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: | 0/0 | · ^ · | ററ | Time in: | Time out | | License/ | | | | | | | Food handl | lers Food managers | Page 1 of | 2 |
|-------------|--------|------------------|---|--------|--|---|--|--|----------|--|---------------------------------------|----------------|----------------|--------|--|--|---|-----|
| | | | | | 10:44 | 12:1 | | FS 9 | | | T | -4: | 4 | | 3 5 CO/Countries | I | | |
| | | shme | | | tion: 1-Routine e: | 2-Follo | | 3-Compl tact/Owner | | 4- | Inve | stiga | ition | | 5-CO/Construction * Number of Repeat Vio | | TOTAL/SCO | RE |
| _ | | | | | dical lodge | | Jone | | | ** | | | - | | ✓ Number of Violations | | 10/90/ | /Δ |
| | | al Ade edical | | | | | Pest control To send in | fo | | Ho 02/2 | od 2023 | | | | e trap/ waste oil: d info | Follow-up: Yes No Pics | 10/00/ | , , |
| M | | | | | Out = not in corpoints in the OUT box for | mpliance IN | = in complia | ance N | NO = not | obser | ved | NA | no or IN | ot app | plicable COS = corrected o | on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{V} in appropri | olation W-Wate | ch |
| IVI | aik u | не аррі | торі | iaic | • | | | | | | | | | | ive Action not to exceed 3 d | - 11 1 | ate box for K | |
| O | Î | | N | С | Time and Tem | merature f | or Food Saf | fetv | R | О | | N | N | С | | | | R |
| U T | | 0 | A | o s | (F = de | egrees Fahr | enheit) | icij | | U T | | О | A | o S | | ployee Health | | |
| w | | | | / | 1. Proper cooling time a Watch sausag | and tempera | _{tture} / discar | rded | | | / | | | | 12. Management, food empl knowledge, responsibilities, | | employees; | |
| | | | | | 2. Proper Cold Holding | temperatur | re(41°F/ 45°I | F) | + | | | | | | 13. Proper use of restriction | and exclusion; No dis | scharge from | + |
| | ~ | | | | | | | | | | ~ | | | | eyes, nose, and mouth Emailed poster to po | ost at all hand s | inks | |
| | 1 | | | | 3. Proper Hot Holding t | temperature | (135°F) | | | | | | | | | Contamination by Har | | |
| | | / | | | 4. Proper cooking time | and tempera | ature | | | | / | | | | 14. Hands cleaned and prop | perly washed/ Gloves i | used properly | |
| | | | | | 5. Proper reheating prod Hours) | cedure for h | ot holding (| 165°F in 2 | | | | . / | | | 15. No bare hand contact wi alternate method properly for | | | |
| | | | | | , | 11.0 | | 0 1 | | | | | | | alternate method property to | ollowed (APPROVEL | , IN) | |
| | | ı | | | 6. Time as a Public Hea Hsp group | alth Control | ; procedures | & records | | | | | | | 8 . | sceptible Populations | | |
| | | | | | $\mathbf{A}\mathbf{p}_{\mathbf{j}}$ | proved Sou | ırce | | | | ~ | | | | 16. Pasteurized foods used; Pasteurized eggs used when | required | | |
| | | | | | 7. Food and ice obtained | d from appr | roved source | ; Food in | | | | | | | Cooking thoroughly | y / ask for P SF | IELLED | |
| 3 | | | (| / | good condition, safe, and destruction Pulled of | nd unadulter | rated; parasit | te | | | | | | | | Chemicals | | |
| | | | | | 8. Food Received at pro | | ature | | + | | 1 1 | | <u> </u> | | 17. Food additives; approve | ed and properly stored: | Washing Fruits | |
| | ~ | | | | Checking | 1 1 | | | | | ~ | | | | & Vegetables Water | | Č | |
| | | | | | Protection | from Con | tamination | | | | 1 | | | | 18. Toxic substances proper | ly identified, stored ar | nd used | |
| | | | | | 9. Food Separated & propreparation, storage, dis | | | ng food | | | | | | | Wo | nter/ Plumbing | | |
| | | | | | Watch | | | 1 1 | \perp | | | | | | | · · | 1. 1 | |
| | ~ | | | | 10. Food contact surfact Sanitized at 200 | | |)O | | | ~ | | | | 19. Water from approved so backflow device City approved | durce; Plumbing install | lea; proper | |
| | | | | | 11. Proper disposition of reconditioned 3 | of returned, | previously s | erved or | | | / | | | | 20. Approved Sewage/Wast disposal | ewater Disposal Syste | m, proper | |
