## Additional followups \$50.00 fee

## Retail Food Establishment Inspection Report City of Rockwall

First aid kit
Allergy policy/training
Vomit clean up Employee health
☐ Employee health

	ate:					se/Permi								managers	n 1 .3		
						780	8	1 4 7	·	4•	4.		Pp Pp		Page 1 of 2		
Es	stabli	shm	ent l	Vam		_	e:	<u> </u>   4-1	Inves	uga	tuor	1	* Number of Repeat Violations:		TOTAL/SCOR	Œ	
	vS p			_	7464 CVS Pest control:			Ноо	od		G	reas	<ul> <li>✓ Number of Violations COS:</li> <li>e trap/ waste oil Follow-u</li> </ul>	ıp: Yes	6/94/ <i>F</i>	1	
12	20 hc			ce S	Dynasty quarterly  tatus: Out = not in compliance IN = in compliance	<b>NO</b> = n	_	Na hserv	red	N.A	Na Na		No ✓ F		olation W-Watc	h	
M					points in the OUT box for each numbered item  Priority Items (3 Points) violate	ark 🗸 in	appr	ropria	ate bo	x fo	r IN,	NO	, NA, COS Mark an		ate box for R	11	
Co	ompli	ance N	Stat N		•	R	quire		mpli:				ve Action not to exceed 3 days			R	
U T	N	N O A O Find and Temperature for Food Safety (F = degrees Fahrenheit)						Ŭ T	U N O A		o s		<b>Employee Health</b>				
		Proper cooling time and temperature						12. Management, food employees and conditional emplo knowledge, responsibilities, and reporting						employees;			
	. /	2. Proper Cold Holding temperature(41°F/ 45°F)											13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth				
		3. Proper Hot Holding temperature(135°F)											No food prep				
		3. Proper Hot Holding temperature(135°F)  4. Proper cooking time and temperature						Preventing Contamination by Han  14. Hands cleaned and properly washed/ Gloves u									
		-	_		5. Proper reheating procedure for hot holding (165°F in	2	=		<b>V</b>				15. No bare hand contact with ready to				
	Hours)												alternate method properly followed (A	PPROVED	O YN)		
			/		6. Time as a Public Health Control; procedures & recon	1s							Highly Susceptible P				
					Approved Source						~		Pasteurized eggs used when required	1000 1101 01	iered		
					7. Food and ice obtained from approved source; Food ir good condition, safe, and unadulterated; parasite								Ol				
					destruction			Chemicals						w =			
	~				8. Food Received at proper temperature Need. Thermo to check see 29			17. Food additives; approved and properly stored; Was & Vegetables					Washing Fruits				
	Protection from Contamination								~				18. Toxic substances properly identifie	d, stored an	nd used		
	/				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting								Water/ Plumb	oing			
					Store eggs low  10. Food contact surfaces and Returnables; Cleaned and Sonicipal et N2 population programme (Comparative)	i							19. Water from approved source; Plumbackflow device	bing install	ed; proper		
					Sanitized at Na ppm/temperature  11. Proper disposition of returned, previously served or				_				City approved  20. Approved Sewage/Wastewater Dis	nocal Systa	m proper		
		~			reconditioned				~				disposal	posai syste	iii, propei		
0	I	N	N	С	Priority Foundation Items (2	Points	_	olati		Req	uire N	Cor	rective Action within 10 days			R	
Ŭ	N	Ö	A	o s	Demonstration of Knowledge/ Personnel			Ŭ T	N	Ö	A	o s	Food Temperature Contro	ol/ Identific	cation		
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			ţe,			~				27. Proper cooling method used; Equal Maintain Product Temperature	ipment Ade	quate to				
	~				22. Food Handler/ no unauthorized persons/ personnel PP						/		28. Proper Date Marking and disposition	on			
					Safe Water, Recordkeeping and Food Package Labeling			2					29. Thermometers provided, accurate, Thermal test strips	and calibrat	ted; Chemical/		
					23. Hot and Cold Water available; adequate pressure, sa	fe			_				Permit Requirement, Prerequ	isite for O	peration		
		24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					w	<u> </u>				30. Food Establishment Permit (Cur	_				
					Conformance with Approved Procedures			VV					To post permit when re				
					25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized								31. Adequate handwashing facilities: A supplied, used				
		•			processing methods; manufacturer instructions								No food prep				
					Consumer Advisory				/				32. Food and Non-food Contact surfac designed, constructed, and used	es cleanable	e, properly		
			٦		26. Posting of Consumer Advisories; raw or under cook								33. Warewashing Facilities; installed,		used/		
			. /		foods (Disclosure/Reminder/Buffet Plate)/ Allergen Lab	eı					V		Service sink or curb cleaning facility p	roviaea		İ	
					On packages												
0	I	N	N	C	Core Items (1 Point) Violations Require Correct	rtive Act		0	I	N	N	C				R	
O U T	I N			C O S									ys or Next Inspection , Whichever Co Food Identifica 41.Original container labeling (Bulk F	ation		R	
		N	N	o	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination	R		O U	I	N	N	C 0	Food Identificated 41. Original container labeling (Bulk Fo	ood)		R	
		N	N	o	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco uses  36. Wiping Cloths; properly used and stored	R		O U T	I	N	N	C 0	Food Identifica 41.Original container labeling (Bulk Fo Physical Facil 42. Non-Food Contact surfaces clean	ood)		R	
		N	N	o	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco used  36. Wiping Cloths; properly used and stored Not using  37. Environmental contamination	R		O U	I	N	N	C 0	Food Identifica 41.Original container labeling (Bulk Fo	nation pod) ities	areas used	R	
		N	N	o	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco used  36. Wiping Cloths; properly used and stored Not using	R		O U T	I	N	N	C 0	Food Identifica 41.Original container labeling (Bulk Fo Physical Facil 42. Non-Food Contact surfaces clean :'See	ood) ittes designated a		R	
		N	N	o	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco used  36. Wiping Cloths; properly used and stored Not using  37, Environmental contamination Watch	R		O U T	I	N	N	C 0	Food Identifica  41.Original container labeling (Bulk Formula Facil  42. Non-Food Contact surfaces clean 'See  43. Adequate ventilation and lighting;  44. Garbage and Refuse properly disposate of the surface of the s	ood) ities designated :	es maintained	R	
		N	N	o	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored Not using  37. Environmental contamination Watch  38. Approved thawing method  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored	R		1	I	N	N	C 0	Food Identifica  41.Original container labeling (Bulk Formula Facility)  Physical Facilities  42. Non-Food Contact surfaces clean 'see  43. Adequate ventilation and lighting;  44. Garbage and Refuse properly disposate of the p	designated a seed; facilities	ean	R	
		N	N	o	Core Items (1 Point) Violations Require Correct Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals  35. Personal Cleanliness/eating, drinking or tobacco use  36. Wiping Cloths; properly used and stored Not using  37. Environmental contamination Watch  38. Approved thawing method  Proper Use of Utensils	R		1	I	N	N	C 0	Food Identifica  41.Original container labeling (Bulk Formula Facil  42. Non-Food Contact surfaces clean 'see  43. Adequate ventilation and lighting;  44. Garbage and Refuse properly disposate of the	designated a seed; facilities	ean	R	

