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
Allergy policy/training Vomit clean up Employee health
Employee health

	ate: 7/1	9/	20	21	Time in: 11:57	Time out: 12:58		License/P Food			nee	ed	to	р	ost 2021	Est. Type	Risk Category Med	Page 1 o	f_2_
Pı	urpo	se o	f Ins	spec	tion: 1-Routine	2-Follow U		3-Compla	int		Inve			<u> </u>	5-CO/Cons		6-Other	TOTAL/SC	ORE
	stabl huc						Cont	act/Owner l	Name:						* Number o	f Repeat Viol of Violations (COS:	10/90	۱/۸
Pł I-3	nysic 0	al A	.ddre	ess:		Eco		e (ants note	ed)	Но	od		G Le	reas	e trap : 00 06/29/21		Follow-up: Yes 🖊 No 🗌	10/90	<i>"</i>
М	ark t	Com he ap	plia prop	nce S riate	otatus: Out = not in con points in the OUT box for e	each numbered it	tem	Mark		prop	riate	box f	for IN	N, NC	O, NA, COS		ark an in appropria	elation W-Wa ate box for R	atch
C	ompl	iance	Sta	tus	Prior	rity Items (3	Points	s) violations	Requi	_	n <i>med</i> lompl				ive Action not to	exceed 3 do	iys		
O U T	I N	N O	N A	C O S	Time and Temp	perature for Fe egrees Fahrenhe		ety	R	O U T	I N	N O		C O S		Emp	oloyee Health		R
		/		Б	1. Proper cooling time an	nd temperature					/			5	12. Managemen knowledge, resp		oyees and conditional and reporting	employees;	
	~				2. Proper Cold Holding t	temperature(41°	°F/ 45°F	<i>(</i>)			·				eyes, nose, and	mouth	and exclusion; No dis	charge from	+
		/			3. Proper Hot Holding to	emperature(135	°F)								Čhecking a		ntamination by Han	ıds	
		/			4. Proper cooking time a	and temperature	;				~				14. Hands clear	ned and prope	erly washed/ Gloves u	ised properly	
		/			5. Proper reheating proce Hours)	edure for hot ho	olding (1	65°F in 2				~				d properly fol	h ready to eat foods o llowed (APPROVED ing		
		/			6. Time as a Public Heal	lth Control; pro	cedures	& records								<u> </u>	ceptible Populations		
					Арр	proved Source					'				16. Pasteurized Pasteurized egg Cooked		orohibited food not of required	fered	
	/				7. Food and ice obtained good condition, safe, and destruction											(Chemicals		
	~				8. Food Received at prop To check	per temperature	;				~				& Vegetables Water	••	and properly stored;	-	š
	1				Protection				/				18. Toxic substa	y identified, stored an	d used				
	~				9. Food Separated & pro preparation, storage, disp	play, and tasting	g										er/ Plumbing		
3					10. Food contact surface Sanitized at <u>200</u> p	ppm/temperatur	e Ice d	ispenser			~				backflow device City appr	oved	rce; Plumbing install		
		~			11. Proper disposition of reconditioned Disca	f returned, previ arded	iously se	erved or			'				20. Approved S disposal	ewage/Waste	water Disposal System	m, proper	
0	I	N	N	C					ints) v	0	I	N	N	C	rective Action w				R
U T	N	0	A	o s	Demonstration 21. Person in charge preand perform duties/ Cert	sent, demonstra	tion of l	knowledge,		T T		0	A	O S	27. Proper cooli	ng method us	re Control/ Identific sed; Equipment Ade		
L					1 22. Food Handler/ no un 2 on site 8 total										Maintain Production 28. Proper Date				
	/				Safe Water, Recor	dkeeping and					<i>y</i>				Good	ers provided,	accurate, and calibrat	ed; Chemical/	+
					23. Hot and Cold Water	Labeling available: adeq	uate pre	ssure, safe							Laser and	probe			
-	See 24. Required records available (shellstock tags; p							Ι.						t, Prerequisite for O					
	~				destruction); Packaged F	Food labeled				W					Need to p	oost 20	21		
					25. Compliance with Va						Ι						ipment, and Vendin acilities: Accessible a		
			\		HACCP plan; Variance processing methods; man			l			~				supplied, used See				
						umer Advisory				2					designed, constr See /	ructed, and us			
