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

Date: 01/13/2021					Time in:						Est. Type Pizza	Page 1 of _	2_		
					tion: 1-Routine 2-Follow U				Investi	gatio	n	5-CO/Construction	6-Other	TOTAL/SCO	RE
E	stabli	ishmer k E. (	nt N	am	e:	Contact/Owner	Name:					* Number of Repeat Violations C			_
Pl	hysic	al Ado			Pe	st control :		Нос	od			e trap :	Follow-up: Yes	4/96/	4
I-3		Compl	ianc	e S	IN = in	07/21 ecolab compliance	$\mathbf{O} = \text{not } \mathbf{O}$	observ	red 1			/30/20 1000 gals  oplicable COS = corrected on	No R = reneat vio	olation W-Wato	-h
M					points in the <b>OUT</b> box for each numbered it	tem Mark	<b>√</b> in ap	propr	iate box	for II	N, NC	D, NA, COS Ma	ırk an √in appropria		-11
	_	iance S			Priority Items (3	Points) violation:		Co	mplian	ce Sta	atus	ive Action not to exceed 3 da	rys		
O U T	N		4	C O S	Time and Temperature for Fo (F = degrees Fahrenhei	•	R	O U T	I N	N A	O S	Emp	loyee Health		R
		_			1. Proper cooling time and temperature				•/			12. Management, food emplo knowledge, responsibilities, a		employees;	
			-		2. Proper Cold Holding temperature(41°	°F/ 45°F)						Screening at arrival  13. Proper use of restriction a	1 0	charge from	
	~				See attached	1, 10 1,			<b>/</b>			eyes, nose, and mouth Policy	ind chemiston, 1 to dis-	enange nom	
		/			3. Proper Hot Holding temperature(135)	°F)			ı				ntamination by Han	ıds	
		/			4. Proper cooking time and temperature				<b>/</b>			14. Hands cleaned and prope Gloves	erly washed/ Gloves u	ised properly	
					5. Proper reheating procedure for hot hot Hours)	olding (165°F in 2			<b>~</b>			15. No bare hand contact with alternate method properly following			
			1		6. Time as a Public Health Control; proc	caduras & racords						alternate method property for	lowed (MTROVED		
		V			Hsp	ecuares & records						Highly Susc	reptible Populations		
					Approved Source					/		Pasteurized eggs used when r		iorou	
					7. Food and ice obtained from approved good condition, safe, and unadulterated;				l			Cooked			
					destruction PFG	, r						C	hemicals		
					8. Food Received at proper temperature							17. Food additives; approved & Vegetables	and properly stored;	Washing Fruits	
L					To always check							Water only 18. Toxic substances properly	identified stored an	id used	
					Protection from Contamin 9. Food Separated & protected, prevented				<b>/</b>			Stored separate	racinitica, storea an	ad used	
	~				preparation, storage, display, and tasting							Wate	er/ Plumbing		
	~				10. Food contact surfaces and Returnabl Sanitized at 200 ppm/temperature	les ; Cleaned and e 50-100			~			19. Water from approved sour backflow device City approved	rce; Plumbing install	ed; proper	
		/			11. Proper disposition of returned, preving reconditioned Discarded				~			20. Approved Sewage/Waster disposal	water Disposal System	m, proper	
		-													
				_		tion Items (2 Po	oints) v	iolati	ons Re	quire	e Cor	rective Action within 10 day.	S		
O U	I	N I	4	C O			oints) v	O U	ons Re	N	C		s re Control/ Identific	eation	R
O U T	N	N I O	4		Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man	Personnel tion of knowledge,		О	I N	N	C		re Control/ Identific		R
	N	N I O	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized pers	Personnel tion of knowledge, tager (CFM)		O U	I N	N	C	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and	re Control/ Identific ed; Equipment Adec re		R
	N	N I O	4	О	Priority Founda  Demonstration of Knowledge/ 21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and I	tion of knowledge, lager (CFM)		O U	I N	N	C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a	re Control/ Identific ed; Equipment Adec edisposition	quate to	R
	N	N I O	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and I Labeling	tion of knowledge, tager (CFM) ons/ personnel		O U	I N	N	C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test s	re Control/ Identifice ded; Equipment Adec disposition accurate, and calibratestrips on site	quate to ed; Chemical/	R
	N	N I O	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and I Labeling  23. Hot and Cold Water available; adequed Good	tion of knowledge, tager (CFM) ons/ personnel  Food Package uate pressure, safe		O U	I N	N	C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test support the provided of the pro	re Control/ Identifice ed; Equipment Adece disposition accurate, and calibrate strips on site c, Prerequisite for O	quate to ed; Chemical/ peration	R
