| required after 1st Followup City of Rockwall | | | | | | | | Vomit clea | policy/training ean up ee health | | | | | | | | |
|--|--|--|---|---|--|-----------------------|---------------------------------------|-------------------------------|--|---|--------------|---|---|------------------------------|--|----------------|----|
| Date: Time in: 04/19/2021 10:5 | | | | | Time out: License/Per 12:02 FS 91 | | | | | | | | | Est. Type Risk Category Page | | | 2 |
| Purpo | Purpose of Inspection: 1-Routine 2-Follow Up 3-Complai | | | | | int | 4-Investigation | | | n | 5-CO/Constru | struction 6-Other TOTA | | | RE | | |
| Establishment Name: Contact/Owner N Campisis Campisis | | | | | Name: | e: | | | | * Number of Repeat Violations: ✓ Number of Violations COS: | | | 7/93// | Λ | | | |
| Physic Summe | | | 3: | | Bugs m | ontrol : ioney hog | | Ho 03/2 | | | | | e trap : 31/21 | | Follow-up: Yes 🗌 No 🖌 | 1/30/1 | - |
| | | plianc propria | | atus: Out = not in co points in the OUT box for | $\frac{IN}{IN} = in com$ | pliance N Mark | $\mathbf{O} = \text{not } \mathbf{O}$ | | | | | | $\begin{array}{l} \text{oplicable} & \text{COS} = co\\ \text{o}, \text{NA}, \text{COS} \end{array}$ | orrected on Ma | site \mathbf{R} = repeat vio | lation W-Wate | ch |
| | | | | | | | | re In | nmea | liate | Cor | rrect | tive Action not to ex | | | | T |
| Compl O I U N T | N O | $ \begin{array}{c c c c c c c c c } \hline Status & \hline \\ \hline N & C \\ A & O \\ S & \hline \\ \hline S & (F = degrees Fahrenheit) \\ \hline \end{array} $ | | | | R | O U T | Ν | N O | N | I C | Employee Health R | | | | | |
| | 1. Proper cooling time and temperature | | | | | | | ~ | | | | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting | | | | | |
| ~ | | | 2. Proper Cold Holding temperature(41°F/ 45°F) See | | | | | | ~ | | | | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth | | | | |
| ~ | 3 Proper Hot Holding temperature(135°F) | | | | | | Preventing Contamination by Hands | | | | | | ıds | | | | |
| | | | | 4. Proper cooking time and temperature | | | | | 14. Hands cleaned and properly washed/ Glo | | | | | | | | |
| | 5. Proper reheating procedure for hot holding (16: Hours) | | | | g (165°F in 2 | | | ~ | | | | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y_N_N_ Gloves | | | | | |
| | ~ | | | 6. Time as a Public Hea Prep only | alth Control; procedu | res & records | | Highly Susceptible Population | | | | | | eptible Populations | | | |
| | · | | | Ар | proved Source | | | | | | ~ | | 16. Pasteurized foo Pasteurized eggs us No eqqs | | rohibited food not of required | fered | |
| | 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction | | | | | <u>I</u> | <u> </u> | Chemicals | | | | | | | | | |
| ~ | | | | 8. Food Received at pro At receiving | oper temperature | | | | ~ | | | | 17. Food additives; & Vegetables Water only | | and properly stored; | Washing Fruits | |
| | <u> </u> | | | Protection | n from Contaminati | on | | W | ~ | | | | | es properly | y identified, stored an | d used | |
| 7 | | | | 9. Food Separated & pr preparation, storage, dis Raw on bottom | | uring food | | | | | | | | | er/ Plumbing | | |
| ~ | | | | 10. Food contact surfac Sanitized at 200 | | | | | ~ | | | | 19. Water from app backflow device City approv | | rce; Plumbing install | ed; proper | |
| | ~ | | | 11. Proper disposition of reconditioned Disc | of returned, previous arded | | | | ~ | | | | | | water Disposal System | m, proper | |
| 0 1 | N | N | c | | | n Items (2 Po | oints) vi | iolat 0 | | Req N | uire N | Cor | rrective Action with | nin 10 day | \$ | | R |
| O I U N T | 0 | A | 0 5 | | n of Knowledge/ Per | | K | U T | | 0 | A | o s | Food To | emperatu | re Control/ Identific | ation | Ň |
| ~ | | | | 21. Person in charge pro and perform duties/ Cer 3 | rtified Food Manage | r (CFM) | | | ~ | | | | Maintain Product T | Femperatu | | quate to | |
| ~ | | | | 22. Food Handler/ no us All 14 | nauthorized persons/ | personnel | | | ~ | | | | 28. Proper Date Ma Good | e | | . ~ | |
| | | | | Safe Water, Reco | rdkeeping and Foo Labeling | d Package | | | ~ | | | | Thermal test strips | 3 | accurate, and calibrat | | |
| ~ | | | | 23. Hot and Cold Water See | r available; adequate | pressure, safe | | | 1 | | | | | | t, Prerequisite for O | | , |
| ~ | | | | 24. Required records av destruction); Packaged | | ags; parasite | | | ~ | | | | 30. Food Establish Posted | hment Pei | mit (Current/ insp s | ign posted) | |
| | | | | Conformance v 25. Compliance with V | with Approved Pro | | | | 1 T | | | | | | ipment, and Vendin acilities: Accessible a | 0 | |
| ~ | | | | HACCP plan; Variance processing methods; ma | e obtained for special | ized | | | ~ | | | | supplied, used | C | tems next to o | | |
| | | | Ť | | sumer Advisory | | | 2 | | | | | designed, construct | ted, and us | 5 | | |
| ~ | | | | 26. Posting of Consume foods (Disclosure/Remi Cooked / ingredient | inder/Buffet Plate)/ A | Allergen Label | | | ~ | | | | 33. Warewashing F Service sink or curl Dishmachi | Facilities; i b cleaning | nstalled, maintained, facility provided | used/ | |
| | | N T . | | Core Items (1 Poin | nt) Violations Req | uire Corrective | Action | | | | | - | | | | | |
| O I U N T | N O | | | Prevention 34. No Evidence of Inse | of Food Contamina | | ĸ | O U T | N | N O | N A | C O S | 41.Original contain | | Identification | | R |
| W | | | \downarrow | animals Watch 35. Personal Cleanlines | , | | | | | ~ | | | | | | | |
| | | | \downarrow | Separated | | | | - | | | | | 42. Non-Food Cont | • | ical Facilities | | |
| 1 | | | \downarrow | 36. Wiping Cloths; proj Wiping cloths 37. Environmental cont | tamination | - | | 1 | - | | | | See | | lighting; designated a | areas used | + |
| | | | _ | Watch | | | | | ~ | | | | Clean filters | | erly disposed; faciliti | | |
| | ~ | | | 38. Approved thawing Pull thaw | | | | | ~ | | | | Watch dumps | ster | d, maintained, and cl | | |
| 1 | | | | 39. Utensils, equipment dried, & handled/ In us | er Use of Utensils t, & linens; properly se utensils; properly | used, stored, used | | 1 | ~ | | | | See | | constructed, supplied | | |
| | | | ┥ | 40. Single-service & sin and used | ngle-use articles; pro | perly stored | | 1 | - | | | | 47. Other Violation | | zza tahle | | |
| Ĺ | | | | | | | | | 1 | | | | | a io pi | | | |