	<u> </u>				26. Posting of Consumer foods (Disclosure/Remir Ingredients by reque	nder/Buffet Plat	w or und te)/ Aller	der cooked rgen Label		2						curb cleaning	installed, maintained, facility provided	used/	
0	I	N	N	С	Core Items (1 Point	t) Violations	Require	<i>Corrective</i>	Action	Not		<i>N</i>		<i>Da</i>	ys or Next Inspe	ection , Whic	<u>chever C</u> omes First		R
U T	N	0	A	o s		of Food Contan				U T		0	A	o S	41 Original son		Identification		
	~				34. No Evidence of Inse- animals No ants obse35. Personal Cleanliness	rved today						'			41.Original con	tainer iabeiin	g (Buik Food)		
L	~							acco use							42 Nam P 1 2		ical Facilities		
W					36. Wiping Cloths; proposition Store in sanitize	er	iored			V	\				42. Non-Food C Watch coole	r interiors			
1					37. Environmental conta Dipping dots						•				Watch		lighting; designated a		
	/				38. Approved thawing m	nethod					/				44. Garbage and	l Refuse prop	erly disposed; faciliti	es maintained	
						r Use of Utensi	ils			1		Γ			45. Physical fac	ilities installe	ed, maintained, and cl	ean	
	/				39. Utensils, equipment, dried, & handled/ In use						~					ties; properly	constructed, supplied	d, and clean	
1				<u> </u>	40. Single-service & single and used See attack	gle-use articles;	; properl	y stored at insp				~			47. Other Viola	tions			

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: ck E Cheese	Physical A		ity/State: Rockwal		License/Permit # Page Food5143		e <u>2</u> of <u>2</u>				
			TEMPERATURE OBSERVATI									
Item/Loc	cation ocked but could access ambient	Temp F	Item/Location	Temp F	Item/Location	\		Temp				
rieezeri	ocked but could access ambient	8	Salad bar		Wic							
Salad	Cold top unit not in use		Cut lettuce	t Melon		34						
Dipp	oing fora freezer	-44	Eggs	41/39	Cut lettuce			33				
	Pizza table		Cut melons	41	С	heese		30				
	Cheese	41	Condiment upright	38	Upright	freezer o	cake	3				
·	Sausage	40			Dippin	g dots ι	ınit	-43				
	Wings	36										
	Below	31										
	20.011		 	E ACTION	IS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	Restrooms - hot water	100 /										
10			ice dispenser tube at soda s	station/ a	lso up unde	r soda nozzle	es					
			•		•							
45	Hot water at hand sink and three compartmentSink in kitchen -116 -125 Minor cleaning under soda box racks in back room											
	Keep an eye on back of	door - co	uld not confirm tight fitting									
32	Keep an eye on condition of cutting boards and also carts also any food container and utensils											
33	Dishmachine not dispensing sanitizer - to use three comp sink sanitizer 200 ppm confirmed											
	Utensils for salad bar changed every 4 hrs or less											
	Sanitizer bucket -200 ppm											
	Avoid using dry pocket wiping cloths- store in sanitizer											
32	32 To address rusty shelving in wic											
	Great date marking											
45	Minor cleaning of floor under shelving in wic and also under equipment in kitchen etc											
40	Store spoons for dipping dots inverted also plates on counter											
37 Time to defrost dipping dots unit												
	Using pe	roxide	e in dining room and quats in kitchen									
	Need to clean up under soda nozzles at soda station											
	Stuck on and will take scrubbing to remove											
	Stuck on and will take scrubbing to remove. Customer complaint while on site about the beverage											
<u> </u>	Dispensers											
·												
Received (signature)	See abov	'e	Print:		Title	e: Person In Charg	ge/ Owner					
Inspecte	See abov Kelly Kirkpa		Print:									
(signature)	Kellv Kírkba	tríck	RS									
orm FH-0	, , , , ,	_			Sam	ples: Y N	# collecte	ed				