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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate: 9/2	29/2	20	22	Time in: 2:15	Time out: 3:39		ense/Permi						Food handlers Food managers Page 1 of 2	2_
Pu	ırpo	se of	f Ins	spec	tion: 1-Routine	2-Follow	Up 3-C	Complaint		4-In	vesti	gatio	n	5-CO/Construction 6-Other TOTAL/SCOI	RE
		ishm clu			ne:		Contact/C Jeremy	Owner Nam	e:					* Number of Repeat Violations: ✓ Number of Violations COS:	
-		al A				P	Pest control :		I	łood	l	(reas	e trap//waste oil Follow-up: Yes 10/90/	A
70		Kaufr					ive				04/202			ck with teddy No Pics	
M					tatus: Out = not in co	mpliance mpliance each numbered	d item	NO = 1 Mark X in						plicable COS = corrected on site R = repeat violation W-Watch	:h
								olations Re	juire					ive Action not to exceed 3 days	
О	Î		N	С	Time and Ten	nperature for l	Food Safety	R	-	0	nplian I N	N	C		R
U T	N	0	A	o S	(F = d)	egrees Fahrenh	heit)			U T	N O	A	O S	Employee Health	
		•			1. Proper cooling time	and temperatur	re							12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
w	/				2. Proper Cold Holding Watch cold to	temperature(4	^{41°F/ 45°F)} out for m	neal			/			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Posted	-
	/				3. Proper Hot Holding	temperature(13	35°F)		-					Preventing Contamination by Hands	
		•			4. Proper cooking time	and temperatur	ıre		H		/			14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating pro-	cedure for hot l	holding (165°F	in 2		•				15. No bare hand contact with ready to eat foods or approved	-
		′			Hours) 6. Time as a Public Hea						•			alternate method properly followed (APPROVED Y N.) Gloves used	
		•			No production at insp	ann Connoi, pi	rocedures & re	colus						Highly Susceptible Populations	
					Ap	proved Source	ce			•	/			16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Cooking eggs	
	<u> </u>				7. Food and ice obtaine good condition, safe, andestruction			d in						Chemicals	
	_				8. Food Received at pro	oper temperatur	ire			T				17. Food additives; approved and properly stored; Washing Fruits	
	•				To always che	ck				١				& Vegetables Water	
					Protection	n from Contan	nination		,	w	/			18. Toxic substances properly identified, stored and used Watch storage iin back room / see 10	
	/				9. Food Separated & pr preparation, storage, di	splay, and tasti		od				1		Water/ Plumbing	
3				/	Discussed in some drawer 10. Food contact surfact Sanitized at _400	es and Returna	ables ; Cleaned	and	,	We			П	19. Water from approved source; Plumbing installed; proper backflow device	
				_	11. Proper disposition of					+				Approved by building insp 20. Approved Sewage/Wastewater Disposal System, proper	-
		/			reconditioned	~1	Ĭ			•	/			disposal	
		<u> </u>			Pri	ority Found	dation Items	s (2 Points) vio	latio	ns Re	quire	e Cor	rective Action within 10 days	
O U	I N	N O	N A	C O	Pri Demonstration	•		s (2 Points) vio	O U	ns Re	N	C 0	rective Action within 10 days Food Temperature Control/ Identification	R
O U T		N O	N A	C O S	Demonstration 21. Person in charge pr and perform duties/ Cer	n of Knowledg	ge/ Personnel tration of know	R) vio	O	I N	N	С	Food Temperature Control/ Identification 27. Proper cooling method used: Equipment Adequate to	R
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Standifer	Print:	Title: Person In Charge/ Owner Owner / CFM
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A	ddress: Kaufman	City/State: License/Permit # Page FS 9332			e 2 of 2			
		7 7 -	TEMPERATURE OBSERVA							
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Locati	em/Location				
Two door cooler			Grill fridge	50	Sandwich		40			
	utter / dough	41/41	Tomatoes	39	Saus	39/40				
Blue	e barista fridge	40	Onions	nions 39 Steam table						
S	ilver barista	41	Chorizo	40	С	149/139				
	Bar cooler	39	Drawer unit	39	Sau	148				
(Glass front	35	Cheese	Cheese 50						
Upri	ght prep cheese	41	Hamburger	39	Mushr	ooms / sausage	35/37			
Back	up 2 door melon	41	Upright freezer	14 HTT	F	Raw meat	37			
T,	AN PROPERTION OF WOLD FO		SERVATIONS AND CORRECT			TE COMPATION O ODGEDITED A	ND			
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: ALL TEMPS TAKEN IN F									
	Hot water at hand sink	102 / th	ree comp 114/ restroom 11	4						
	Narrow necked bottle	are used	for syrups only							
10	Sanitizer- for Wands quats too st	rong 400 and	sanitizer bottle indicates 200 ppm only	/ to dilute whe	en using that o	dispenser of use three comp an	n dispenser			
45	Address sealing wood	d where i	needed							
35	Hair restraints - watch	and add	ress							
W	Black shelving watch of	cleaning	and condition							
	Some items inside sand	wich were	borderline due to use advi	sed to alwa	ays return	to cooler asap - expidite	quickly			
42/45										
	Procedures for spread	in cryo	only for less than 48 hours							
	Sous vide for cooking	only ther	removing fromBag cookin	g to 165						
	Dishmachine 50-100 p	pm								
?	Plumbing approved wl	nen insta	lled - air gap at three comp	?						
34	Flies present various									
	Watch carpet rugs									
	New FRP on wall behi	nd sink l	ooks great !							
	Ac leaking in back room thawing out working on this									
10	Watch ice machine. Interior									
	Watch storage of eggs- discussed and meat									
	Milk fridge 40									
42	GeneralCleaning inside coolers and under and around equipment									
	Plans to be Adding new FRP to walls									
34	34 Large gap at back door									
45	3									
43	3 3 3 3									
	Sanitizer at three comp 200 ppm -									
W	Watch rusty shelving - replacing									
10	The state of the s									
Doggivad	Store continues to ma	ke impro			ı	Titles Deveces In Classes / O				
Received (signature)	See abou	e'e	Print:			Title: Person In Charge/ Owne	1			
Inspected (signature)		tríck	Print:							
5 511.04	6 (Revised 09-2015)	2. 20191				Samples: Y N # collect	ted			