	N	N I	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adeqt GOOd  24. Required records available (shellstoodestruction): Packaged Food labeled	tion of knowledge, tager (CFM) ons/ personnel  Food Package uate pressure, safe		O U	I N	N	C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test s	re Control/ Identifice ed; Equipment Adece disposition accurate, and calibrate strips on site c, Prerequisite for O	quate to ed; Chemical/ peration	R
	N	N I	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized personal to site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adeques Good  24. Required records available (shellstong destruction); Packaged Food labeled Per order  Conformance with Approved In the property of the second se	tion of knowledge, tager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures		O U	I N	N	C	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and Great  29. Thermometers provided, a Thermal test strips Dial and both test s  Permit Requirement  30. Food Establishment Per Posted  Utensils, Equi	re Control/ Identifice  ded; Equipment Adece  disposition  accurate, and calibrate  strips on site  prerequisite for O  mit (Current/ insp s	quate to  ed; Chemical/  peration  ign posted )	R
	N	N 1	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adeques Good  24. Required records available (shellstodestruction); Packaged Food labeled Per order  Conformance with Approved I  25. Compliance with Variance, Speciality HACCP plan; Variance obtained for speciality of the property of the conformation of the conformati	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized		O U	I N	N	C	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and Great  29. Thermometers provided, a Thermal test strips  Dial and both test s  Permit Requirement  30. Food Establishment Per  Posted  Utensils, Equi  31. Adequate handwashing fa supplied, used	re Control/ Identifice  ded; Equipment Adece  disposition  accurate, and calibrate  strips on site  prerequisite for O  mit (Current/ insp s	quate to  ed; Chemical/  peration  ign posted )	R
	N	N 1 1 O I	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized personal to no site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adequestion and Cold Water available; adequestion and Cold Water available (shellstown destruction); Packaged Food labeled Per order  Conformance with Approved I 25. Compliance with Variance, Specialist HACCP plan; Variance obtained for special processing methods; manufacturer instrations.	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and exialized uctions		O U	I N	N	C	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and Great  29. Thermometers provided, a Thermal test strips Dial and both test s  Permit Requirement  30. Food Establishment Per Posted  Utensils, Equi  31. Adequate handwashing fa supplied, used Equipped	re Control/ Identifice red; Equipment Adece redisposition reccurate, and calibrate restrips on site rectrips on site rectrips of control (Current/ insp site) representation of the control of the contro	quate to  ed; Chemical/  peration ign posted )  g nd properly	R
	N	N 12	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adeques Good  24. Required records available (shellstodestruction); Packaged Food labeled Per order  Conformance with Approved I  25. Compliance with Variance, Speciality HACCP plan; Variance obtained for speciality of the property of the conformation of the conformati	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and exialized uctions		O U	I N	N	C	Food Temperatur  27. Proper cooling method us Maintain Product Temperatur  28. Proper Date Marking and Great  29. Thermometers provided, a Thermal test strips  Dial and both test s  Permit Requirement  30. Food Establishment Per  Posted  Utensils, Equi  31. Adequate handwashing fa supplied, used  Equipped  32. Food and Non-food Conta designed, constructed, and use	re Control/ Identifice  ded; Equipment Adece  disposition  accurate, and calibrate  strips on site  c, Prerequisite for O  mit (Current/ insp s  ipment, and Vendin  activities: Accessible accurate act surfaces cleanable  ed	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  e, properly	R
