| Followup City of Rockwall Vomit clean up Employee healt | | | | | | | | | | Allergy policy/traini | ng | | | | | | |
|--|---|--------|-------------|--|--|------------------------------------|---|------------|----------------------------------|-----------------------|---|---|---|-----|--|--|--|
| Date: 11/18/2022 | | | 22 | Time in: 5:20 | Time out: 6:18 | | License/Permit # | | | | | | $\begin{array}{c c} Food \ Managers} Food \ Handlers \\ \hline 2 \\ \hline 5 \\ \hline \end{array} \begin{array}{c} Food \ Handlers \\ \hline Page \ \underline{1} \\ of \\ \hline \end{array}$ | 2 | | | |
| | | | | ion: 🖌 1-Routine | 2-Follow Up | 3-Compla Contact/Owner N | 1 | 4 | -Inve | estig | atio | n | 5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations: |)RE | | | |
| Bullpe | Bullpen Tuttle field Sunny Richte | | | | | | r | | | | | ✓ Number of Violations COS: 2/08/ | 2/98/A | | | | |
| Physic 1600 ai | | | ess: | | City c | control : ontract | | Ho Na | ood | | G Na | | se trap / waste oil : Follow-up: Yes Z/90/ No | | | | |
| | | | | tatus: Out = not in co points in the OUT box for | $\frac{IN}{IN} = in constants compliance}$ | mpliance No n Mark | $\mathbf{O} = \operatorname{not}$ in a | | | | | | pplicable $COS = corrected on site M = repeat violation W - Wa' O, NA, COS Mark an \sqrt{in} appropriate box for R$ | tch | | | |
| Mark the appropriate points in the OUT box for each numbered item Mark √ in appropriate box for IN, NO, NA, COS Priority Items (3 Points) violations Require Immediate Corrective Action not to ex Compliance Status Compliance Status | | | | | | | | | tive Action not to exceed 3 days | | | | | | | | |
| O Î U N | N O | N A | C O | Time and Temperature for Food Safety (F = degrees Fahrenheit) | | | | O U | I N | N O | N A | C O S | Employee Health | | | | |
| Т | ./ | , | S | (F = degrees Fahrenheit) 1. Proper cooling time and temperature | | | | T | ./ | | | 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 | _ | | | |
| ~ | | | | 2. Proper Cold Holding temperature(41 F/ 43 F) | | | | | ~ | | | | eyes, nose, and mouth Posted at hand sink | | | | |
| ~ | | | | 3. Proper Hot Holding temperature(135°F) See | | | | | | | | Preventing Contamination by Hands | | | | | |
| ~ | 4. Proper cooking time and temperature See | | | | | | | | | | 14. Hands cleaned and properly washed/ Gloves used properly | | | | | | |
| | 5. Proper reheating procedure for hot holding (165°F in 2 Hours) | | | ing (165°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 Health Control; procedures & records | | | | | | | 1 | | | Gloves Highly Susceptible Populations | - | | | | | |
| | - | 1 | | Approved Source | | | | | ./ | | | | 16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required | | | | |
| | | 1 | 1 | | - | ource: Food in | | | | | | | | _ | | | |
| ~ | | | | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | | | | | | | | Chemicals | | | | | |
| ~ | | | | 8. Food Received at pro | oper temperature | | | | ~ | | | | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables Washing with water only | | | | |
| | | 1 | | Protection | n from Contamina | tion | | | ~ | | | | 18. Toxic substances properly identified, stored and used | | | | |
| ~ | | | | 9. Food Separated & pr preparation, storage, dis | · · · · · | during food | | | 1 | | | | Water/ Plumbing | | | | |
| · · | | | | 10. Food contact surfac Sanitized at <u>200</u> | ces and Returnables | s; Cleaned and | | - | ~ | | | | 19. Water from approved source; Plumbing installed; proper backflow device | | | | |
| | ~ | , | | 11. Proper disposition of reconditioned | | | | | ~ | | | | 20. Approved Sewage/Wastewater Disposal System, proper disposal | | | | |
| | N | N | | Pri | ority Foundati | on Items (2 Po | nts) | viola 0 | | Req N | uire N | Cor | rrective Action within 10 days | F | | | |
| O I U N T | N O | A | C O S | | n of Knowledge/ P | | ĸ | | J N | 0 | A | o s | | F | | | |
| ~ | | | | 21. Person in charge pro and perform duties/ Cer 2 | | | | | ~ | | | | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature | | | | |
| ~ | | | | 22. Food Handler/ no u | nauthorized person | s/ personnel | | | | ~ | | | 28. Proper Date Marking and disposition | | | | |
| | | | I | Safe Water, Reco | ordkeeping and Fo Labeling | od Package | | | ~ | | | | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo / swabs provided / test strips no | 5 | | | |
| ~ | | | | 23. Hot and Cold Water See attached | - | <u>^</u> | | | | | | | Permit Requirement, Prerequisite for Operation | | | | |
| ~ | | | | 24. Required records av destruction); Packaged Per order fro | Food labeled | | | | ~ | | | | 30. Food Establishment Permit (Current/ insp sign posted) To post | | | | |
