Follow-up fee of \$50.00 is required after 1st Retail Food Establishment Inspection Report Image: First aid kit Followup City of Rockwall Image: Time in: Time out: License/Permit # Est. Type Risk Category											olicy/trainiı n up	ng			
07/15/2020		2:08	Food		43	}						High	Page $\underline{1}$ of _	2	
Purpose of Inspec Establishment Nan	tion: 1-Routine	2-Follow Up	3-Complai		4-]	Inve	stig	atio	n	5-CO/Construction * Number of Repeat		6-Other	TOTAL/SCO	RE	
Chuck E. Chee		CE	С	unie.	**					✓ Number of Violatio	ons COS:	:	4/96//	Δ	
Physical Address: I-30		Pest cont Ecolab 07	7/06/2020		Hoo To p	od rovid	le			e trap : 00 2/19/2020	Fol No	low-up: Yes 🖌		<u> </u>	
Compliance S Mark the appropriate	Status: Out = not in con points in the OUT box for e	$\frac{\mathbf{IN}}{\mathbf{IN}} = \text{in compli-each numbered item}$	ance NC Mark	= not c in ap						plicable COS = corrected D, NA, COS	d on site Mark ar		lation W-Wate te box for R	ch	
Compliance Status	Prior	rity Items (3 Point	ts) violations	Requir	- C	<i>nmea</i> ompl				ive Action not to exceed . [3 days				
O I N N C U N O A O T S		perature for Food Sa grees Fahrenheit)	ıfety	R	O U T	I N	N O	N A	С	F	Employe	e Health		R	
	1. Proper cooling time and temperature				_	~			5	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/45°F)									13. Proper use of restricti	charge from	_			
	See					~				eyes, nose, and mouth Taking temps at a					
	3. Proper Hot Holding te				Preventing Contamination by H 14. Hands cleaned and properly washed/ Glove						-				
	4. Proper cooking time a	·	(165°E in 2		14. Hands cleaned and property washed/ Gr								_		
	5. Proper reheating proce Hours)	edure for not notaing ((105 F III 2				~	15. No bare hand contact with ready to eat foods or ap alternate method properly followed (APPROVED Y Gloves							
	6. Time as a Public Heal	th Control; procedures	s & records			Highly Susceptible Populat					ble Populations				
	Арр	proved Source				~				16. Pasteurized foods use Pasteurized eggs used wh			ered		
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction					[`				AllPrecooked					
	8. Food Received at prop To always chec	-						~		17. Food additives; appro & Vegetables	oved and	properly stored;	Washing Fruits	T	
	-	from Contamination				~				Prewashed 18. Toxic substances proj	perly ide	ntified, stored an	d used		
~	 Food Separated & pro preparation, storage, disp 	otected, prevented duri				<u> </u>			<u> </u>	Watch	Vater/ P	lumbing			
	10. Food contact surface Sanitized at <u>200</u> p	opm/temperature 1 (00		3					19. Water from approved backflow device Need at mop s	ink h	ose attach	ment		
	11. Proper disposition of reconditioned Disca	f returned, previously : arded in dini				~				20. Approved Sewage/W disposal	astewate	r Disposal Syster	n, proper		
0 I N N C	Prio	ority Foundation	Items (2 Poi	nts) vi	iolat 0		Req N			rective Action within 10	days			R	
U N O A O T S		of Knowledge/ Perso			U T	Ň	0	A	o s	Food Temper	ature C	ontrol/ Identific	ation	Ĩ	
	21. Person in charge pres and perform duties/ Cert 3					~				27. Proper cooling metho Maintain Product Temper		Equipment Adeo	quate to		
	22. Food Handler/ no unauthorized persons/ personnel 2 employees and one needs certification.					~				28. Proper Date Marking Great	and disp	position			
		dkeeping and Food F Labeling	-			~				29. Thermometers provid Thermal test strips Laser and dial	led, accu	rate, and calibrat	ed; Chemical/		
	23. Hot and Cold Water available; adequate pressure, safe Over 110					1	1			Permit Requiren	,	•			
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Handing dippin dots Conformance with Approved Procedures					~				30. Food Establishment Posted					
	25. Compliance with Va	riance, Specialized Pr	ocess, and							31. Adequate handwashir		ent, and Vendin ies: Accessible an	-		
	HACCP plan; Variance of processing methods; main Construction					~				supplied, used 32. Food and Non-food C	^N ontact si	urfaces cleanable	properly		
	Const	unier ruvisory				~				designed, constructed, an Watch pizZa pa	d used	urraces creanable	, property		
