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

11	ate:	9/2	02	20	Time in: 9:35	Time out: 10:47		e/Permit #						Est. Type	Risk Category Med	Page 1 of _	2
					tion: 1-Routine	2-Follow Up	3-Com			-Inve	stiga	ation	1	5-CO/Construction	6-Other	TOTAL/SCO	RE
Es		shmer					Contact/Own	er Name:						* Number of Repeat Viol ✓ Number of Violations			
		al Add	dres	ss:			control:		Но	od		Gı	rease	e trap :	Follow-up: Yes	7/93/	Α
Oli	ve st			~		Environmpliance IN = in con	ntech monthl		<u> </u>	kins 1		-		veeks ago	No 🔽		
M		Compl ne appr			points in the OUT box for	each numbered item	Ma	$NO = not$ $rk \sqrt{in ap}$						plicable COS = corrected or NA, COS	n site \mathbf{R} = repeat vio Vark an \mathbf{V} in appropria	olation W-Wate ate box for R	ch
C	mnli	ance S	State	ne.	Prior	rity Items (3 Po	oints) violati	ons Requ	_	nmea Compl				ive Action not to exceed 3 de	ays		_
O	I N	N N	N A	C O		perature for Food	l Safety	R	O	I	N O	N A	CO	Emi	ployee Health		R
Т				S	1. Proper cooling time a	egrees Fahrenheit) and temperature			Т	1			S	12. Management, food emple		employees;	
		/				•				~				knowledge, responsibilities,	and reporting		
	/				2. Proper Cold Holding Good	temperature(41°F/	45°F)			/				13. Proper use of restriction a	and exclusion; No disc	charge from	
			_		3. Proper Hot Holding to	temperature(135°F)		\blacksquare						Policy /self monitoring	-		
					4. Proper cooking time a	• • • •								Preventing Co	ontamination by Han		
	•				See soup	•	(1650E:-/			~							_
	l	•			5. Proper reheating proc Hours)						•			15. No bare hand contact wit alternate method properly for Gloves			
		/			6. Time as a Public Hea Prep only	ılth Control; proced	ures & record	ls						Highly Sus	ceptible Populations		
					App	proved Source				~				16. Pasteurized foods used; p Pasteurized eggs used when Cooking		fered	
					7. Food and ice obtained good condition, safe, an	nd unadulterated; pa									Ok		
					destruction US food	ds								(Chemicals		
	./				8. Food Received at pro	per temperature								17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
					To check					•				Water 18. Toxic substances properl	ly identified stored or	ud wood	-
					Protection 9. Food Separated & pro	from Contaminat				/				On rack in mop room		useu	
	'				preparation, storage, dis	splay, and tasting								Wat	ter/ Plumbing		
	/				10. Food contact surface Sanitized at100	es and Returnables ppm/temperature 1	; Cleaned and 00 in bucke	et		/			1	19. Water from approved sou backflow device City approved	arce; Plumbing install	ed; proper	
		~			11. Proper disposition o reconditioned	of returned, previous	sly served or			~				20. Approved Sewage/Waste disposal	ewater Disposal System	m, proper	
				~	Prie	ority Foundatio	on Items (2							rective Action within 10 day	ys		
U	I N		A A	C O S	Demonstration	n of Knowledge/ Pe	ersonnel	R	U T	N	N O	N A	C O S	Food Temperatu	ure Control/ Identific	ation	R
			-		21. Person in charge pre	esent, demonstration	n of knowleds	e,						27. Proper cooling method u Maintain Product Temperatu		quate to	
					and perform duties/ Cer	rtified Food Manage									ıre	quate to	
	'				4 22. Food Handler/ no ur		er (CFM)			~				28. Proper Date Marking and		quate to	
	′				22. Food Handler/ no ur All food handlers	nauthorized persons	er (CFM) s/ personnel			\(\tau \)				Great 29. Thermometers provided, Thermal test strips	d disposition		
	•				22. Food Handler/ no ur All food handlers	nauthorized persons rdkeeping and Foo Labeling	er (CFM) s/ personnel od Package	e		\(\tau \)				Great 29. Thermometers provided, Thermal test strips Digital	d disposition accurate, and calibrat	red; Chemical/	
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Matt Nugent	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish	ment Name: 03	Physical A Olive		City/State: Rockwaii	License/Permit #	Page <u>2</u> of <u>2</u>				
Item/Loc	ation	Town E	TEMPERATURE OBSERVAT		Item/Location	Toma				
	cooler	Temp F	Item/Location Cooked tomotope			Temp				
Oddic		35	Cooked tomatoes		Bottle cooler	34				
	Pico	36/39	Pimento cheese	40						
Sto	ove top soup	202	Chicken / butter	40/41						
(Grill station		Potato/ Mac n cheese	e 40/40						
Faas	s/ cut tomatoes	39/39	Wic outside							
				20						
Crab dip base		39	Fish	39						
<u>Up</u>	right freezer	-11	Cooked corn	39						
	2nd	-27								
T4			SERVATIONS AND CORRECTI							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:									
	Hot water 118 F									
	To address rusty shelv	/ing								
	Dishwasher - 100 ppm	1								
32	To sand cutting boards	s where r	needed							
45	Watch painted walls th									
42/45	Clean under behind ar	nd around	d cooking equipment							
	Yellow digital thermo									
	Great date marking in									
32	Address rusty shelving		wio							
42 46	Minor detailed cleaning inside wic Need self closing device on RR door									
45				helving in r	mon room nevt to mon sin	ık				
	Clean around Ice machine area / to add splash guard to shelving in mop room next to mop sink Cleaning ice machine today									
			transport covered							
	Organize outside wic / sops to transport covered Bar :									
	Hot water 115 F									
39	Reminder about cork material - to add netting to shelf									
37	Standing water in bottle cooler - drain issue owner is working on it									
	Allergy statement and CA on menu									
Received	by:		Print:		Title: Person In Charge/	Owner				
(signature)	See attac	ched								
Inspected	See attac Kelly Kirkpo		Print:							
(signature)	Kelly Kirkpo	itríck	$ \sqrt{RS} $							
	5 (Ravisad 09-2015)				Samples: Y N #	collected				