\$50.00 reinspection fee 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

					Time in: 9:50	Time out: 11:30	Fs	8945 8945						Est. Type Full	High	Page 1 of	2
Esta	abli	ishm	f Ins	_	tion: 1-Routine e:	2-Follow U	Contact/O	omplaint wner Name:	_	-Inve	estiga	ation		5-CO/Construction * Number of Repeat Viola	6-Other	TOTAL/SC	ORE
Bin Phy			ddre	ess:			Nugent est control :	5/21	Ho	ood ed inf			ease	✓ Number of Violations C	Follow-up: Yes	10/90)/A
Mar	k th	Com	nplia:	nce S	Status: Out = not in co	ompliance IN = in	n compliance	NO = not Mark $$ in a	t obser	rved	N.	$\mathbf{A} = \mathbf{n}\mathbf{c}$	ot app	plicable COS = corrected on		lation W-Wa	ıtch
			e Sta						ire In		liate	Cori	recti	ive Action not to exceed 3 da			
О	I N	N O	N A	C O S		nperature for F legrees Fahrenhe		R) I J N	N O	N A	C O S	Empl	loyee Health		R
		/			1. Proper cooling time	and temperature	2			~			5	12. Management, food emplo knowledge, responsibilities, a		employees;	Т
	_				2. Proper Cold Holding	g temperature(41	1°F/ 45°F)							13. Proper use of restriction a	nd exclusion; No disc	charge from	+
-					3. Proper Hot Holding	temperature(135	5°F)							eyes, nose, and mouth Emailed poster for ha			+
H					Ambient 4. Proper cooking time					•				14. Hands cleaned and prope	ntamination by Han rly washed/ Gloves u		
	-	. 1			5. Proper reheating pro-	cedure for hot he	olding (165°F	in 2		. /				15. No bare hand contact with			+
					Hours) 6. Time as a Public Hea	alth Control: pro	ocedures & rec	cords				Ш		alternate method properly foll Gloves observe		Y. ,N)	
		•			Prep only	and Control, pro	Securies & rec	ords		Ι.				Highly Susc	rohibited food not off	fered	
						proved Source				_				Pasteurized eggs used when re Cooking or warning			
	4				7. Food and ice obtaine good condition, safe, and destruction BEK			l in						C	hemicals		
•	/				8. Food Received at pro To check	oper temperature	e			~				17. Food additives; approved & Vegetables Water only			
						n from Contami		1		/				18. Toxic substances properly Watch storage	identified, stored an	d used	_
•					 Food Separated & pr preparation, storage, di Watch in outside wic 									Wate	er/ Plumbing		
	/				10. Food contact surfact Sanitized at	ppm/temperatur	re 100		3				+	19. Water from approved sour backflow device Bar plumbing	_		
		/			11. Proper disposition or reconditioned	of returned, prev	viously served	or		~				20. Approved Sewage/Wastev disposal	water Disposal Syster	m, proper	
														vvatcn!!			
0	I	N	N	С	Pri	iority Founda	ation Items	(2 Points)						Watch!! rective Action within 10 days	s		R
	I N	N O	N A	C O S	Demonstration	n of Knowledge	e/ Personnel	R	viola O U T	J I	Req N O	nuire N A	C C O S	rective Action within 10 day: Food Temperatur	re Control/ Identific		R
U		N O		0	Demonstration 21. Person in charge pr and perform duties/ Cer 4 cfm	n of Knowledge, resent, demonstra rtified Food Mar	e/ Personnel ration of knowlenager (CFM)	edge,	U	J I	N	N	C O	rective Action within 10 days	re Control/ Identific		R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Ruben Lopez	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Bin 30	ment Name: 0.3	Physical A	ddress: live street	City/State: Rockwa	II	License/Permit #	Page	2 of 2		
Biii	TEMPERATURE OBSERVATIONS									
Item/Loc	ation	Temp F	Item/Location	Temp F	Item/Locat	tion_		Temp F		
Wic			New app cold to	р	Sauté cold top 3			38		
Pasta / flat iron 41/4			Mixed soft chees	e 38	Pico/ cabbbage			39/40		
Mixed soft cheese 40			Cold top unit gri		Potatoes /pasta			38/39		
Grou	ınd beef / quinoa	40/40	Tomatoes / eggs	37/38	Cooking sauces			135-178		
Р	asta/ choco	39/40	Blue cheese / cooked asparag	us 38/37	Beer wic					
Uprig	ht seafood freezer	-5	Under neath	33	Fish -			35/35/35		
Dry freezer		-2	Steam tables		Beef on cart		t	36		
	m table ambient	158	Just turned on		Keg co	ooler/ bottle co	ooler	34/36		
			SERVATIONS AND CORRECT	IVE ACTIO						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps F	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRI	ECTED TO TH	HE CONDITIONS OBSE	RVED A	ND.		
	Keep outside storage	area clea	n and watch storage							
			(watching placement of c	lean dishe	es next to)				
			door frames, wall behin			•	ve bas	se , etc		
45	Need to scrub ceiling				,	, ,				
	Great date marking in									
32	•		d clean fan guards / avoid ı	euse of pl	astic ship	ping containers fo	or none	 original		
32	-		-replace where needed	·		. 0				
W	• •		ged items really good at n	ght						
32	Address shelving vario									
37	Watch and address co	ndensati	on in upright freezers - esp	ecially le	ft one					
	Pickling veggies for co	old holdin	g only - using 7 days - for	flavor						
W	Need to remove shipping	film on SS	on new cold top unit before yo	u cannot ge	t it off later	and it becomes a s	sanitatio	on issue		
32	Cutting boards to be s	anded w	nere needed							
W	Lighting is added whe	en cleani	ng units in cooking area							
45	Flooring is pitted etc in	n cooking	area							
42/45	General detailed clear	ning beh	nd equipment / under and	around in	cooking	area				
	Watch use of dry towe	ls-alway	s store in sanitizer unless	used for h	andling h	not pan handles	etc			
	Sanitizer at 100 in bud	kets / Dis	shmachine 100 ppm							
39	Need to protect linens	on shelv	ing next to mop sink							
42/45	Store mop area clean	/ watch	hose too / fill holes in wall	3						
45	Repair hole in wall in e	employee	restroom							
39	Need to invert ice bucket on top of ice machine / avoid storing on wooden tray /									
42/45	Clean around ice machine area!									
W	Watch wood in bar that it stays washable and nonabsorbent									
19	Need air gaps at drains to sinks and ice bins in bar									
32										
	·		tch using quats and bleac							
D 1		den food	containers are lined with p	aper or ap	proved fo					
	Received by: (signature) See above Print: Title: Person In Charge/ Owner Print: Inspected by: (signature) Kelly kirkpatrick RS Samples: Y. N. # collected									
Inspected	l by:		Print:							
(signature)	Kelly kirkpo	ıtrick	\mathcal{RS}			Samples: V N	# 0011004	ad		
Form EU 06	6 (Revised 09-2015)					Samples: Y N	# collecte	Л		