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

	Date: 07/05/2022			Time in: 12:43	ermit # 320						Food handlers	Page 1 of _	2			
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain					4-Investigation				5-CO/Construction	6-Other	TOTAL/SCO	RE			
Es	tablis	shmer	ıt Naı	ne:	C	ontact/Owner N				8		_	★ Number of Repeat Viola ✓ Number of Violations C	tions:		
		e Bu		,	Pest co	guyen ontrol :		Нос	od		Gre	ease		Follow-up: Yes	7/93/	Α
	3 IH 3		1033.		Safe ea	rth 06/03/2022		Na						No 🗹		
Ma				Status: Out = not in co	ompliance IN = in comp r each numbered item	pliance NO Mark v	$O = \text{not o}$ $\int \text{in app}$			NA ox fo	= no r IN,	t ap	plicable COS = corrected on s b, NA, COS Mar	site R = repeat vio	lation W- Wate	ch
								e Im	ımedi	ate	Corr	ecti	ve Action not to exceed 3 day	vs		
0	Î	N I		Time and Ten	nperature for Food S	Safety	R	O U		N O	N	C	F1	II14b		R
U T	N	0 1	S	(F = d 1. Proper cooling time a	legrees Fahrenheit)			T	N	0		o S	12. Management, food employ	oyee Health	amployage	
	•			1. Proper cooling time a	and temperature				/				knowledge, responsibilities, ar	nd reporting	employees;	
		+		2. Proper Cold Holding	g temperature(41°F/ 4	.5°F)	H						13. Proper use of restriction ar	nd exclusion; No dis	charge from	+
				See					~				eyes, nose, and mouth Posting to be at hand	sink now / nea	ar it	
	•			3. Proper Hot Holding t	temperature(135°F)								Preventing Con	tamination by Han	ıds	
				4. Proper cooking time	and temperature				/				14. Hands cleaned and proper	ly washed/ Gloves u	sed properly	
				5. Proper reheating prod Hours)	cedure for hot holding	g (165°F in 2							15. No bare hand contact with alternate method properly follo			
				,	11.6 . 1	0 1							Gloves or utensils	Owed (AITROVED	114/	
	/			6. Time as a Public Hea For tapioca pearls	aith Control; procedu	res & records	Ш							eptible Populations		
				Ap	proved Source								 Pasteurized foods used; pr Pasteurized eggs used when re 		fered	
				7. Food and ice obtaine	ed from approved sou	rce; Food in										
	/			good condition, safe, ar	nd unadulterated; para	asite							Cl	hemicals		
				destruction Comme 8. Food Received at pro			\blacksquare				<u> </u>		17. Food additives; approved a	and properly stored:	Washing Fruits	
	/			Self shopping / to		d or frozen			/				& Vegetables Watermelon - wat		washing Francs	
				Protection	n from Contaminatio	o n			1				18. Toxic substances properly	identified, stored an	d used	+
				9. Food Separated & pr		ring food							Watch			
				preparation, storage, dis										r/ Plumbing		
	/			10. Food contact surfact Sanitized at100_		Cleaned and		W	/				19. Water from approved sour backflow device Odor when runnir	•	ed; proper	
	•	/		11. Proper disposition of reconditioned Disc	of returned, previouslanded	y served or			~				20. Approved Sewage/Wastew disposal	vater Disposal System	m, proper	
						n Items (2 Po							rective Action within 10 days	1		
O U T		N I	N C A O S	Demonstration	n of Knowledge/ Per	sonnel	R	O U T	I N	N O	A	C O S	Food Temperatur	e Control/ Identific	ation	R
1			3	21. Person in charge pro				1				5	27. Proper cooling method use	ed; Equipment Ade	quate to	
				and perform duties/ Cer									Maintain Product Temperature			<u> </u>
	/			22. Food Handler/ no u 4	nauthorized persons/	personnel							28. Proper Date Marking and	1		
				Safe Water, Reco	ordkeeping and Food Labeling	l Package			~				29. Thermometers provided, a Thermal test strips Digital thermo / test		ed; Chemical/	
	/			23. Hot and Cold Water	r available; adequate	pressure, safe							D			
	\						1						Permit Requirement,	Prerequisite for O	peration	1
				24. Required records as destruction); Packaged Per order	vailable (shellstock ta Food labeled	igs; parasite			/				30. Food Establishment Peri Posted			
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: Tracy Tran	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TEMPERATURE OBSERVATIONS Temp Temp Temp Temp Temp Temp Temp	TEMPERATURE OBSERVATIONS Indication Temp Item/Location Temp T		ment Name: le bubble	Physical A	address: dge road	City/State: Rockwa		License/Permit # 9320	Page 2 of				
Deep freezer -9 Intermelon 38 Small freezer Intermelon 38 Small freezer Intermelon 38 Small freezer Intermelon 38 Small freezer Intermelon 39 Wic Interpretation of the state of the	Watermelon 38 Small freezer 1/2 and 1/2 39 Wic 1/2 and 1/2 39 Wic 1/2 and 1/2 39 Wic 1/2 and 1/2 41 Deep freezer Coco milk 41 OldTop in kitchen 1/2 and 1/2 41 OldTop in kitchen 1/2 and 1/2 41 OldTop in kitchen 1/2 and 1/2 and 1/2 41 OldTop in kitchen 1/2 and 1/2				TEMPERATURE OBSERVA	TIONS							
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