	N	N 1	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstrated person duties/ Certified Food Man 2  22. Food Handler/ no unauthorized person site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adequated Good  24. Required records available (shellstown destruction); Packaged Food labeled Per order  Conformance with Approved I 25. Compliance with Variance, Specialis HACCP plan; Variance obtained for speprocessing methods; manufacturer instructions.  Consumer Advisory  26. Posting of Consumer Advisories; raviation of the processing of Consumer Advisories; raviation of the proces	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked		OUTT	I N	N	C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and Equipment 30. Food Establishment Per Posted  Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped  32. Food and Non-food Conta designed, constructed, and use One cutting board 33. Warewashing Facilities; in the second seems and the second seems are seen as the second seems and the second seems are seen as the second second seems are seen as the second seems are seems are seen as the second seems are seen as the second seems are seems as the second seems are seems as the second seems are seems are seems as the second seems are seems are seems as the second seems are seems as the second seems are seems are seem	disposition accurate, and calibratestrips on site cyperequisite for O comit (Current/ insp s compared to the cyperequisite strips and to the cyperequisite strips and to the cyperequisite strips are the cyperequisite strips and to the cyperequisite strips are the cyperequisite	quate to  ed; Chemical/  peration ign posted )  eg nd properly c, properly	R
	N	N 1 1 O A	4	О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized personal in the state of	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked		OUTT	I N	N	C	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test series Permit Requirement 30. Food Establishment Per Posted  Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped  32. Food and Non-food Conta designed, constructed, and us One cutting board	disposition accurate, and calibratestrips on site cyperequisite for O comit (Current/ insp s compared to the cyperequisite strips and to the cyperequisite strips and to the cyperequisite strips are the cyperequisite strips and to the cyperequisite strips are the cyperequisite	quate to  ed; Chemical/  peration ign posted )  eg nd properly c, properly	R
	N			О	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized personal to note today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adequestic adequestic adequestic and Cold Water available; adequestic a	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked e)/ Allergen Label	R	2		N A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and Equipment 30. Food Establishment Per Posted  Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped  32. Food and Non-food Conta designed, constructed, and use One cutting board 33. Warewashing Facilities; in Service sink or curb cleaning Equipped	disposition accurate, and calibratestrips on site cyperequisite for Openit (Current/ insp site) cyperequisites: Accessible accurate act surfaces cleanable accurate act surfaces cleanable accurate accur	quate to  ed; Chemical/  peration ign posted )  eg nd properly c, properly	R
		N 1	N N A	OS	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstrated and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized personal to not site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adequest Good  24. Required records available (shellstong destruction); Packaged Food labeled Per order  Conformance with Approved Description of Consumer Advisory  Consumer Advisory  26. Posting of Consumer Advisories; ratefoods (Disclosure/Reminder/Buffet Platelingredients by request  Core Items (1 Point) Violations of Prevention of Food Contamers.	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked e)/ Allergen Label  Require Corrective nination	R Action	O U T T 2	I N C	N A	C O S	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and the product Temperatur 30. Food Establishment Per Posted  Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and use One cutting board 33. Warewashing Facilities; in Service sink or curb cleaning Equipped as or Next Inspection, Whice Food 19.	disposition accurate, and calibratestrips on site cyperequisite for O comit (Current/ insp s compared to the cyperequisite strips and the cyperequisite strips are cyperequisited and the cyperequisite strips and the cyperequisite strips are cyperequisited and the cyperequisited and cyperequisited and cyperequisited and cyperequisited	quate to  ed; Chemical/  peration ign posted )  eg nd properly c, properly	
