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

Date: 01/30/2023		me out:	Food 5		ر د	200	<u>م</u> ط	2	<b>ს</b> ევ	Food Manager	Food Handlers	Page 1	of _2_
		2-Follow Up	3-Complaint			vestig			5-CO/Cons	truction	6-Other	TOTAL/S	
Establishment Nam	ne:	Cont	act/Owner Name	e:		csug	44101		* Number o	f Repeat Violat of Violations CO	ions:	1011IL/D	CORE
Chuck E Chees Physical Address:	Se #038	Pest contr	col :		ood		G	reas	e trap / waste oil		Follow-up: Yes	6/94	ŀ/A
855 E I-30	tatus: Out = not in complia	Ecolab 01/			prov		4		00 07/01/2022	1	No 🗹		
Compliance S Mark the appropriate	points in the OUT box for each	numbered item	Mark 🗸 ii	n appro	priate	e box	for IN	N, NC	O, NA, COS	corrected on s Marl	c an √in appropria	lation W-V ate box for R	Vatch
Compliance Status	Priority	Items (3 Points	s) violations Req			<i>ediate</i> plianc			ive Action not to	exceed 3 day	s		
O I N N C U N O A O	Time and Tempera	rature for Food Safe es Fahrenheit)	ety R	1	O I U N		N A	C		Emplo	yee Health		R
TSS	Proper cooling time and to				Т			S	12. Managemen knowledge, resp		ees and conditional	employees;	
	2 Proper Cold Holding town	(419E/ 459E	7)		V				,			ahanaa fuana	
	2. Proper Cold Holding tem	perature(41 F/ 43 F	,		V	1			eyes, nose, and Posted at h	mouth	d exclusion; No dis	charge from	
	3. Proper Hot Holding temp	perature(135°F)									tamination by Han	ıds	
	4. Proper cooking time and t	temperature			V	/			14. Hands clear	ned and proper	y washed/ Gloves u	ised properly	
	5. Proper reheating procedur Hours)	re for hot holding (1	65°F in 2								ready to eat foods o		,
	6. Time as a Public Health C	Control: procedures	& records						Gloves or u	tensils	wed (ATTROVED	, IIV,	
	o. Time as a rubiic fleatur	Control, procedures	& records						16 Postourized		ptible Populations phibited food not of		
	Approv	ved Source			V				Pasteurized eggs Hard boiled	s used when re		icicu	
	7. Food and ice obtained fro good condition, safe, and un	* *							ara boliet				
	destruction PFG	, <u>F</u>								Ch	emicals		
	8. Food Received at proper to check	temperature					/		17. Food additiv & Vegetables	es; approved a	nd properly stored;	Washing Frui	its
		m Contamination			V				18. Toxic substa	ances properly	identified, stored an	d used	
	9. Food Separated & protect preparation, storage, display		g food						LOW	Water	/ Plumbing		
	10. Food contact surfaces an	nd Returnables ; Cle	aned and		T						ce; Plumbing install	ed; proper	
	Sanitized at 200 ppm	10	0		~				backflow device City appr	oved			
	11. Proper disposition of ret reconditioned <b>Discard</b>				V				20. Approved Se disposal	ewage/Wastew	ater Disposal System	m, proper	
	Priorit	ty Foundation It	tems (2 Points		ation			Cor	rective Action w	rithin 10 days			R
O I N N C U N O A O S	Demonstration of I	Knowledge/ Person	inel	1	U N			o	Food	l Temperature	Control/ Identific	ation	K
	21. Person in charge present and perform duties/ Certified				V				27. Proper cooli Maintain Produc		d; Equipment Ade	quate to	
	22. Food Handler/ no unauth	horized persons/ per	rsonnel			/			28. Proper Date Day dots	Marking and d	lisposition		
	Safe Water, Recordke	eeping and Food Pa	nckage						29. Thermometer Thermal test str		ccurate, and calibrat	ed; Chemical/	/
	Lal 23. Hot and Cold Water ava	beling	ecura cafa						Dial and la				
	24. Required records availab			_	<u> </u>						Prerequisite for O nit (Current/ insp s		
	destruction); Packaged Food		parasite	V	٧				Need nev		me (Current msp s	igii posted )	
	Conformance with 25. Compliance with Varian										oment, and Vendin		
	HACCP plan; Variance obta processing methods; manufa	ained for specialized			V				supplied, used	indwashing fac	indes. Accessible a	nd property	
	Logging on iPad 3	times per day	<u>y</u>	<b> </b>	Ť				32 Food and No	on-food Contac	et surfaces cleanable	nroperly	
	Consumo	ci muvisory		2	2				designed, constr			, property	
	26. Posting of Consumer Action (Disclosure/Reminder										stalled, maintained,	used/	
	Ingredients by requests	<u> </u>		ion M	ot to	Euro	ad 00	0 Da					
O I N N C U N O A O	Core Items (1 Point)	ood Contamination	R	$\Box$	OL TO O I U N	N	N	C O	ys or Next Inspe	,	dentification		R
T S	34. No Evidence of Insect co				T	<u></u>		Š	41.Original cont				
	animals 35. Personal Cleanliness/eat	ting, drinking or tob	acco use		_					Dhysio	al Facilities		
	Watch 36. Wiping Cloths; properly	used and stored		1	1				42. Non-Food C		al Facilities s clean		
1	37. Environmental contamin	3		{	<u>'                                     </u>				See 43. Adequate ve	entilation and li	ghting; designated a	areas used	
<u> </u>	Condensation  38. Approved thawing meth Pull thaw			1							ly disposed; faciliti		ı
		se of Utensils			, <b>'</b>	+			45. Physical faci		, maintained, and cl		
	39. Utensils, equipment, & 1	linens; properly used	d, stored,	<u> </u>	+	+			See 46. Toilet Facili	ties; properly c	onstructed, supplied	d, and clean	+
1 /	dried, & handled/ In use ute Forks and spoons				V				Equipped	b			
	40. Single-service & single- and used	use articles; properl	y stored			<b>/</b>			47. Other Violat	tions			
					1	1	1						

