	u i	re			of \$50.00 is ifter 1st		City of	Rock			In	spe	ecti	ion Report		Vomit clea	olicy/trainir n up	זפ
	Date:         Time in:         Time out:         License/Pe           03/17/2021         8:15         9:17         FS 94												Est. Type		Risk Category Med	Page <u>1</u> of <u>2</u>		
					tion: 🖌 1-Routine	2-Follow Up	3-Compla		4-]	Inve	stiga	ntior	1	5-CO/Construction		6-Other	TOTAL/SCO	RE
Estal RIS						RIS	ntact/Owner 1 SD	Name:						<ul><li>★ Number of Reper</li><li>✓ Number of Viola</li></ul>	at Vio	COS:	0/100/	/ <b>^</b>
Phys John			ldre	ss:		Pest con School			Hoo 08/2				reaso mme	e trap : er		Follow-up: Yes <b>∠</b> No□HOt	0/100/	A
Mork					tatus: Out = not in compoints in the OUT box for a	mpliance IN = in compl	iance N Mark	$\mathbf{O} = \text{not } \mathbf{O}$						oplicable COS = correct D, NA, COS		-	lation W- Wate	ch
Wark	the	e app	лор	riate										tive Action not to excee				
0 1	ompliance Status				R	Co O U		ance N O	Stat N A	tus C O		<b>E</b>	alamaa Haalth		F			
T S 1. Proper of			-		(F = degrees Fahrenheit) roper cooling time and temperature			T	N	A     O     A     O     Employee Health       Image: State Stat			employees:	-				
	<b>✓</b> N				Not serving leftovers to children					~				knowledge, responsibil		•	<u>1</u> . J ,	
v	/			2. Proper Cold Holding temperature(41°F/ 45°F) See						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
w	-				3. Proper Hot Holding temperature(135°F) See will Followup				_	<u> </u>			Posting and policy / home screening before a Preventing Contamination by Hands					+
vv					See will Followup 4. Proper cooking time and temperature				14. Hands cleaned and properly washed/ Gloves used						+			
~					Per logs 5. Proper reheating proc	edure for hot holding	(165°F in 2			V			-	Gloves 15. No bare hand conta				┢
	ŀ				Hours)	-					~			alternate method prope	erly fo	llowed (APPROVED	Y N )	
			/		6. Time as a Public Heal Prep and service only			Highly Susceptible Populati					ceptible Populations					
					Approved Source					~				Pasteurized eggs used	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		ered	
L					7. Food and ice obtained good condition, safe, and destruction Labatt				Chemicals									
		+			8. Food Received at pro	per temperature								17. Food additives; app	provec	and properly stored;	Washing Fruits	t
ľ					Log in office					~				& Vegetables Water only				
						from Contamination				~				18. Toxic substances p Stored in own are		y identified, stored an	d used	
v					9. Food Separated & propreparation, storage, dis		ing food								Wat	er/ Plumbing		
v	/				No raw 10. Food contact surface Sanitized at 200 p	es and Returnables ; C ppm/temperature	leaned and			~				19. Water from approv backflow device City approved	d	-		
r					11. Proper disposition of reconditioned	· • • •				~	D		0	20. Approved Sewage/ disposal			n, proper	
0 I U N			N A	C O		of Knowledge/ Perso		R	O U	_	N O	N A	C O	rrective Action within 1		vs ure Control/ Identific	ation	F
		•	A	s	21. Person in charge pre and perform duties/ Cert 1	esent, demonstration o	f knowledge,		T		0	А	s	27. Proper cooling met Maintain Product Tem	thod u	sed; Equipment Ade		
V	/				22. Food Handler/ no un	nauthorized persons/ p	ersonnel			~				28. Proper Date Markin	ng and	l disposition		+
			]			rdkeeping and Food Labeling	-			~				Good 29. Thermometers prov Thermal test strips Calibrated at in		accurate, and calibrat	ed; Chemical/	
V					23. Hot and Cold Water See	available; adequate p	ressure, safe							Permit Requir	remen	t, Prerequisite for O	peration	
V					24. Required records available destruction); Packaged H		s; parasite			~				30. Food Establishme Posted	ent Pe	<b>rmit</b> (Current/ insp s	ign posted )	
						vith Approved Proce										ipment, and Vendin		
r					25. Compliance with Va HACCP plan; Variance processing methods; ma Logs look good	obtained for specializ nufacturer instruction	ed			~				31. Adequate handwas supplied, used <b>Provided</b>	Ų			
					Cons	sumer Advisory				~				32. Food and Non-food designed, constructed,			, properly	
V					26. Posting of Consumer foods (Disclosure/Remin All precooked / allergi	nder/Buffet Plate)/ Al	lergen Label			~				33. Warewashing Facil Service sink or curb clo Dishmachine	eaning	g facility provided		
		_						e Action	Not	to E.	xcee	ed 90	) Da	us or Next Inspection ,			713	
O I U N T		N O	N A	C O S	Prevention o	of Food Contaminati	on	R	O U T	I N	N O	N A	C O S		Food	Identification		F
l	/			3	34. No Evidence of Inse animals	ect contamination, rod	ent/other		1		~		3	41.Original container l	abelin	g (Bulk Food)		Т
V					35. Personal Cleanliness	s/eating, drinking or to	bacco use	$\uparrow$							Phys	sical Facilities		t
v					36. Wiping Cloths; prop	perly used and stored		+		~				42. Non-Food Contact Good	surfac	ces clean		f
w	╀	1			.37, Environmental conta	amination		+	-	~				43. Adequate ventilation	on and	l lighting; designated a	areas used	ϯ
		+			Watch in wif 38. Approved thawing n Pull thaw	nethod			-	- -				Watch 44. Garbage and Refus	se prop	perly disposed; faciliti	es maintained	┢
	1	1							<u> </u>	•				45. Physical facilities i	installe	ed, maintained, and cl	ean	┢
r					39. Utensils, equipment, dried, & handled/ In use	er Use of Utensils , & linens; properly us e utensils; properly us	sed, stored, ed			~ ~				Good 46. Toilet Facilities; pr Equipped	roperly	y constructed, supplied	l, and clean	+
V					40. Single-service & sin and used	gle-use articles; prope	erly stored				~			47. Other Violations				