Retail Food Establishment Inspection Report

City of Rockwall

| (signature) Scott Poile | Print: | Title: Person In Charge/ Owner |
|---|--------|--------------------------------|
| Inspected by: (signature) Kelly Kirkpatrick RS | Print: | Business Email: |

Form EH-06 (Revised 09-2015)

-

| Establishr Camp | nent Name: | Physical Address: | | | State: CKWAII | | License/Permit # | Page | 2 of 2 | | |
|--|--|-------------------|---------------------------|------|------------------|----------------------|------------------|----------|---------------|--|--|
| Camp | ///// | Summer lee | | | | | 5141 | | | | |
| -Item/Loc | ation | Temp F | | | | Item/Locatio | tion | | <u>Temp F</u> | | |
| Three | door. Cooler | | Steam tables | | | Bar cooler | | | 29 | | |
| | Pasta | 39 | Meat ball | 1 | 80 | Upright veggie coole | | | 38/40 | | |
| Garli | c spread on toast | 38 | Pizza table | | | Cut tomatoes | | | 40 | | |
| (| Cut lettuce | 41 | Sausage | | 39 | De | ep freezer | | -8 | | |
| S | alad cooler | 39 | Sausage | | 39 | Small | deep freez | zer | -6 | | |
| Ch | leese chives | 38/39 | Ham | | 39 | Dairy cooler | | | 29/31 | | |
| Ch | icken breast | 39 | Raw hamburger belo | w 3 | 38 | | | | | | |
| | | | | | | | | | | | |
| OBSERVATIONS AND CORRECTIVE ACTIONS | | | | | | | | | | | |
| Number | AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: | | | | | | | | | | |
| | Hot water - 124 and up / hand sink too | | | | | | | | | | |
| | Sanitizer in bucket 200 ppm - watch cloth towels | | | | | | | | | | |
| 42/45 | GeneralDetailed cleaning various | | | | | | | | | | |
| | Dishmachine - 100 ppm | | | | | | | | | | |
| W | Watch inside ice machine / deflector panel | | | | | | | | | | |
| 47 | Mop storage hang to dry, and avoid cross contamination at the same time | | | | | | | | | | |
| 45 | Fill holes in walls etc | | | | | | | | | | |
| 42 | Need new dishwasher racks Clean inside coolers - watch shelving | | | | | | | | | | |
| 42/45 | Clean inside coolers - watch shelving Detailed cleaning of flour etc | | | | | | | | | | |
| 12/10 | Keeping log of hot and cold temps and cleaning | | | | | | | | | | |
| | No left over meat balls used on site | | | | | | | | | | |
| 42 fm | n Clean inside pizza table and woe us | | | | | | | | | | |
| 32/47 | Repair or replace lid to pizza table | | | | | | | | | | |
| 45 | Repair wall next to pizza table | | | | | | | | | | |
| 42/45 | 5 Clean hood filter | | | | | | | | | | |
| 36 | , , | | towels and use for wiping | hand | ds | | | | | | |
| | Washing produce with | | • | | | | | | | | |
| 45 | Maint to cove base and other places of walls and cove base etc / ceilings etc | | | | | | | | | | |
| W | Avoid over stocking cheese on veggie | | | | | | | | | | |
| | Employee meals in separate containers | | | | | | | | | | |
| | Upright freezer-14 Thawing meatballs for the day only all other stay frozen | | | | | | | | | | |
| 42 | Clean exterior of ice dispenser tube at self serve | | | | | | | | | | |
| | Campisis - manuf liscense for pizzas at Kroger | | | | | | | | | | |
| | Discussed cooling chicken aggressively - | | | | | | | | | | |
| | Clean under behind and around equipment in side storage area | | | | | | | | | | |
| | | | | | | | | | | | |
| Received by: (signature) Print: Title: Person In Charge/ 0 Inspected by: (signature) Print: Samples: Y | | | | | | | Jwner | | | | |
| Inspected (signature) | Kellv Kírkbo | utríck | Print: | | | | | | | | |
| | | | | | | 5 | Samples: Y N # | collecte | ed | | |