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

Dat		25 /	21	Time in: 11:17	Time out: 12:04	License/Pe Food			3				Est. Type Burgers Risk Category Page 1 of	2	
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other TOTAL/SCO									RE						
	Establishment Name: Contact/Owner Name: David Moone												* Number of Repeat Violations: ✓ Number of Violations COS:	/ A	
Phy	Physical Address: Austin street Pest control: Commercial						Hoo Self			Gr Na	ease	e trap : Follow-up: Yes 10/90	/A		
Mai	Compliance Status: Out = not in compliance NO = not observed NA = not applicable COS = corrected on site Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site Mark an Vin appropriate box for R												ch		
	Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days														
O U	(E = dogrees Echrophoit)					R	O U			C O	Employee Health				
Т	(F = degrees Fahrenheit) 1. Proper cooling time and temperature								S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/45°F)									Proper use of restriction and exclusion; No discharge from					
	Watch one cooler						~				eyes, nose, and mouth Policy and poster				
	3. Proper Hot Holding temperature(135°F)									Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
Ц	4. Proper cooking time and temperature See attached 5. Proper reheating procedure for hot holding (165°F in 2)									Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved					
	Hours)										alternate method properly followed (APPROVED Y. V.N.) Bare hand policy training / sanitizer following hand washing				
	6. Time as a Public Health Control; procedures & records For cut tomatoes and lettuce 3 hrs										Highly Susceptible Populations				
				Ар	oproved Source						~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
				good condition, safe, a	ed from approved source nd unadulterated; parasi										
				destruction USDA	•								Chemicals		
				8. Food Received at pro	oper temperature				•				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
				Protection	n from Contamination				~				Water or receiving precut 18. Toxic substances properly identified, stored and used Low		
3	3			Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing		
H				Watch when storing hamb 10. Food contact surface	ourgers in cooler ces and Returnables; Cl	eaned and							19. Water from approved source; Plumbing installed; proper		
		Sanitized at 100 ppm/temperature 100 11. Proper disposition of returned, previously served or				•				Approved at time of installation.					
	·	/		reconditioned	or returned, previously s	served or							20. Approved Sewage/Wastewater Disposal System, proper disposal Residential		
Priority Foundation Items (2 Poi					nts) v	iolat O		Req N	uire N	Cor		R			
Ŭ T		O A			n of Knowledge/ Person			Ŭ T	N	Ö	A	o s	Food Temperature Control/ Identification		
					resent, demonstration of								27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature Watch black cooler		
				and perform duties/ Ce	rtified Food Manager (C	JFM)									
	/			1 ^	rtified Food Manager (C mauthorized persons/ pe	,				~			28. Proper Date Marking and disposition		
	/			1 22. Food Handler/ no u	inauthorized persons/ per	ersonnel			·	~			28. Proper Date Marking and disposition Using within 24 hrs of opening 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips		
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishi Boots	ment Name:	Physical A Austin			City/State:		License/Permit # Page 2 of 2 Food 5016				
2001		7 tabin		URE OBSERVAT		1.354.55.15					
Item/Loc	ation	Temp F	Item/Location		Temp F	Item/Locatio	<u>n</u>	Temp I			
Out do	oor cooler meat	33/34									
Bur	rgers cooking										
	internalTemp										
Coc	ler residential										
	Meat	41									
Che	ese borderline	42									
Turne	ed this unit colder										
-	To watch it										
Item	AN INSPECTION OF VOLE ES			ND CORRECTIV			CONDITIONS OBSER	VED AND			
Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: All temps F										
	Outside storage - chips in plastic										
34	Flies present										
45	Repair doors										
	Thermo on site										
BHP	Discussed placing burgers on grill / sanitizing after placing on										
	Three step warewashi	ng in bud	kets								
	Hot water 121										
35	Limit personal items i	n area									
32	Metal on walls is cove	ring a wa	shable surfac	e / beginning t	o oxidize						
	Using digital and laser thermos / test strips on site										
W	Bare hand policy - hands washed and sanitized - hand dip 100 ppm / using cotton item as wiping cloth										
Produce is receive pre cut/											
	Hair restrained ponyta	ils and ca	aps								
Hand sanitizer 100 ppm used for thumb after placing patties on grill											
	Three step set up - sa	nitizer 10	0 ppm for wip	ing cloths							
Keep an eye on black cooler watch temps borderline barely 41											
42	Clean inside cooler										
9	Meat is stored in vac pack inside box / solid shelf separates it from produce below / store raw under										
Always best to store raw meat below produce despite Using tphc for cut greens and cut tomatoes / discarded at end of meal run 3 hrs											
	Will watch the temp in the black cooler										
Room temp 100											
42/45/34	<u> </u>										
32											
			,								
Received (signature)	See ahou	/ <u>D</u>	Print:			T	Citle: Person In Charge/	Owner			
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