| | | V | | | 3 | | | | | | | | | | uisposai | | | |
| | | | | | | ority Fou | ındation I | tems (2 P | oints) v | violat | tions | Requ | uire | Cor | rective Action within 10 da | ys | | |
| O U | I N | N O | N A | C 0 | | | | | oints) v | O U | I N | Requ N O | uire N A | C O | rective Action within 10 da | <i>nys</i> ure Control/ Identific | cation | R |
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Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Jonelle Pinkney | Print: | Title: Person In Charge/ Owner |
|------------------------------------|--------|--------------------------------|
| Inspected by: Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

| | dmoor | Physical A Medic | | City/State: Rockwall | License/Permit # 9226 | Page <u>2</u> of _ | | | | | |
|---|--|------------------|---|---|--------------------------|--------------------|--|--|--|--|--|
| 2.000 | 3111001 | Wiodio | TEMPERATURE OBSERVA | | 0220 | | | | | | |
| Item/Loc | ation | Temp F | Item/Location | Temp F Item | n/Location | <u>Tem</u> | | | | | |
| Bistro cooler | | 37 | Steam tables | 154 | | | | | | | |
| | Wic | | Purée veggies | 148 | | | | | | | |
| V | Vatermelon | 39 | Fish | 149 | | | | | | | |
| | Chicken | 39 | | | | | | | | | |
| | Butter | 38 | Cooked fried fish | 1 | | | | | | | |
| | Wif | -10 | 179-202 | | | | | | | | |
| Up | oright cooler | 29 | | | | | | | | | |
| | | | | | | | | | | | |
| Item | AN DIGDEOMON CONTON | | SERVATIONS AND CORRECTI | | TO THE COMPANY OF | EDVED 1375 | | | | | |
| Number | AN INSPECTION OF YOUR ES NOTED BELOW: All temps F | STABLISHME | ENT HAS BEEN MADE. YOUR ATTENT | FION IS DIRECTED | O TO THE CONDITIONS OBS. | ERVED AND | | | | | |
| 37 | Small amount of water in bistro reach in | | | | | | | | | | |
| | Hot water 100 in bistro |) | | | | | | | | | |
| 42 | To clean under coffee | station - | spills and also wood expos | ed to address | 3 | | | | | | |
| | | | 00 ppm / sink 200-300 qua | | | | | | | | |
| | | | • | | | | | | | | |
| W | Wall to be repaired after plumbing fix Sausage made this morning at 8:30 at 72 Ftime in danger zone unknown so tossed - discussed | | | | | | | | | | |
| | | | | <u>, , , , , , , , , , , , , , , , , , , </u> | | | | | | | |
| 37 | (will use sheet pan next time) To address ice in freezer from pipe that is now on plastic tubs -under | | | | | | | | | | |
| 45 | General detailed cleaning in freezer | | | | | | | | | | |
| 37 | Keep an eye on silicone inside ice machine that is loose and address. ASAP | | | | | | | | | | |
| 45 | Need to clean under ice machine Need to clean under ice machine | | | | | | | | | | |
| | Need to clean under ice machine Need to clean around fryers etc | | | | | | | | | | |
| 47 | | | | | | | | | | | |
| 34 | Remove old shipping liner from drawers etcc Flies in service area | | | | | | | | | | |
| W | Set up sanitizer bucket at insp | | | | | | | | | | |
| 07 | Watch for dented cans - pulled SEVERAL - to monitor all | | | | | | | | | | |
| 45 | To clean air vents in dry storage | | | | | | | | | | |
| 47 | Shelving to be 6 inches | | | | | | | | | | |
| 29 | Thermo needs battery | | | | | | | | | | |
| 29 Thermo needs battery 29 Need test strips for quats and new thermo battery - Mgr will send pics | | | | | | | | | | | |
| W | | | | in cona pico | | | | | | | |
| 45 | Need light out in dishroom (in Maint book) To clean drains where needed | | | | | | | | | | |
| W | | | | | | | | | | | |
| 34 | After clumping brooms | | • | | | | | | | | |
| 45 | | | er and also need to regrout | cove base | | | | | | | |
| W | Outside wash down - | | | | | | | | | | |
| | | | | | | | | | | | |
| Received (signature) | See abov | /e | Print: | | Title: Person In Char | ge/ Owner | | | | | |
| Inspected (signature) | l by: | atici ch | Print: | | | | | | | | |