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: Time in: Time out: License. 91/07/2021 3:28 4:11 FS 7					License/P								Est. Type		Risk Category	Page 1 of	2	
	Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain											5-CO/Cons		1	OW 6-Other	TOTAL/SCO			
Es	Establishment Name: Contact/Owner N							me: * Nu					* Number o	f Repeat Vio	iolations:		TOTAL/SCO	KE	
				164		Pest contr	ol·	Г	Нос	nd.		G.	ronge	e trap :	of Violations		ow-up: Yes ✓	8/92/	Α
Horizon rd Terminix									Na	ou		Na		е пар .		No [
Compliance Status: Out = not in compliance $IN = in$ compliance $NO = Mark$ the appropriate points in the OUT box for each numbered item $Mark X in$														plicable COS =			R = repeat vio	olation W-Wate	ch
									re Im	med	iate	Cor	recti	ive Action not to			11 1		
O U							R	O U	ompli I N	nce N O	Stat N A	C O	Eurland Hall					R	
T	N O A O S (F = degrees Fahrenheit) 1. Proper cooling time and temperature						T	14	0	A	s	Employee Health 12. Management, food employees and conditional employees;							
	1. Proper cooling time and temperature							knowledge, responsibilities, and reporting						emprojecs,					
	2. Proper Cold Holding temperature(41°F/ 45°F)							. /				13. Proper use o eyes, nose, and		and ex	clusion; No dis	scharge from	+		
	2 December 11 State of the Stat							Screening at arrival / taking temps							_				
	3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Har											
	4. Proper cooking time and temperature						14. Hands cleaned and properly washed/ Gloves u												
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)							15. No bare hand contact with ready to eat foods or alternate method properly followed (APPROVED No food handling											
		/		6. Time as a Public Hea	alth Control;	procedures	& records								Highly Sus	ceptib	ole Populations		
				Ap	proved Sour	rce						~		16. Pasteurized eggs	/ 1			fered	
				7. Food and ice obtaine good condition, safe, ar															
3				destruction See atta											(Chemi	icals		
				8. Food Received at pro	oper tempera							/		17. Food additiv & Vegetables	ves; approved	d and p	properly stored;	Washing Fruits	
				Protection	n from Conta	amination				/				18. Toxic substa	ances properl	ly iden	ntified, stored ar	nd used	
	/			Food Separated & pr preparation, storage, dis Oak farms			g food								Wat	ter/ Pl	umbing		
	/			10. Food contact surfact Sanitized at 200	ces and Retur ppm/tempera	nables ; Cle ature	aned and			/			+	19. Water from a backflow device	e	urce; F	Plumbing install	led; proper	
				11. Proper disposition of reconditioned Dam	of returned, p	reviously se	erved or			/				City insta 20. Approved So disposal	ewage/Waste	ewater	Disposal Syste	em, proper	-
			_			ndation It	ems (2 Po	oints) v	iolat	ions	Requ	uire	Cor	rective Action w	rithin 10 day	ys			+
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Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Kim Britton	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establish Cvs s	ment Name: S OUTh	Physical A Horizo			City/S Roo	State: Ckwall	License/Permit # FS 7808	Page 2 of 2				
		1 1 1 1 1 1 1		RATURE OBSI								
Item/Loc	cation	Temp F	Item/Location		<u>T</u>	emp F Item	/Location	Temp]				
Beer o	cooler non Tcs	46										
	Wine	35										
Ice c	ream glass front	-6/1										
Da	iry cooler unit	37/40										
Te	a / water unit	38										
S	ports drinks	37										
Sod	a unit non Tcs	45										
		OB	SERVATION	S AND CORE	RECTIVE A	CTIONS		•				
Item Number	AN INSPECTION OF YOUR ES	TABLISHME	NT HAS BEEN	MADE. YOUR A	ATTENTION	IS DIRECTED	TO THE CONDITIONS OBSE	ERVED AND				
07	Watch for dented cans	s - nulled	3/ hahy for	mula dated	11/2020	- annd st	art prohiptic 20 oz					
42				mula daled	1 11/2020	- good 31	art problotic 20 02					
72	Clean inside dairy cooler - spills											
42	Make repairs to front panel of tea and water cooler											
	Fan guards to clean in various coolers											
29	Will provide a food thermometer to confirm product temp when needed Clean inside coolers where needed											
07				0000								
07	Cvs brand baby formu			ec 2020								
46	To provide paper towel dispensers in RR											
45	Minor cleaning under shelving in back room / keep an eye on carpet Hot water in restrooms 100											
	Hot water in restrooms 100											
	Using a thymol product for sanitizing common touched surface											
	Also using a quats product at 200 ppm used on nonfood surfaces											
45	Clean air vents where											
Received	by:		Print:				Title: Person In Charg	ge/ Owner				
(signature)		/e										
Inspected (signature)	d by:	atici al	Print:									
	Kewy Kurpu	uruk	NO				Samples: Y N	# collected				