## **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)

CEC	ment Name: <b>38</b>	Physical A		City/State: Rockwa		ge <u>2</u> of <u>2</u>			
			TEMPERATURE OBSERVAT	TIONS					
Item/Loc		Temp F	Item/Location	Temp F	Item/Location	Temp			
Two door freezer		7.3	Salad bar		Inside pizza table				
Cold top ambient		38	Cut lettuce	36	Cheese	38			
Celery		39	Eggs	39	Meatballs	38			
Dippin dots unit		-11	Cottage cheese	38	Cake freeze	22			
Upright cooler salad back up			Pizza table		Dipping dots freeze	r -15			
	Pot salad	39	Sausage	36	Wic				
Co	ttage cheese	39	Cheese	38	Cheese/ tomatoes	34/3			
	creamVending	5.6	Wings	32,	Cantaloupe/ lettuce	34/4			
	5	OI	SERVATIONS AND CORRECTIVE		•				
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: temps in F	TABLISHMI	ENT HAS BEEN MADE. YOUR ATTENT	ION IS DIRE	CTED TO THE CONDITIONS OBSERVED	AND			
	Restrooms equipped h	ot water	102 F						
	Bev nozzles cleaned w								
	Hot water 112 in kitche		1 5 7						
	Dishmachine confirme		maa C						
	Pans that are badly co								
	•		•	from soc	da boxes and will be pushed to	o drain			
	Three comp sink sanit								
32	Time to replace cutting								
37	Time to defrost deep fr								
	Sanitizer in buckets 200 ppm								
40	To store plastic forks in		ontainers with handle						
42/45	•	<u> </u>	ded under behind and aroun	d and ga	skets in coolers				
42	General cleaning insid								
	Pizza oven cleaned we								
	Ice machine cleaned M	/lonthly /	watch deflector panel						
45	Clean under salad bar	and aro	und ice machine						
37	Time to defrost deep for	reezer fo	or dippin dots						
45/42	Minor cleaning under s								
45	Clean drains and pipes	<u> </u>							
	All foods are precooked and rehearsed to serve								
	All loods are precooke	a ana re	nearsed to serve						
Received	hv.		Print:		Title: Person In Charge/ Own	er			
(signature)	See abov	'e			The Terson in Charge Own	~*			
Inspected (signature)			Print:						
(orginature)	Kellv kírkba	tríck	$ eg \mathcal{R} \mathcal{S} $						