	26. Posting of Consumer foods (Disclosure/Remining Ingredients						~			33. Warewashing Faciliti Service sink or curb clear	es; instal		used/		
	Ŭ	t) Violations Requi	re Corrective	Action	_					ys or Next Inspection , W	Vhichev	er Comes First			
O I N N C U N O A O T S S	Prevention o	f Food Contaminatio	n	R	O U T	I N	N O	N A	C O S	Fo	ood Iden	tification		R	
	34. No Evidence of Inser animals Watch	ct contamination, rode	ent/other			~			~	41.Original container lab	eling (Bı	ulk Food)			
~	35. Personal Cleanliness		bacco use								•	Facilities			
1	36. Wiping Cloths; prop. Stored IN buck 37. Environmental conta	mination				レレ				42. Non-Food Contact suWatch43. Adequate ventilation			ireas used		
	Condensation 38. Approved thawing m					~				44. Garbage and Refuse p	properly	disposed; faciliti	es maintained	+	
	Proper	r Use of Utensils			╞	V			$\left \right $	Watch 45. Physical facilities inst Watch	talled, m	aintained, and cl	ean	+	
~	39. Utensils, equipment, dried, & handled/ In use Watch	& linens; properly use e utensils; properly use	ed			~				46. Toilet Facilities; prop	erly con	structed, supplied	l, and clean	+	
~	40. Single-service & sing and used	gle-use articles; prope	rly stored				~			47. Other Violations					

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Charedra Dorhan	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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TEMPERATURE OBSERVATIONS Item/Lacation Temp F Item/Lacation Temp F Item/Lacation Freezer -9 Wic Item/Lacation Temp F Item/Lacation Cold top unit 34/35 Tomatoes 35 Item/Lacation State Pizza table Wings 36 Wings 36 Wings 37/40 Ice cream freezer 7 Pepperoni 39 Dipping dots -34 Below Dippin Dots freezer -49 Cheese 39 Item Number OBSERVATIONS AND CORRECTIVE ACTIONS Number AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AN NOTED BELOW. Temps taken upon entry for all guests / masks required Had sanitizer at entrance Buffet for salads is not open at this time Using this area to pick up food at this time Using this area to pick up food at this time Hot water 120 in kitchen Replace pizza pans where needed 19 WIL confirm mop sink faucet issue - confirmed with humid finsp to add anti siphonage device to hose attachment (left for Time to replace one cutting board	Establishment Name:			City/State: Rockwal	1	License/Permit # Page 2 of 2 Food 5143				
Freezer -9 Wic Cold top unit 34/35 Tomatoes 35 Pizza table Wings 36 Wings 37/40 Ice cream freezer 7 Pepperoni 39 Dipping dots -34 Below Dippin Dots freezer -49 Cheese 39 Observations and corrective actions OBSERVATIONS AND CORRECTIVE ACTIONS Impose taken upon entry for all guests / masks required Hand sanitizer at entrance Buffet for salads is not open at this time Using this area to pick up food at this time Using this area to pick up food at this time Hot water at sink in restroom -100 F Hot water at sink in restroom -100 F Hot water 120 in kitchen Replace pizza pans where needed 19 Will confirm mop sink faucet issue - confirmed with humid f insp to add anti siphonage device to hose attachment (left for Time to replace one cutting board Three comp sink sanitizer is 200 ppm quats Using peroxide for non food contact and quats for food contact Dishmachine - 100 ppm - primed first 37 37 Address condensation inside small cold top unit Sanitizer bucket to be stored low but not on the floor with wiping cloth in solutioncos </td <td colspan="2"></td> <td colspan="2">I-30 TEMPERATURE OBSERVA</td> <td></td> <td colspan="3"></td>			I-30 TEMPERATURE OBSERVA							
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Gloves used for rte foods			•	<u> </u>						
			bw but not on the floor with	wiping clo	oth in solu	itioncos				
			4h !							
All foods are precooked and rethermalized	•									
W Watch Lime deposit inside ice machine Dipping dots as are preportioned and handed to customers with gloves hands				o with ala	was hand	<u> </u>				
Ingredients by request for all				s with git	JVES Hallu	5				
Received by: Print: Title: Person In Charge/ Owner	/ed by:					Fitle: Person In Charge/	Owner			
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