| | | ~ | | 25. Compliance with V HACCP plan; Variance processing methods; ma | e obtained for speci | d Process, and alized | | | ~ | | | | Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped | T | | | |
| | | | | Cons | sumer Advisory | | | | ~ | | | | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Watch | T | | | |
| ~ | | | | 26. Posting of Consume foods (Disclosure/Remi Ingredients by reque | inder/Buffet Plate) | | | | ~ | | | | 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Setup tested 200 ppm | | | | |
| 0 I | N | N | С | Core Items (1 Poin | nt) Violations Re | equire Corrective | Actio | n Noi | | Excee N | ed 90 N | 0 Da C | ays or Next Inspection , Whichever Comes First | I | | | |
| U N T | 0 | | o s | | of Food Contamir | | Ň | U T | N | 0 | A | o s | Food Identification | | | | |
| W | | | \square | 34. No Evidence of Inse animals Watch | | | | | | ~ | | | 41.Original container labeling (Bulk Food) | | | | |
| ~ | | | \square | 35. Personal Cleanlines | | | Ш | | | | | | Physical Facilities | | | | |
| ~ | | | | 36. Wiping Cloths; proj Stored in solution 37. Environmental cont | n / discussed o | quats binding | \square | | ~ | | | | 42. Non-Food Contact surfaces clean43. Adequate ventilation and lighting; designated areas used | + | | | |
| | / | | | 37. Environmental cont 38. Approved thawing i | | | $\left - \right $ | | ~ | | | | 43. Adequate ventilation and lighting; designated areas used44. Garbage and Refuse properly disposed; facilities maintained | + | | | |
| | ~ | | | | | | | | ~ | | | | 44. Garbage and Reruse properly disposed; racinties maintained45. Physical facilities installed, maintained, and clean | + | | | |
| | | | | Prope 39. Utensils, equipment | er Use of Utensils | v used, stored | | 1 | - | | | | 45. Frystear actifies instance, maintained, and clean Watch conditions of flooring 46. Toilet Facilities; properly constructed, supplied, and clean | + | | | |
| ~ | | | | dried, & handled/ In us Watch 40. Single-service & sin | se utensils; properly | y used | | 1 | | | | | 40. Tother Fachines, property constructed, supplied, and clean See attached Womens / paper towels to be in dispenser 47. Other Violations | | | | |
| ~ | | | | and used | | | | | | ~ | | | | | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| Received by: Sunny Richter | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by: (signature) Kelly kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

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| | nent Name: en cafe at Tuttle | Physical A 1600 a | airport road | City/Stat Rock | | I | License/Permit # Page 2 of FS 9409 | | <u>2</u> of <u>2</u> | | |
|-------------------------------------|---|----------------------|---------------------------|-------------------|----|------------|------------------------------------|------------|----------------------|--|--|
| X . X | | | TIONS | | | | | T T | | | |
| Item/Loc | | <u>Temp F</u> | Item/Location | <u>Tem</u> | | Item/Locat | ion | | <u>Temp F</u> | | |
| Steam | | | Cooked Philly sandwic | | | | | | | | |
| Que | so / taco beef | 149/163 | Cooked philly | 14 | 15 | | | | | | |
| B | oiling choco | 154 | Veggie | 14 | 11 | | | | | | |
| Unde | er counter cooler | 40 | Hot dogs hot holding temp | os 1 4 | 15 | | | | | | |
| Cheese fro | om can just loaded from can at 3/00 | 43 | Empty glass fror | t 4 | 0 | | | | | | |
| Hc | ot dog cooler | 38 | Freezer | -1 | 0 | | | | | | |
| | Hot dog | 40 | Beverages | 3 | 6 | | | | | | |
| | | | | | | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | | | | | |
| Item Number | All hold bender of the bender of the been winder. To ok all territor is blice the to the conditions observed high | | | | | | | | | | |
| 46 | Need soap in womens restroom - hot water 111 | | | | | | | | | | |
| | Hot water 122 F | | | | | | | | | | |
| | Watch what is stored next to hand sink | | | | | | | | | | |
| | | | | | | | | | | | |
| | Test strips on site for quats | | | | | | | | | | |
| | Tested sanitizer to be 200 ppm after addressing the quats binding | | | | | | | | | | |
| 45 | Cooking cheesesteak from raw and then serving / frozen | | | | | | | | | | |
| 45 | Need to address deep grooves and areas of flooring where aggregate is exposed | | | | | | | | | | |
| 45 | Close groove to keep food out | | | | | | | | | | |
| 45 | Need to dust ceiling w | | | | | | | | | | |
| 45 | Fill small holes in wall | s where i | needed | | | | | | | | |
| | | | | | | | | | | | |
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| Received (signature) | Sunnv R | | Print: | | | | Title: Person In Char | ge/ Owner | | | |
| Inspected | l by: | | Print: | | | | | | | | |
| (signature) | Sunny R Kelly kírkpo | ıtríck | \mathcal{RS} | | | | Samples: Y N | # collecte | ed | | |
| | (Povised 00 201E) | | I | | | | | | | | |