OUU		N 1	N N A	o s C o	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized personal to note today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adequest Good  24. Required records available (shellstong destruction); Packaged Food labeled Per Order  Conformance with Approved In 25. Compliance with Variance, Specialist HACCP plan; Variance obtained for special processing methods; manufacturer instructions of Consumer Advisory  26. Posting of Consumer Advisories; rate foods (Disclosure/Reminder/Buffet Plate Ingredients by request  Core Items (1 Point) Violations of Prevention of Food Contaminals Watch	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and exialized auctions  w or under cooked e)/ Allergen Label  Require Corrective nination n, rodent/other	R Action	2 2	I N C	N A	O Da	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and Equipment 30. Food Establishment Per Posted  Utensils, Equipped 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and uso One cutting board 33. Warewashing Facilities; in Service sink or curb cleaning Equipped sys or Next Inspection, Whice	disposition accurate, and calibratestrips on site cyperequisite for O comit (Current/ insp s compared to the cyperequisite strips and the cyperequisite strips are cyperequisited and the cyperequisite strips and the cyperequisite strips are cyperequisited and the cyperequisited and cyperequisited and cyperequisited and cyperequisited	quate to  ed; Chemical/  peration ign posted )  eg nd properly c, properly	
OUU		N 1	N N A	o s C o	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adequated Good  24. Required records available (shellstot destruction); Packaged Food labeled Per order  Conformance with Approved Destruction; Packaged Food labeled Per order  Conformance with Variance, Speciali HACCP plan; Variance obtained for special processing methods; manufacturer instructions of Consumer Advisory  26. Posting of Consumer Advisories; rafoods (Disclosure/Reminder/Buffet Plat lingredients by request  Core Items (1 Point) Violations in Prevention of Food Contaminals Watch  34. No Evidence of Insect contamination animals Watch  35. Personal Cleanliness/eating, drinking.	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked e)/ Allergen Label  Require Corrective nination n, rodent/other g or tobacco use	R Action	2 2	I N C	N A	O Da	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test s Permit Requirement 30. Food Establishment Per Posted  Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped  32. Food and Non-food Conta designed, constructed, and us One cutting board 33. Warewashing Facilities; is Service sink or curb cleaning Equipped  was or Next Inspection, Whice Food 141. Original container labeling	re Control/ Identifice red; Equipment Ader red	quate to  ed; Chemical/  peration ign posted )  eg nd properly c, properly	
OUU		N 1	N N A	o s C o	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and I Labeling  23. Hot and Cold Water available; adequestion of Good 24. Required records available (shellstondestruction); Packaged Food labeled Per Order  Conformance with Approved I 25. Compliance with Variance, Specialith ACCP plan; Variance obtained for special processing methods; manufacturer instructions of Consumer Advisory  26. Posting of Consumer Advisories; ratefoods (Disclosure/Reminder/Buffet Platelingredients by request  Core Items (1 Point) Violations in Prevention of Food Contamed Available (1) Prevention of Food Contamed Available (2) Prevention of Food Contamed Available (2) Prevention of Food Contamed Available (3) Personal Cleanliness/eating, drinking Cloths; properly used and st Stored in buckets	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked e)/ Allergen Label  Require Corrective nination n, rodent/other g or tobacco use	R Action	2 2	I N C	N A	O Da	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and the provided and provided and supplied, used Equipped 31. Adequate handwashing fast supplied, used Equipped 32. Food and Non-food Contact signed, constructed, and use One cutting board 33. Warewashing Facilities; its Service sink or curb cleaning Equipped and the provided and the provid	disposition accurate, and calibratestrips on site cyperequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible accurate cyperequisite for O mit in back back cyperequisite for O mit in back	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  e, properly  dly scored  used/	
