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

	ate: <b>3/1</b>	5/2	20	22	Time in: 10:00	Time out: 10:48	FS 9							Food	l Manag	gers Food Handlers	Page 1 or	f_2_
					tion: 1-Routine	2-Follow Up	3-Compla			nvest	iga	tion		5-CO/Constructi	ion	6-Other	TOTAL/SC	ORE
		ishm			<sup>ne:</sup> CA cafeteria	Coi RIS	ntact/Owner	Name:						* Number of Repe ✓ Number of Viola				
_		al A			OA Caletella	Pest con			Hoo	d		Gr	ease	e trap :		Follow-up: Yes	<del>」</del> 1/99/	/A
Jo		ng bl				School  ompliance IN = in compli	iance	2				Sch				No 🗸		
M					tatus: Out = not in co points in the OUT box for	each numbered item	Mark	$\mathbf{O} = \text{not } \mathbf{c}$ $\mathbf{I}  \text{in ap}$						plicable COS = corre D, NA, COS			violation W-Wa riate box for R	atch
<u> </u>		iance	Cto		Prio	ority Items (3 Point	ts) violation:	Requir	_	<i>media</i> mplia				ive Action not to excee	ed 3 da	ays		
O U	_	N O	N A	C		nperature for Food Sa	nfety	R	O	Î .	N	N	C O		Fmr	oloyee Health		R
Т				S	(F = d 1. Proper cooling time a	legrees Fahrenheit) and temperature			T				S	12. Management, food	_		al employees:	
		/								<b>✓</b>				knowledge, responsibi				
	_				2. Proper Cold Holding	g temperature(41°F/45°	°F)		П	/				13. Proper use of restri		and exclusion; No d	lischarge from	
					3. Proper Hot Holding t See	temperature(135°F)			Ľ	<u> </u>				Provent	ina Ca	ontamination by H	ande	
		•			4. Proper cooking time				H	<u>/</u>	1			14. Hands cleaned and				
					5. Proper reheating product	cedure for hot holding	(165°F in 2		H					15. No bare hand conta				
		•			Hours)	14. Control	. 01.		Ш					alternate method prope Gloves	erly fo	llowed (APPROVE	ED Y <sub>.</sub> .N <sub>.</sub> .)	
					6. Time as a Public Hea	aith Control; procedure	s & records	Ш								ceptible Population		
					Ap	proved Source				<b>/</b>				16. Pasteurized foods of Pasteurized eggs used <b>Precooked</b>			offered	
					7. Food and ice obtaine good condition, safe, ar									. TOOOONGU				
	/				destruction Labatt	na unaduneratea, paras	ite								(	Chemicals		
	./				8. Food Received at pro	oper temperature								17. Food additives; ap & Vegetables	proved	and properly store	d; Washing Fruits	3
														Water only  18. Toxic substances p	proport	v identified stored	and usad	
						of tected prevented duri								10. Toxic substances p	лорен	y identified, stored	and used	
	~		9. Food Separated & protected, prevented during food preparation, storage, display, and tasting												Wat	er/ Plumbing		
	/				10. Food contact surfact Sanitized at 200		leaned and SO SR			~			·	19. Water from approve backflow device City approve		arce; Plumbing insta	alled; proper	
		~			11. Proper disposition or reconditioned	of returned, previously	served or			~				20. Approved Sewage, disposal	/Waste	ewater Disposal Sys	tem, proper	
	<u> </u>	L L			Pri	ority Foundation	Items (2 Po	oints) vi				uire	Cor	rective Action within	10 day	vs		
U	I N	N O	N A	C O	Demonstration	R	O U T			N A	C O	Food Temp	peratu	re Control/ Identi	fication	R		
Т	/			S	21. Person in charge pro and perform duties/ Cer				1	/			S	27. Proper cooling me Maintain Product Tem			dequate to	
	/				22. Food Handler/ no u	nauthorized persons/ pe	ersonnel			/				28. Proper Date Marki	ing and	l disposition		
					Safe Water, Reco	ordkeeping and Food I Labeling	Package			<b>/</b>			•	29. Thermometers pro Thermal test strips <b>Dials</b>	vided,	accurate, and calibrate	rated; Chemical/	
	/				23. Hot and Cold Water Confirmed	r available; adequate pr	ressure, safe								remen	t, Prerequisite for	Operation	
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					w					30. Food Establishme	ent Pe	rmit (Current/ insp	sign posted)			
					Commercial		3							¥7/ 9		137	•	
					25. Compliance with V		ocess, and		T					31. Adequate handwas		<b>uipment, and Vend</b> acilities: Accessible		
	/				HACCP plan; Variance processing methods; ma					<b>/</b>				supplied, used				
