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: 11/03/202	20	Time in:	Time out: 4:14		FS no		2	<u> </u>	20			Concession Risk Category Concession Resk Category Page 1 of 2	2_
		tion: 1-Routine	2-Follow U	Ĭn l	3-Complai		_	Inve		atio	n	5-CO/Construction 6-Other TOTAL/SCOR	
Establishment N	Van	ie:	Z-Follow C	Conta	act/Owner N			·IIIVC	sug	auoi	1	* Number of Repeat Violations: Vumber of Violations COS:	XE.
Bullpen cafe Physical Addres	•	ruttie field)	Pe	Richt est contro			Но	od		G	reas	e trap: Follow-up: Yes 1/99/	4
Tuttle field	6	tatus: Out = not in co	City IN = in	y complian	ice N			ident		Na		No 🗸	1
Mark the appropri		points in the OUT box for	r each numbered is	tem	Mark ¶		ropri	iate b	ox fo	or IN	NO,	pplicable $COS = corrected on site Mark an Ma$.n
Compliance Stat	us	Prio	ority Items (3	Points) violations	Requir	_	n <i>mea</i> lompl		e Sta		ive Action not to exceed 3 days	
O I N N N T N O A	C O S		nperature for Follogrees Fahrenhe		ety	R	O U T	N	N O	N A	C O S	Employee Health	R
	b	1. Proper cooling time				П					Б	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
		2. Proper Cold Holding	temperature(41	°F/ 45°F)							13. Proper use of restriction and exclusion; No discharge from	
		See	, temperature(11	1, 10 1,	,			/				eyes, nose, and mouth Policy posted	
/		3. Proper Hot Holding See	temperature(135	°F)								Preventing Contamination by Hands	
/		4. Proper cooking time	and temperature	;				1				14. Hands cleaned and properly washed/ Gloves used properly	
•		5. Proper reheating pro-	cedure for hot ho	olding (1	65°F in 2				/			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
		6. Time as a Public Hea	alth Control: pro	cedures	& records							Gloves	
		Prep only	, p									Highly Susceptible Populations 16. Pasteurized foods used; prohibited food not offered	
		Ap	proved Source							/		Pasteurized eggs used when required	
		7. Food and ice obtaine good condition, safe, ar											
		destruction Restau		. 1								Chemicals	
		8. Food Received at pro			nade			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
		· · · ·	n from Contami		ags			•				18. Toxic substances properly identified, stored and used	-
		9. Food Separated & pr	rotected, prevent	ed during	g food							Stored low	
		preparation, storage, di										Water/ Plumbing	
		10. Food contact surfact Sanitized at 200			aned and			/				19. Water from approved source; Plumbing installed; proper backflow device	
		11. Proper disposition of	of returned, prev	iously se	rved or			_				City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		reconditioned						_				disposal	L
O I N N	C					ints) vi	О	I	N	N	C	rrective Action within 10 days	R
U N O A T	o s	21. Person in charge pr	n of Knowledge/				U T		0	A	O S	Food Temperature Control/ Identification	
		and perform duties/ Cer						~				Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
'		22. Food Handler/ no u 5	nauthorized pers	sons/ pers	sonnel				/			28. Proper Date Marking and disposition Using within 24 hrs	
		Safe Water, Reco	ordkeeping and l	Food Pa	ckage			/				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
		23. Hot and Cold Wate	Ö	uate pres	ssure, safe			<u> </u>				Digital Parmit Paguirament Prorequisits for Operation	
		24. Required records as		ock tags;	parasite	\vdash						Permit Requirement, Prerequisite for Operation 30. Food Establishment Permit (Current/ insp sign posted)	
		destruction); Packaged	Food labeled					'				Permit is being figured out	
		25. Compliance with V	with Approved ariance. Speciali					l I				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly	
		HACCP plan; Variance processing methods; management						/				supplied, used See attached	
		Con	sumer Advisory	y								32. Food and Non-food Contact surfaces cleanable, properly	
								'				designed, constructed, and used Watch	
		26. Posting of Consume foods (Disclosure/Rem						/				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	
		Core Items (1 Poir	nt) Violations	Reauire	Corrective	Action	Not	t to F	xce	ed 91) Da	tys or Next Inspection , Whichever Comes First	
O I N N U N O A	C O	`	of Food Contan	•		R	O U	I N	N O	_	C O	Food Identification	R
T	S	34. No Evidence of Ins		on, rodent	t/other		Т		/		S	41.Original container labeling (Bulk Food)	
		animals Air curtain an 35. Personal Cleanlines		ng or toba	acco use			<u> </u>				Physical Facilities	
		36. Wiping Cloths; pro	perly used and st	tored		H		/				42. Non-Food Contact surfaces clean	
1		Using spray bo	tamination	r		\forall		1				43. Adequate ventilation and lighting; designated areas used	
		38. Approved thawing		<u> </u>		\forall		1				Watch 44. Garbage and Refuse properly disposed; facilities maintained	
		Pron	er Use of Utensi	ils			۱۸/	~				45. Physical facilities installed, maintained, and clean	
		39. Utensils, equipmen	t, & linens; prop	erly used				١.				Watch 46. Toilet Facilities; properly constructed, supplied, and clean	_
		dried, & handled/ In us Watch				Ш	W					Equipped (door not self closing	
		40. Single-service & sin and used	ngle-use articles	; properly	y stored				/			47. Other Violations	
						1 1	1	1	1	1	1 1		1

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Mike and Sunny Richter	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A			I	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>	
Bullp	en cafe (Tuttle	Tuttle		MDEDATIDE		Hockwa	I	FS need 2020		
-Item/Loc	eation	Temp F		EMPERATURE (Location	OBSERVA.	Temp F	Item/Loc	eation	Temp 1	
Freeze	er	5	E	Bev cool	er 1	31				
U	oright cooler	34	E	Bev cool	er 2	32				
Br	isket in oven	171		eep fre	ezer	-31				
Stear	n table on ambient									
	Cooler	31								
	Cheese	38								
	awer freezer	-4								
U	oright cooler	29/32	CEDVA	ATIONS AND (CODDECTI	VE ACTIO	NC			
Item Number	AN INSPECTION OF YOUR ES' NOTED BELOW:			ATIONS AND C BEEN MADE. YO				THE CONDITIONS OBSERV	ED AND	
	Hot water 111									
	Sink sanitizer - 200 pp	m								
	Using digital thermo									
37	Time to defrost deep f	reezer								
	Using gloves to touch	rte foods	after	hand washir	ng					
	Cooking and serving -	no left o	vers s	erved						
	Prepping day before									
	Using sink sanitizer for tables									
	All items served in to	-go conta	ainers							
	Continue to keep it cle	an as yo	u are!	1						
	Upstairs used when no	eeded								
	All meats will be cooke	ed upstai	rs in s	moker upsta	irs					
	Hand sink is set up wit	th soap a	ınd tov	wels when ne	eeded up	stairs				
	Air curtain installed at door									
	All condiments are bei	ng propo	rtione	d in ramekin	s and lids	s - no sel	service	g		
Received	by:			Print:				Title: Person In Charge/ (Owner	
(signature)		<u>'e</u>								
Inspected (signature)		utríck	RS	Print:						
		=		1				Samples: Y N #	collected	