OUU		N 1	N N A	o s C o	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized personal to no site today  Safe Water, Recordkeeping and I Labeling  23. Hot and Cold Water available; adequated Good  24. Required records available (shellstoodestruction); Packaged Food labeled Per Order  Conformance with Approved I 25. Compliance with Variance, Speciali HACCP plan; Variance obtained for special processing methods; manufacturer instructions of Consumer Advisory  26. Posting of Consumer Advisories; rafoods (Disclosure/Reminder/Buffet Platingredients by request  Core Items (1 Point) Violations in Prevention of Food Contam  34. No Evidence of Insect contamination animals Watch  35. Personal Cleanliness/eating, drinking and in buckets  37. Environmental contamination See	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked e)/ Allergen Label  Require Corrective nination n, rodent/other g or tobacco use	R Action	2 2	I N C	N A	O Da	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and the proper Dosted 19. Food Establishment Per Posted 19. Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped 32. Food and Non-food Contadesigned, constructed, and us One cutting board 33. Warewashing Facilities; is Service sink or curb cleaning Equipped 19. Service sink or curb cleaning Equipped 19. Food 19. 41. Original container labeling 19. Physis 42. Non-Food Contact surface Watch under salad bar 43. Adequate ventilation and 19. The product of the property of the product of	re Control/ Identifice  red; Equipment Ader  red; E	quate to  ed; Chemical/  peration ign posted )  g nd properly c, properly dly scored used/	
OUU		N 1	N N A	o s C o	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and I Labeling  23. Hot and Cold Water available; adequestion of Good 24. Required records available (shellstondestruction); Packaged Food labeled Per Order  Conformance with Approved I 25. Compliance with Variance, Specialith ACCP plan; Variance obtained for special processing methods; manufacturer instructions of Consumer Advisory  26. Posting of Consumer Advisories; ratefoods (Disclosure/Reminder/Buffet Platelingredients by request  Core Items (1 Point) Violations in Prevention of Food Contamed Available (1) Prevention of Food Contamed Available (2) Prevention of Food Contamed Available (2) Prevention of Food Contamed Available (3) Personal Cleanliness/eating, drinking Cloths; properly used and st Stored in buckets	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked e)/ Allergen Label  Require Corrective nination n, rodent/other g or tobacco use	R Action	2 2	I N C	N A	O Da	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems Permit Requirement 30. Food Establishment Per Posted  Utensils, Equi 31. Adequate handwashing fa supplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and uso One cutting board 33. Warewashing Facilities; in Service sink or curb cleaning Equipped sys or Next Inspection, Whice Food 141. Original container labeling 42. Non-Food Contact surface Watch under salad bar 43. Adequate ventilation and 44. Garbage and Refuse propositions are supplied.	re Control/ Identifice red; Equipment Ader red; Prerequisite for O rmit (Current/ insp s red; Prerequisite for O rmit (Current/ insp s red; Accessible an red; Identifices Cleanable red; In back back red; Identification red; (Bulk Food) red; Facilities red; Clean red; etc lighting; designated a refly disposed; faciliti	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  dly scored  used/  areas used  es maintained	
OUU		N 1	N N A	o s C o	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2  22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and Labeling  23. Hot and Cold Water available; adequated Good  24. Required records available (shellstotestruction); Packaged Food labeled Per order  Conformance with Approved I  25. Compliance with Variance, Speciali HACCP plan; Variance obtained for special processing methods; manufacturer instractions of Consumer Advisory  Consumer Advisory  26. Posting of Consumer Advisories; rafoods (Disclosure/Reminder/Buffet Plat Ingredients by request  Core Items (1 Point) Violations in Prevention of Food Contam  34. No Evidence of Insect contamination animals Watch  35. Personal Cleanliness/eating, drinking  36. Wiping Cloths; properly used and st Stored in buckets  37. Environmental contamination See  38. Approved thawing method	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and ecialized auctions  w or under cooked e)/ Allergen Label  Require Corrective innation n, rodent/other g or tobacco use ored	R Action	2 2	I N C	N A	O Da	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and the proper Dotted 30. Food Establishment Per Posted  Utensils, Equi 31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used Cone cutting board 33. Warewashing Facilities; is Service sink or curb cleaning Equipped (as or Next Inspection, Whice Prod 14. Original container labeling Physical Adequate ventilation and 44. Garbage and Refuse proper 45. Physical facilities installed Watch / see attached	disposition accurate, and calibratestrips on site c. Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible accurate cleanable act surfaces cleanable act surf	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  dly scored  used/  areas used  es maintained  ean	