## Retail Food Establishment Inspection Report

## City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: South 7464	Physical A	ddress: norizon		City/State: Rockwall	License/Permit # FS 7808	Page <u>2</u> of <u>2</u>			
		1		URE OBSERVA	TIONS					
Item/Loc	cation	Temp F	Item/Location		Temp F Item	/Location	Temp 1			
Beer ι	units	43/40								
	Ice empty									
F	reezer unit	5.3-6.9								
	Milk cooler	38/39								
	er tea and juice									
G	atorade unit	35.6								
Sod	as unit non Tcs	48-54								
<b>T</b> .	AN DISDECTION OF VOLD EST		SERVATIONS A			TO THE COMPITIONS OPER	DVED AND			
Item Number	AN INSPECTION OF YOUR EST NOTED BELOW: ALL TEMPS T		AL HAS BEEN MAD	E. YOUR ATTENT	ION IS DIRECTED	THE CONDITIONS OBSE	KVED AND			
	Using reddy ice - locke	ed outside	9							
	Watch for dented cans									
45	Replace carpet square	es on whe	ere needed							
42	Need to clean milk co									
Cos	Best to store carton of shelled eggs on bottom shelf in cooler									
	Secondary Thermo observed inside Tcs cooler									
29	Reminder to also have a probe to check temps if needed									
	Need to dust fan guards where needed									
45	Watch and address flooring where old carpet glue is located and gaps in tiles									
	Baby food and formula checked to be within date									
!!	Shelving in back room appears to have been lifted ton6 inches in food storage areas									
45	To clean flooring under shelves									
	Keep and eye To seal shelving to allow to wipe down									
	Paper towels provided to exit restrooms!									
	Hot water in restroom 110 and equipped									
	Prepackaged food only									
Received (signature)	by:		Print:			Title: Person In Charg	ge/ Owner			
(signature)	See abou	/e								
Inspected (signature)	d by:	4	Print:							
(g	Kelly kirkpo	utrick	RS			Samples: Y N	# collected			