\$50.00 fee for 2nd Followup if needed

## Retail Food Establishment Inspection Report

City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
Employee health

Date: 09/15/2022	Time in: 2 8:45	Time out: <b>9:54</b>	Fs 943						Food handlers Pood manag	Page 1 of _	2
Purpose of Inspe	ction: 1-Routine	2-Follow Up	3-Complaint		-Inve	estiga	atior	ı	5-CO/Construction 6-Other	TOTAL/SCO	RE
Establishment Na Burton CCA m		RIS		»: 					* Number of Repeat Violations: ✓ Number of Violations COS:	1/99/	Δ
Physical Address: John king blvd		Pest con School		Ho 06/2	ood 2022				e trap/ waste oil Follow-up: Your / schoolContract Follow-up: Your Pics	es   1/99/1	_
Compliance Mark the appropriat	e points in the OUT box for	each numbered item	Mark $\checkmark$ in	appropr	riate b	ox fo	r IN,	NO,	, NA, COS Mark an Vin ap	eat violation W- Water propriate box for R	ch
Compliance Status	Prio [	rity Items (3 Poin	ts) violations Req						ive Action not to exceed 3 days		
O I N N C U N O A O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)			O	Compliance S O I N U N O			C O S	Employee Health		
	1. Proper cooling time a			/			D	12. Management, food employees and condi knowledge, responsibilities, and reporting	tional employees;		
2. Proper Cold Holding temperature(41°F/ 45°F) See					~				13. Proper use of restriction and exclusion; Neyes, nose, and mouth By hand sink	No discharge from	+
	3. Proper Hot Holding t See	temperature(135°F)			ı				Preventing Contamination by	y Hands	
<b>V</b>	4. Proper cooking time Logs				/				14. Hands cleaned and properly washed/ Gl		
	5. Proper reheating prod Hours)				/				15. No bare hand contact with ready to eat for alternate method properly followed (APPRO Gloves	oods or approved  OVED Y N	
w	6. Time as a Public Hea Proofing calzones	alth Control; procedure	es & records		1				Highly Susceptible Popula		
	Ap	proved Source					/		16. Pasteurized foods used; prohibited food pasteurized eggs used when required No eggs	not offered	
	7. Food and ice obtaine good condition, safe, ar destruction Labbat	nd unadulterated; paras							Chemicals		
	8. Food Received at pro Receiving log	-			/				17. Food additives; approved and properly st & Vegetables Water	-	
		from Contamination			<b>'</b>				18. Toxic substances properly identified, sto Store low	red and used	
	<ol><li>Food Separated &amp; pr preparation, storage, dis Watch inside wic</li></ol>	splay, and tasting							Water/ Plumbing		
	10. Food contact surfact Sanitized at _200_		Cleaned and		~				19. Water from approved source; Plumbing backflow device <b>City</b>		
	11. Proper disposition of reconditioned Disc	of returned, previously arded	served or		~				20. Approved Sewage/Wastewater Disposal disposal	System, proper	
	ì	ority Foundation							rective Action within 10 days		
O I N N C U N O A O S	Demonstration	of Knowledge/ Perso		U T	J N	N O	N A	C O S	Food Temperature Control/ Ide	entification	R
	21. Person in charge pro and perform duties/ Cer 2				~				27. Proper cooling method used; Equipmen Maintain Product Temperature	t Adequate to	
	22. Food Handler/ no u	nauthorized persons/ p	ersonnel		/				28. Proper Date Marking and disposition Good		
	Safe Water, Reco	rdkeeping and Food l Labeling	Package		~				29. Thermometers provided, accurate, and ca Thermal test strips Test strips and thermos - ca		
	23. Hot and Cold Water	r available; adequate pr	ressure, safe		<u> </u>				Permit Requirement, Prerequisite	-	
	24. Required records av destruction); Packaged Commercial		s; parasite		~				30. Food Establishment Permit (Current/ Posting	insp sign posted )	
		with Approved Procee							Utensils, Equipment, and V		
	25. Compliance with V HACCP plan; Variance processing methods; ma Time and temps	obtained for specialize	ed		~				31. Adequate handwashing facilities: Access supplied, used Equipped	ible and properly	
		sumer Advisory		٧	١				32. Food and Non-food Contact surfaces cledesigned, constructed, and used Watch cutting boards		
	26. Posting of Consume foods (Disclosure/Remi Attached to account	inder/Buffet Plate)/ All			~				33. Warewashing Facilities; installed, mainta Service sink or curb cleaning facility provide SR 160		
0 I N N C	` `	nt) Violations Requi	ire Corrective Acti	on Not		xce	_	Da C	ys or Next Inspection , Whichever Comes	First	R
U N O A O S		of Food Contamination rode	on	U	J N	0	A	o s	Food Identification 41.Original container labeling (Bulk Food)		
	animals				~				11.011ghiai container labeling (Baix 1 ood)		+
	35. Personal Cleanlines	•	Juacco use						Physical Facilities 42. Non-Food Contact surfaces clean		
	36. Wiping Cloths; prop Stored in buck	ets			~						
W	37. Environmental cont Watch conder	nsation			/				43. Adequate ventilation and lighting; design		
	38. Approved thawing I	method			/				44. Garbage and Refuse properly disposed; f	acilities maintained	
	Prope	er Use of Utensils		1					45. Physical facilities installed, maintained, a Watch air vents even by back doo		
	39. Utensils, equipment dried, & handled/ In us				~				46. Toilet Facilities; properly constructed, su Equipped	ipplied, and clean	†
	40. Single-service & sin and used	ngle-use articles; prope	erly stored			~			47. Other Violations		+