OUU		N 1	N N A	o s C o	Priority Founda  Demonstration of Knowledge/  21. Person in charge present, demonstra and perform duties/ Certified Food Man 2 22. Food Handler/ no unauthorized pers 1 on site today  Safe Water, Recordkeeping and I Labeling  23. Hot and Cold Water available; adequestion of Food Labeled Per Order  Conformance with Approved I 25. Compliance with Variance, Specialist HACCP plan; Variance obtained for special processing methods; manufacturer instruction of Consumer Advisory  Consumer Advisory  26. Posting of Consumer Advisories; ratefoods (Disclosure/Reminder/Buffet Platelingredients by request  Core Items (1 Point) Violations in Prevention of Food Contam  34. No Evidence of Insect contamination animals Watch  35. Personal Cleanliness/eating, drinking 36. Wiping Cloths; properly used and st Stored in buckets  37. Environmental contamination See  38. Approved thawing method	tion of knowledge, lager (CFM) ons/ personnel  Food Package uate pressure, safe ck tags; parasite  Procedures zed Process, and exialized auctions  w or under cooked e)/ Allergen Label  Require Corrective nination n, rodent/other g or tobacco use ored  Is erly used, stored, orly used	R Action	2 2 Voot	I N C	N A	O Da	27. Proper cooling method us Maintain Product Temperatur 28. Proper Date Marking and Great 29. Thermometers provided, a Thermal test strips Dial and both test seems and Equipment 30. Food Establishment Per Posted  Utensils, Equipment 31. Adequate handwashing fasupplied, used Equipped  32. Food and Non-food Contadesigned, constructed, and used Equipped 33. Warewashing Facilities; is Service sink or curb cleaning Equipped 23. Warewashing Facilities; is Service sink or curb cleaning Equipped 24. Non-Food Contact surface Watch under salad bar 43. Adequate ventilation and 44. Garbage and Refuse proper 45. Physical facilities installed	disposition accurate, and calibratestrips on site c. Prerequisite for O mit (Current/ insp s ipment, and Vendin cilities: Accessible accurate cleanable act surfaces cleanable act surf	quate to  ed; Chemical/  peration  ign posted )  g  nd properly  dly scored  used/  areas used  es maintained  ean	

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: Michael Almasan	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

TRIMPERATURE OBSERVATIONS    Interest Academic   Security   Securi	Establish	mont Nama	Dhysical A	Addresses C	ity/Ctata		Ligango/Domnit #	Dogo	0 of 0			
Item	CEC	ment Name:				I	Food 5143	Page	2 of 2			
ce cream machine	T4 /T		T E			T4/T	•		T			
2 door Freezer -2 Cheese 41 Dippin dots freezer -3  Not using cold top unit Sausage 40  Dippin dots freezer -52 Chicken 39 Upright cooler 36  Salad bar Ham 39  Eggs 40 Wic Lettuce 39 Chicken/ pasta salad 37/39  Cottage cheese 38 Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  Cottage cheese 38 Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  Cottage cheese 38 Peppers 40  Salad bar is served by staff / shields on customer side to prevent access  Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink sanitizer 200 ppm  Three comp sink sanitizer 200 ppm  Three comp sink sanitizer 200 ppm  Three to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rie foods  Using peroxide for customer area and 146 for food prep!  Print:  See above  Print:  Title: Person lia Charge/ Owner  Title: Person lia Charge/ Owner  Title: Person lia Charge/ Owner  Print:  **Every County Charge Ch												
Not using cold top unit  Sausage 40  Dippin dots freezer -52  Chicken 39  Upright cooler 38  Salad bar  Eggs 40  Wic  Lettuce 39  Chicken/ pasta salad 37/39  Cottage cheese 38  Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  WINDED BELGOW:  Everybody entering store temps taken / acmening at por/ all common touched surfaces santized 30 mins / using peroxide / advised to follow full Salad bar is served by staff / shields on customer side to prevent access  Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink santizer 200 ppm  Three comp sink santizer 200 ppm  Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch re foods  Received by:  See above  Print:  Title: Person In Charge/ Owner  Title: Person In Charge/ Owner  Frint:  Title: Person In Charge/ Owner  Frint:  Title: Person In Charge/ Owner  Title: Person In Charge/ Owner  Frint:  Title: Person In Charge/ Owner				_								
