e trap :	olations	COS: Follow-up: Yes 🖌	10/90/	/A	
	Olive street Envirotech						Perl	Hood Perkins		Sen		o teddy	No Pics					
N					points in the OUT box for	each numbered item	Mark		propr	iate t	oox fo	or IN	, NO,	pplicable COS = corr , NA, COS	М	ark an 🗸 in appropria	lation W-Wate ate box for R	ch
C		Priority Items (3 Points) violations					Î	C	omp	lianc	e Sta	itus	ive Action not to exce	eed 3 d	ays		R	
U U T		\mathbf{N} \mathbf{O} \mathbf{A} \mathbf{O} \mathbf{S} $(\mathbf{F} = \text{degrees Fahrenheit})$				R	O U T	Ν	N O	N A	C O S	Employee Health						
		1. Proper cooling time and temperature							~	•			12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
w	V				2. Proper Cold Holding temperature(41°F/ 45°F) See					~	•			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
	-	3. Proper Hot Holding temperature(135°F)					+		-		<u> </u>		Screening at an	de				
_		4. Proper cooking time and temperature							Preventing Contamination by Hand							-		
-		5. Proper reheating procedure for hot holding (165°F in 2					-					15. No bare hand con		+				
		Hours) 6. Time as a Public Health Control; procedures & records								•			alternate method prop Gloves used	I				
	• 6. Time as a Public Health Control; procedures & records Prep only -										Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offer					fered		
	1	Approved Source							~	Pasteurized eggs used when required Cooking								
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben e Keith																
	~				8. Food Received at pro					~	•			& Vegetables	pproved	d and properly stored;	Washing Fruits	
					-	n from Contamination	n		-	~	,				proper	ly identified, stored an	d used	+
	~	9. Food Separated & protected, prevented during food						<u> </u>		<u> </u>	I	Watch use						
	~	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature					3					19. Water from approved source; Plumbing installed; proper backflow device Referring to plumber inspector						
		11. Proper disposition of returned, previously served or reconditioned Discarded							•		20. Approved Sewage/Wastewater Disposal System, proper disposal Watch/ grease trap info sent to							
0	I	N O	N	C				oints) v R	0	I	s Req N O		С	rrective Action within	•	·		R
U T		0	A	O S	21. Person in charge pre	n of Knowledge/ Pers			U T		0	A	O S		•	ire Control/ Identific		_
	~				and perform duties/ Cer 4	0	. ,							Maintain Product Ter	mperatu		quate to	
	~				22. Food Handler/ no un All employees other	nauthorized persons/ p than manager s	bersonnel			~	•			28. Proper Date Mark Good	e			
					Safe Water, Recor	rdkeeping and Food Labeling	Package			~	•			Thermal test strips	ovided,	accurate, and calibrat	ed; Chemical/	
	~				23. Hot and Cold Water Yes		-							-	iiremen	it, Prerequisite for O	peration	
			~		24. Required records av destruction); Packaged I		s; parasite			~	,			30. Food Establishm Posted	nent Pe	ermit (Current/ insp s	ign posted)	
	1 T			1		with Approved Proce				I						uipment, and Vendin		
			~		25. Compliance with Va HACCP plan; Variance processing methods; ma No specialized	e obtained for specializ anufacturer instruction	red			~	•			supplied, used	U	acilities: Accessible a d when open		
	<u> </u>	L				sumer Advisory			2					32. Food and Non-foo designed, constructed See		tact surfaces cleanable sed	e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi Positing on menu					~	•			33. Warewashing Fac Service sink or curb of Clean aroun	cleaning	installed, maintained, g facility provided	used/	_
	I	N	- N	C	Core Items (1 Poin	nt) Violations Requ	ire Corrective	Action	n Not		Exce	ed 9 N	0 Da			chever Comes First		R
O U T	N	0		C O S		of Food Contaminati		ĸ	U T	N	0	A				Identification		K
1					34. No Evidence of Inse animals Flies to addre	ess dumpster area					~			41.Original container	r labelin	ng (Bulk Food)		
	~				35. Personal Cleanliness36. Wiping Cloths; prop	0	obacco use							42 New East C	v	sical Facilities		
	~				10 /11				1					42. Non-Food Contac				_
<u> </u>					37. Environmental conta Watch conden 38. Approved thawing n	nsation in free	ezers		V					Watch where kn	nives a	l lighting; designated a are used perly disposed; faciliti		+
		~							V	۱ 		-	$\left \right $	See and addre	<u>ess / é</u>	ed, maintained, and cl		+
L					Prope 39. Utensils, equipment	er Use of Utensils t, & linens; properly us	sed, stored.		1	-		-	$\left \right $	•		y constructed, supplied		-
1					dried, & handled/ In use See attached 40. Single-service & sin	se utensils; properly us	sed		1						losin	g door in em		-
					and used													

