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

Date: 06/06/2022				Time in:	ermit #						Food Mana	agers Food Handlers	Page 1 of	2			
				ction: 1-Routine	4:07		FS 9		_	Inve	etica	ation		5-CO/Construction	All 6-Other	TOTAL/SCO	
Est	ablis	hmen	t Na	me:	2-F 0H0	Contac	ct/Owner N	Vame:			ougi	autil		* Number of Repeat Vi	olations:	TOTAL/SCC	JKE
_		dale 1 Add		nmer ridge		Brook Pest contro	kdale su	mmei	r rid Ho	<u> </u>		G	reas	✓ Number of Violations e trap / waste oil :	Follow-up: Yes	12/88	/B
	0 rid	ge roa	d		Dy.	Ecolab mont	thly		03/2	2022		Cle	an e	earth 04/06/2022 /	No 🗌		
Ma				Status: Out = not in c e points in the OUT box for	ompliance IN or each number	- in compliand	No Mark	0 = not $in ap$						plicable COS = corrected of NA, COS	on site $\mathbf{R} = \text{repeat vio}$ Mark an \mathbf{V} in appropris	olation W-Wa ate box for R	tch
				•					re In		liate	Corr	recti	ive Action not to exceed 3 a	lays		
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	•				-					/				knowledge, responsibilities,	, and reporting		
	/			2. Proper Cold Holdin	g temperature	e(41°F/ 45°F)				/				13. Proper use of restriction eyes, nose, and mouth	and exclusion; No dis	charge from	
			-	3. Proper Hot Holding	temperature((135°F)								Posted at hand sink		•	
	~			4. Proper cooking time		<u> </u>								14. Hands cleaned and proj	contamination by Har		
\mathbb{H}	_		-	In works 5. Proper reheating pro			5°F in 2			~				15. No bare hand contact w			-
				Hours) In works	3		2			~				alternate method properly for Gloves			
H		V	•	6. Time as a Public He Not allowed in hsp grou		procedures &	& records								sceptible Populations		
					<u> </u>	roo.								16. Pasteurized foods used;		fered	
					pproved Sou		Food :-							Pasteurized eggs used when Using p eggs	required		
				7. Food and ice obtain good condition, safe, a	and unadultera										Chemicals		
Щ				destruction Commo				Ш								W. I. E.	
				8. Food Received at procheck	oper tempera	шиге				/				17. Food additives; approve & Vegetables			
					n from Cont	amination			3				<u> </u>	Veggie wash - te	rly identified, stored an	nd used	+
	ار		I	9. Food Separated & p	protected, prev	vented during	food						•	Lime away in peroxi		ırded	
	/			preparation, storage, d Watch											nter/ Plumbing		
				10. Food contact surfa Sanitized at 200	ces and Retur ppm/temper	rnables ; Clear rature F O	ned and		W				1	19. Water from approved so backflow device			
\mathbb{H}	+			11. Proper disposition				H					ij	Referring plumb 20. Approved Sewage/Wast	oing to building tewater Disposal Syste	g INSP m, proper	
	1.		1	reconditioned		-		1 1		~				disposal			
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0	I	N N	C	Pr	riority Fou	ndation Ite	ems (2 Po	ints) v	riolat O			uire N	Cor	rective Action within 10 da	iys		R
O U T	I N	N N O A		Demonstratio	on of Knowle	dge/ Personn	iel			I N	Req N O				ys ure Control/ Identific	cation	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

			ng equipment for gr		etc						
	nent Name: Kdale summer ridge	Physical A Ridge		ity/State: Rockwal		License/Permit # Pa		ge <u>2</u> of <u>2</u>			
	•		TEMPERATURE OBSERVAT	IONS							
Item/Loc		Temp F	Item/Location	Temp F	Item/Locati	<u>on</u>		Temp 1			
Reside	ential cooler		Wif	-1.9							
	Creamer	41	Steam table								
			Green beans /	99	Being	heated at	insp				
	Wic	Wic Soup			160 F	at end of	insp				
	Pot roast	35	Peas	202							
	Ham	37	Green beans were placed into								
	Chili	36									
	Tomatoes	36									
	10111011000		 	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTENTI	ON IS DIRE	CTED TO TH	E CONDITIONS OBS	ERVED AN	ND			
		f sorving	drink area in future								
	Plans for renovation of serving drink area in future Condiments not on tables and placed out during meal only if used										
			<u> </u>	ii useu							
	Covering silverware with napkin										
	Hot water at hand sink 108 F (on rt side) Plans also to replace hand sink										
32/45	•			model l	Plane for	SS tables					
32/43	To address condition of cabinets under soda station with remodel . Plans for SS tables										
W	Not using soda station										
VV	Need to remove shipping plastic liner on new code put										
29	Best to protect coffee filters Need therme in cooler for milk										
29	Need thermo in cooler for milk (NSF equipment is advised)										
18	` ' '		ottles off non orig La produc	oto r							
32	0 . ,		shable / time to repaint walls		narte						
42/45	GeneralDetailed clear		•	torriby	Jails						
42/45			and area and also clean top	of paper	towol uni	it in kitchon					
39/45	•		ry / generalCleaning in this a		towerum	III KIICHEH					
			k order submitted and appro		t ourront	ly looking					
!!				Jveu / IIC	or Current	iy leakirig					
W	Dishmachine at 50-100 ppm chlorine Drains to three comp sink grandfathered from original / hard plumbed through wall										
VV	Drains to three comp sink grandfathered from original / hard plumbed through wall Dry storage - ceiling/ flooring / avoid floor storage in side closet (popcorn ceiling isn't washable)										
	Dry storage - ceiling/ flooring / avoid floor storage in side closet (popcorn ceiling isn't washable) Avoid non-washable wicker or galvanized metal backets and page for display and storage / mayo from ever three comp sink										
	Avoid non washable wicker or galvanized metal baskets and pans for display and storage / move from over three comp sink Sanitizer 200 ppm at three comp - watch water temp										
· · · · · · · · · · · · · · · · · · ·											
37											
42,											
45/42											
Wall be find hand sink is damaged and should be repaired asap / freed to clean fail/sink is used to fin steam table. We Reminder about reheating canned beans etc / in steam table to verify temps with Taylor digital thermos											
		<u>_</u>	eds to be updated to allow it		· · ·	<u>·</u>					
Received (signature)	by:		Print:			Title: Person In Char	ge/ Owner				
Inspected	Ihv:		Print:								
(signature)	See abou	ıtrick	RS			Samples: Y N	# collecte	ed			
Form EH 06	6 (Revised 09-2015)		1			Sampros. 1 IV	" COHECIL				