Dippin dots freezer -52 Chicken 39 Upright cooler 39  Salad bar Ham 39  Eggs 40 Wic  Lettuce 39 Chicken/ pasta salad 37/39  Cottage cheese 38 Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  WATER BELLOW  Everybody entering store temps taken / screening at post all common touched surfaces sanitized 30 mins / using peroxide / advised to follow tal Salad bar is served by staff / shields on customer side to prevent access  Keep an eye on ice dispenser at soda station Hot water at 100 F in restrooms Dishmachine - 50-100 ppm Three comp sink sanitizer 200 ppm Three comp sink sanitizer 200 ppm Three comp sink sanitizer 200 ppm Three years of dispin dots freezer Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rte foods  Received by: See above  Print:  Title: Person in Charge Owner  Title: Person in Charge Owner  Print:  Print:  Print:  Print:  Print:  Title: Person in Charge Owner	2 (	door Freezer	-2	Cheese	41	Dippin dots freezer			-37			
Salad bar  Eggs 40 Wic  Lettuce 39 Chicken/ pasta salad 37/99  Cottage cheese 38 Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  OBSERVATIONS AND CORRECTIVE ACTIONS  OBSERVATIONS AND CORRECTIVE ACTIONS  OBSERVATIONS AND CORRECTIVE ACTIONS  Salad bar is served by staff / shields on customer side to prevent access  Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink sanitzer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Print:  Title: Persun In Charge! Owner  Frint:  Title: Persun In Charge! Owner  Frint:  Frint:	Not u	using cold top unit		Sausage	40							
Eggs 40 Wic Lettuce 39 Chicken/ pasta salad 37/39  Cottage cheese 38 Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  INTERPRETAIL STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDITIONS OBSERVED AND STABLISHMEN 1638 BILL MADE YOUR ATTINTION IS DIRECTED 10 THE CONDIT	Dipp	oin dots freezer	-52	Chicken	39	Upright cooler			39			
Lettuce 39 Chicken/ pasta salad 37/39  Cottage cheese 38 Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  AN INSPECTION OF YOUR ISTABLISHMENT HAS BEEN MADE: YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVATIONS AND CORRECTIVE ACTIONS  Everybody entering store temps: taken / screening at pos/ all common touched surfaces sanitized 30 mins / using peroxide / advised to follow lad Salad bar is served by staff / shields on customer side to prevent access  Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink sanitizer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rite foods  Using peroxide for customer area and 146 for food prep1  Using peroxide for customer area and 146 for food prep1  Received by:  See above  Print:  Title: Person in Charge/Owner  Finit:  Print:  Finit:  Print:  Finit:  Print:  Finit:  Finit:  Finit:  Title: Person in Charge/Owner		Salad bar		Ham	39							
Cottage cheese 38 Peppers 40  OBSERVATIONS AND CORRECTIVE ACTIONS  AN INSPECTION OF YOUR ESTABLISHMENT HAS BREN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR STREAMS HERN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR STREAMS HERN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTIONS OF YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WITHOUT COMMITTED TO THE COMMITTED T		Eggs	40	Wic								
OBSERVATIONS AND CORRECTIVE ACTIONS  AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION & DIRECTED TO THE CONDITIONS ORSERVED AND NOTED BELOW:  Everybody entering store temps taken / screening at post all common touched surfaces sanitized 30 mins / using peroxide / advised to follow lates a served by staff / shields on customer side to prevent access  Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink sanitizer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Print:  Title: Person in Charge/ Owner  **Received by: **See above**  Print:  **RelW Kukhpatrick RS**		Lettuce	39	Chicken/ pasta salad	37/39							
AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND WOTER BELOW:  Everybody entering store temps: taken / screening at pos/ all common touched surfaces sanitized 30 mins / using peroxide / advised to follow late and sanitized 30 mins / using peroxide / advised to follow late and 100 F in restrooms  Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink sanitizer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Received by:  See above  Print:  Title: Person in Charge/Owner  Selew Kurkpatrick RS	Co	ttage cheese	38	Peppers	40							
Everybody entering store temps taken / screening at pos/ all common touched surfaces sanitized 30 mins / using peroxide / advised to follow lates and a provided provided and peroxided												