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

E-4-LU-L	word Norman	Di 1 A	11	V.4/G4-4	Liana / Damie # De	0 -f 0
	ment Name: on CCA main kitchen	Physical A  John		City/State: Rockwal		ge <u>2</u> of <u>2</u>
			TEMPERATURE OBSERVAT		T.	- m
Spack		Temp F	Item/Location	Temp F	Item/Location	Temp 1
Snack bar line beverage unit		35	Line 1 upright 1/2	37/40		[
Upright h	not holding and slide hot holding	Na	Steam table water temp just turned or	128/130	143/144/147	
U	pright cooler	39	Line 2		Pizza unit	40
Not us	sing all lines at this time		Milk cooler	37	Sauce	41
	Line 1		Upright 1/2	38/37	Wif	3.4-6.4
	Milk cooler	26-35	Cold well/ surface	38/21	Wic	
Deep	cold well/ surface	15/20	Hot pass 1 potatoes	172	Cheese/	40
	Slides	Touch sensors	Hot pass 2 pasta	163/179	Sample tray / tomate	41/39
<b>.</b>	LAN DISDECTION OF VOLD EST		SERVATIONS AND CORRECTIVE			A N ID
Item Number	NOTED BELOW: ALL TEMPS TA		NI HAS BEEN MADE. YOUR AFTENTION	ON IS DIREC	CTED TO THE CONDITIONS OBSERVED A	AND
	Hot water at hand sink	(S-				
	Keep an eye on the ice	e build up	in the ice cream freezer in	the snac	k line	
W	Watch condensation in	n beveraç	ge cooler on line 1			
	Not loading food onto	line until	ready to serve - milk too			
	Sanitizer in bucket 200	• •				
W	Watch use of contact p	paper on	cardboard for shelving liner			
	Will ask Sam about cu					
	Dishmachine sanitizing	g at 160	SR			
				se and pepps	s inside temps 59-62 F then cooked asap	and held hot
45	Placing a work order for					
	Gloves used to touch					
			er running for 15 seconds			
45	Using 6 thermos calibi		•			
45	To dust air vents wher Watching mops - hang					
	watering mops - nang	jing to an	ow to dry			
	To provide pics of corr	ections /	and will provide info on cal:	zones		
Received (signature)	See abov	/e	Print:		Title: Person In Charge/ Own	er
Inspected (signature)		. <del></del>	Print:			
	Kety Kurkpa 6 (Revised 09-2015)	urick	KS		Samples: Y N # colle	ected