					Con	sumer Advisory								32. Food and Non-foodesigned, constructed,			ole, properly	
					26. Posting of Consume	or Advisorios, row or w	ndar apalrad		<u></u>					Watch  33. Warewashing Faci			d usad/	
	/				foods (Disclosure/Remi	inder/Buffet Plate)/ All				~				Service sink or curb cl			a, usea/	
							re Corrective	Action	Not t	to Exc	cee	d 90	Da	ys or Next Inspection	, Whie	chever Comes Fir	st	
O U T	I N	N O	N A	C O S	Prevention	of Food Contaminatio	on	R	O U T				C O S		Food	Identification		R
1	/			3	34. No Evidence of Inse	ect contamination, rode	ent/other		1		/		5	41.Original container l	labelin	g (Bulk Food)		
	·				animals 35. Personal Cleanlines	ss/eating, drinking or to	bacco use	+							Phys	sical Facilities		
	1	36. Wiping Cloths; properly used and stored				+		<b>/</b>	Ī			42. Non-Food Contact	•					
$\vdash$					In buckets 37. Environmental cont	tamination		+	H	•	+			43. Adequate ventilation	on and	lighting; designate	d areas used	
-					Watch conder	nsation		+	H		-			44. Garbage and Refus	se pror	perly disposed: facil	ities maintained	
	~				38. Approved thawing Pull					~	-			Watch  45. Physical facilities in		-		-
						er Use of Utensils	ad et : 1		1					See				
	~				39. Utensils, equipment dried, & handled/ In us					~				46. Toilet Facilities; pr Equipped	roperly	constructed, suppl	ieu, and clean	
	/				40. Single-service & single and used Invert		erly stored			·				47. Other Violations				
					HIVEIL	VI//CI		1 1	1 1	1 -								

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		City/State:		License/Permit #	Page 2	2 of 2				
			king	Rockwa	II	Fs 9438						
Item/Loc	eation	Temp F	TEMPERATURE OBSERVATION	TIONS Temp F	Itom/Locat	tion		Temp 1				
Line 1	auon	1emp r										
	2 0 1	07	Line 1 steam table		Freezer well / plate			24/12				
	Bev Cooler	37	Just turned on (touch activated	<u></u>	Hot pass			141				
Free	ezer well / plate		Rt side	151	3 - 3 - 3			140				
	Upright	40	Line 2		Hot pass 2							
	Upright 2	38.3	Beverage unit	32	Beans			143				
Но	t holding unit		Slides		Hot back up			153				
Ch	neese burger	145	Touch activated not loade	98	Extra uprights			37/35				
Hot s	slide upper used	158	Upright coolers	32/ 35-40								
		OE	SERVATIONS AND CORRECTI	VE ACTIO	NS							
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: temps in F	TABLISHME	NT HAS BEEN MADE. YOUR ATTENT	TON IS DIRE	ECTED TO TH	HE CONDITIONS OBSER	VED ANI	D				
	Hot water in restroom	104 and	aoina up									
	Hot water at all hand		<del></del>									
	Dishmachine confirme	d 160 SF	R with strips									
	Sanitizer in buckets 20		•									
	Not using snack bar and only using line 1&2											
	Cooler in snack bar -upright 31 F											
	Snack storage looks good											
	Dry storage:											
	Storing sugar and other dry hood in original bags inside plastic containers with lids											
	Logs reflect time and t	emps - g	ood									
	Keep an eye on broom	m storag	e avoid clustering									
	Wic - avoid reuse of ca	ardboard	boxes for sample trays - di	scussed	that these	e are discarded ev	very 3	days				
	Wic cheese 38/ sampl	e tray 40										
	Keep eye on fan guar	eye on fan guards in wic										
	Wif11 watch small a	amount of rain drop condensation in front of fans										
	Best to invert cold wel	Best to invert cold well										
	Pizza cooler - sauce 3	izza cooler - sauce 39f ambient 38										
	Pizza hot holding 138-151											
45	To address leak at ice machine that is running down side and causing rust											
	Not using ice for any thing at this time! Will detail inside of unit											
	Using dial thermos calibrating daily											
Received by: Print: Title: Person In Charge/ Owner												
(signature)		e				2.000 1 cloud in Charge	Janei					
Inspected	d by:		Print:									
(signature)	Kelly kirkpa	ıtrick	rRS			Commis V N "	t a c 11 · · ·	.1				
Farms FIL 0	6 (Revised 09-2015)		l			Samples: Y N #	collected	1				