Salad bar is served by staff / shields on customer side to prevent access  Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms Dishmachine - 50-100 ppm Three comp sink sanitizer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed 37 Time to defrost dippin dots freezer Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w All cups and plates etc are proportioned and placed into bags housing 2 or 4 each. Gloves used to touch rite foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Title: Person In Charge' Owner  See above  Print:  Title: Person In Charge' Owner  Received by: See above  Print:  Fint:	Item Number											
Keep an eye on ice dispenser at soda station  Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink sanitizer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rite foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Print:  Title: Person in Charge/ Owner  Received by:  **Received by:  **Receive		Everybody entering store temps taken / screening at pos/ all common touched surfaces sanitized 30 mins / using peroxide / advised to follow label										
Hot water at 100 F in restrooms  Dishmachine - 50-100 ppm  Three comp sink sanitizer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rie foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Received by:  See above  Print:  Title: Person In Charge/ Owner  Inspected by:  Kelly Kirkpatrick RS												
Dishmachine - 50-100 ppm Three comp sink sanitizer 200 ppm 45 Fill holes in wall behind three comp sink where shelving has been removed 37 Time to defrost dippin dots freezer Washing tongs every 4 hrs or less W Keep an eye on deflector panel in ice machine w All cups and plates etc are proportioned and placed into bags housing 2 or 4 each. Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Print:  Title: Person in Charge/ Owner  Inspected by: Inspected by: Inspected by: Inspected by: Itemature  Kelly Kúrkpatrick RS												
Three comp sink sanitizer 200 ppm  45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Received by:  See above  Print:  Title: Person In Charge/ Owner  Inspected by:  Kelly Kúrkpatrick RS												
45 Fill holes in wall behind three comp sink where shelving has been removed  37 Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rie foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Received by:  See above  Inspected by:  Kelly Kirkpatrick RS  Print:  Print:  Print:  Print:												
Time to defrost dippin dots freezer  Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rie foods  Using peroxide for customer area and 146 for food prep!  Received by:  See above  Print:  Title: Person In Charge/ Owner  Inspected by:  Kelly Kirkpatrick RS												
Washing tongs every 4 hrs or less  W Keep an eye on deflector panel in ice machine w  All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Received by:  See above  Inspected by:  Kelly Kúrkpatrick RS	45	Fill holes in wall behind	d three o	comp sink where shelving ha	s been r	emoved						
W Keep an eye on deflector panel in ice machine w All cups and plates etc are proportioned and placed into bags housing 2 or 4 each. Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Received by: See above Inspected by: Kelly Kirkpatrick RS	37											
All cups and plates etc are proportioned and placed into bags housing 2 or 4 each.  Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Received by: See above Inspected by: Kelly Kirkpatrick RS												
Gloves used to touch rte foods  Using peroxide for customer area and 146 for food prep!  Using peroxide for customer area and 146 for food prep!  Received by: See above Inspected by: See Above Inspected by: See Winspected by: See Above Frint:  Frint:  Kelly Kirkpatrick RS	W											
Using peroxide for customer area and 146 for food prep!  Received by: See above Inspected by: Signature)  Kelly Kirkpatrick RS  Print:  Title: Person In Charge/Owner												
Received by: See above Inspected by: Signature) Selly Kirkpatrick RS  Print: Title: Person In Charge/ Owner		Gloves used to touch r	te foods									
Received by: See above Inspected by: Signature) Selly Kirkpatrick RS  Print: Title: Person In Charge/ Owner												
Received by: See above Inspected by: Signature) Selly Kirkpatrick RS  Print: Title: Person In Charge/ Owner												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS		Using peroxide for customer area and 146 for food prep!										
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS												
See above  Inspected by: Signature)  Kelly Kirkpatrick RS	ъ :			l n · ·		T	mu p	0				
Inspected by:  Signature)  Kelly Kirkpatrick RS  Samples: Y N # collected	(signature)	See abov	'e				Title: Person In Charge/	Owner				
Kelly Kirkpatrick RS Samples: Y N # collected		d by:		Print:								
	(orgnature)	Kelly Kirkpa	ıtrick	VRS			Samples: Y N #	collecte	ed_			