Retail Food Establishment Inspection Report

Retail Food Establis	shment Inspec
Dark ceiling and walls make it	of Rockwall
hard to see to clean in expo area!	Of NOCKWall
	D. L. J

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Received			urcu:	Print:		Title: Person In	Title: Person In Charge/ Owner				
(signature)			•								
(signature)	^{1 by:} Kelly Kírkpatría	ck RS		Print:	Business Email:	Business Email:					
Form EH-06	5 (Revised 09-2015)		Avoio	d reuse of	ng contai	g containers for					
non original											
	ment Name:	Physical A	ddress:	Ci	ity/State:		License/Permit # Page of _				
Bin 3	03	Olive			Rockwal		FS 8945				
TEMPERATURE OBSERVATIONS Item/Location Temp F Item/Location Temp F											
Wic 33/3			Upright	freezer	-11						
	Chasse			_							
	Cheese			nd	-8						
	Raw meat	41	Cold to	p empty	38						
	Pasta	41	Cold	top 2	33						
	Macaroni	41		•							
Chi	icken cooked	41									
	ce baked pot	41									
	OBSERVATIONS AND CORRECTIVE ACTIONS										
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND										
!!	Need to address dumpster and area around it - major fly issue										
	To discuss what smoker is being used for outside will need SOPS air approved to do so on a regular basis										
	Reminder to not wash mats in parking lot										
	Hot water 112 / throug	ghout									
42/45	General detailed clear	ning in kit	chen under be	ehind around e	tc						
	Soap and towels will be provided at all hand sinks prior to starting										
32	Address rusty shelvin	g where r	needed								
W	Wic ambient temp is 3	80's / BUT	product is ba	rely 41 consist	tently!!!'	Is defrost I	asting too lor	ig etc?			
	Defrost should never	place food	ds close to the	e danger zone	- to add	lress ASAP					
42/32	Clean shelving in wic	and addre	ess rusty shelv	ving f							
32	Replace plastic conta	iners whe	re needed								
39	Condensation in uprig		•	•							
W	Always store can oper			•	0	Ŭ					
	Sent pic to city hall regarding hose attachment at three comp sink / using for Dishmachine filtered etc										
	Dish machine 100 ppr										
19	Plumbing -need air ga	•	•		jap - apj	proved as is	s by building i	nspect	ions		
45	Make needed repairs			•							
32	Time to sand or replace			-							
42/45	General cleaning behi			• • •							
32	Watch storage of bow			invent where p	ossible						
32	Time to also replace s	•									
42/39	Flies in kitchen / clean and protect entrances										
42/39	O Clean out mop sink and watch storage of hose next to clean cloths and replace brooms where needed etc Repair hole in wall in employee restroom and door to be self closing										
39	Ice scoop in ice machine to store handle out / clean around ice machine and keep an eye on filter on compressor over ice machine										
39	Add panel to soda station/ reminder that shelving should be 6 inches from floor										
19											
42/45											
Received (signature)	by:		Print:		-	tle: Person In Char	-				
(signature)	See abov	/e									
Inspected	See abov ^{1by:} Kelly Kírkpa	-	Print:								
(signature)	Kelly Kírkpa	atríck	\mathcal{RS}			C.	mples: Y N	# collect	ed		
L						54	r 1	concet			