## **Retail Food Establishment Inspection Report**

## City of Rockwall

(signature) Received by: Celeste Hernandez	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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Establishment Name: Burton CCA	Physical A John	king	City/State: Rockwal	II Eicense/Permit #									
There /T a section	Toma	TEMPERATURE OBSERVA	TIONS Temp F	There /The section	T	Frank F							
Item/Location	<u>Temp F</u>			Item/Location		Femp F							
Coolers in other lines are still on		Line in operation		Snack bar not in u	se								
40/39/33/38/35/		Steam tables just turned on will Follow											
Hot pass not on		Upright cooler	37	Cheese	4	42							
HP 2	144	Beverage coole	r 39	Cooked brocco	li (	39							
Нр3	143	Freezer well	17/13	Sample tray		39							
Slides and steam tables and freezer plates off		Beverage coole	r 30	Wif	-	·10							
				Upright cooler piz	za :	38							
OBSERVATIONS AND CORRECTIVE ACTIONS													
Item         AN INSPECTION OF YOUR ES           Number         NOTED BELOW: temps in F	TABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO THE CONDITIONS OBSERV	ED AND								
	Only using one line currently												
	Hot water at hand sinks 105-125												
	All meals are prepackaged and handed to customers												
	Mop room - watch covering SS table with contact sticky paper on top and shelving												
Gloves used to touch													
Sanitizer in buckets 20													
	Small amount of frost film in wif												
	Keep an eye on ice machine												
Discussed thermo in s	Discussed thermo in sanitizer - all are sanitized before use												
RestroomEquipped													
Calibrated thermos at	Calibrated thermos at insp												
WillFollowup on hot fo	WillFollowup on hot foods												
Received by:		Print:		Title: Person In Charge/ 0	Jwpor								
(signature) See abov	/e				, whet								
(signature) See abov Inspected by: (signature) Kelly kirkpo	trial	Print:											
reny mimi	uruk			Samples: Y N #	collected								