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

03/1	17/	20	21	Time in: 9:18	Time out: 10:08		FS 94								Est. Typ	-		Category ed]	Page 2	of <u>2</u>
				tion: 1-Routine	2-Follow U		3-Complain		_	nvest	igat	tion	5-C	O/Cons	truction			Other	Γ	OTAL	/SCORE
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Compl	lione	o Star	ne	Prior	rity Items (3	Points)	violations K	Requir	_			Correc Status	tive Actio	n not to	exceed	3 days	5				
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	/			1. Proper cooling time a											nt, food en				nal em	ployees	;
/	,			2. Proper Cold Holding See	temperature(41°	°F/ 45°F)	'			·			eyes, no	se, and	of restrict	tion and	d exclus	sion; No	discha	rge fron	n
	/			3. Proper Hot Holding to	emperature(135	°F)							At arr		reventing	g Cont	aminat	tion by H	Hands		
	~			4. Proper cooking time a	and temperature	•				/			14. Hai	nds clear	ned and p	properl	y washe	ed/ Glove	es used	l proper	ly
	/			5. Proper reheating proce Hours)	edure for hot ho	olding (16	65°F in 2			/			alternat		d contact						
/	,			6. Time as a Public Heal Prep and service only	th Control; prod	cedures &	& records						alove	,5 101 1		Susce	ptible P	opulatio	ons		
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-	,			7. Food and ice obtained good condition, safe, and destruction	l from approved d unadulterated:	l source; I ; parasite	Food in									Ch	emicals	5			
•	,			8. Food Received at proj	per temperature	?				/			& Vege Wat	tables er	ves; appro			•			ruits
					from Contami					/					ances pro ng unit		dentifie	ed, stored	d and u	ised	
 	,			9. Food Separated & propreparation, storage, disp			g food								•	Water	/ Plumb	oing			
~	,			10. Food contact surface Sanitized at _200_ p	ppm/temperature	° 160	0			/			backflor City	w device	oved						
	~			11. Proper disposition of reconditioned Disca	f returned, previ arded	iously ser	rved or			/			20. App disposa		ewage/W	√astewa	ater Dis	posal Sy	stem,	proper	
0 1	N	N	C	Prio	ority Founda	ation Ite	ems (2 Poin							Action w	ithin 10) days					В
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Printed /covid Cody Hayes	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

	ment Name:	Physical A		ity/State: Rockwal		2 of 2					
Duric	on CCA culinary arts	John	TEMPERATURE OBSERVATI		II F3 9440						
Item/Loc	cation	Temp F	Item/Location	Temp F	Item/Location	Temp 1					
Cafe			Cookline		Hood 2						
	Cooler 1	33 Under counter coole		37	Drawer1 (not used)	50					
	Cooler 2	34	2 cooler	38	Drawer 2	37					
	Cooler 3	37	Upright	38	Drawer 3	33					
	Cooler 4	33	Drawers	35	Hood 1						
	Kitchen		ColdTop	35/39	Drawers						
	rink upright	40	Blast chiller	-11	31/33/35						
Glas	s front two door	35			Upright person unit	41 barely					
Item	AN INSDECTION OF VOUR		SSERVATIONS AND CORRECTIVE AND LABOR TO THE ACTION OF THE		NS CTED TO THE CONDITIONS OBSERVED AN	JD.					
Number	NOTED BELOW:	TABLISHMI	ENT HAS BEEN MADE, YOUR ATTENTI	JN 13 DIKE	CTED TO THE CONDITIONS OBSERVED AN	עא					
	Hot water at hand sink	in cafe									
46					re washed again inside kitchen befo	re prep					
4=	·		ppm using this also for bucke								
45			hmachine / also minor clean	ing unde	er equipment etc						
	Keeping an eye on cut Keep an eye on condit										
W	· · · · · · · · · · · · · · · · · · ·		n top shelf in delfield units								
42	Minor cleaning inside	•	r top onon in domord drinto								
W	Watch reuse of thin pla		tainers - condition								
	WIC cooler 34- butter	38/tomat	o 37/duck 36 ambient 38 nea	ar door							
	Wif11 all HTT										
41	•		age with common name								
	• • • • • • • • • • • • • • • • • • • •		ROP if used over 48 hrs - st	tudents a	are taught the process						
	Teaching specialized		•								
	Also teaching HACCP	•									
	Will replace wire racks as needed - Dishmachine - 160 surface reading										
	No prep during insp		·· 3								
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Owner						
Inspecte			Print:								
(signature)	Kelly Kirkpo	ıtrick	\mathcal{RS}		Samples: Y N # collecte	ad.					
	5 (5 : 100 2015)				bampies. 1 1ν π collecte	A.					