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

	ate:	n / c	20	<b>01</b>	Time in: Time out: License 7:53 10:21 Foo			١				Est. Type Risk Category Page 1 of 2	2
					1 7 . 3			-Inve	stigs	ation		5-CO/Construction 6-Other TOTAL/SCOI	
E	stabli arl's	shme				-			8			* Number of Repeat Violations:  Vumber of Violations COS:	
Pl	hysic	_	ldre	ess:	Pest control:			ood		Gr	rease	Follow-up: Yes 7	В
I-3		Comi	oliar	ice S	Orkin 06/28/21  itatus: Out = not in compliance IN = in compliance	NO = nc	_	2021	N/	\ = nc	ot an	plicable COS = corrected on site R = repeat violation W-Watc	·h
М					points in the OUT box for each numbered item Mar  Priority Items (3 Points) violatio	c√ in	appro	priate	box fo	or IN	, NO	NA, COS Mark an In appropriate box for R	.11
C	ompli					R R	(	Compl	iance	Stat	us	we Action not to exceed 5 days	R
U	I N	N O	N A	C O S	Time and Temperature for Food Safety (F = degrees Fahrenheit)	K	Ţ		N O	N A	C O S	<b>Employee Health</b>	K
		/			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)							13. Proper use of restriction and exclusion; No discharge from	
3					Milk cooler is holding 46-48			/				eyes, nose, and mouth Policy and poster / pic quick reference sheet	
	/				3. Proper Hot Holding temperature(135°F) See							Preventing Contamination by Hands	
	~				4. Proper cooking time and temperature See			/				14. Hands cleaned and properly washed/ Gloves used properly Gloves	
		/			5. Proper reheating procedure for hot holding (165°F in 2 Hours)			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N )	
		1			6. Time as a Public Health Control; procedures & records Watch for stickers for cut tomatoes and cut lettuce			Ľ				Gloves	
					Watch for stickers for cut tomatoes and cut lettuce			Ι.		1		Highly Susceptible Populations  16. Pasteurized foods used; prohibited food not offered	
					Approved Source			/				Pasteurized eggs used when required Using liquid eggs	
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite							Chemicals	
					destruction Gordon							Chemicais	
	/				8. Food Received at proper temperature Checking at arrival			/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
	<u> </u>				Protection from Contamination			•				Water only 18. Toxic substances properly identified, stored and used	
					9. Food Separated & protected, prevented during food							Watch storage	
	~				preparation, storage, display, and tasting Ok							Water/ Plumbing	
W	<b>/</b>				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature Cleaning		3	3			•	19. Water from approved source; Plumbing installed; proper backflow device	
					11 Proper disposition of returned previously served or		-				ı	Air gap  20. Approved Sewage/Wastewater Disposal System, proper	
		V			reconditioned Discarded			V				Watch drains	
									Ш				
0	I	N	N	C	Priority Foundation Items (2 I	Points)	(	) I	N	N	С	rective Action within 10 days	R
O U T		N O	N A	C O S	Priority Foundation Items (2 I Demonstration of Knowledge/ Personnel	R		) I J N	_		_		R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site	R	J	) I J N	N	N	C O	rective Action within 10 days	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)	R	J	) I J N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package	R	J	) I J N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
_				О	Priority Foundation Items (2 In Demonstration of Knowledge/ Personnel 21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM) 1 cfm on site 22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire	R	J	) I J N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite	R	J	) I J N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Per order	R	J	) I J N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted ) Need to post 2021 for customer viewing	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled	R	J	) I J N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe estruction); Packaged Food labeled Per Order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions	, R	J	) I J N	N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled  Per Order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized	, R			N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe destruction); Packaged Food labeled  Per Order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene	, R	J		N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various surfaces etc	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe estruction); Packaged Food labeled Per order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory	S S			N	N	C O	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	R
_				О	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 44. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per OrCer  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy	S	2		NO	N A	COSS	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied	R
V				O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe estruction); Packaged Food labeled Per order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory	S	on No	J J N J N J N J N J N J N J N J N J N J	NO	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted )  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied	R
W		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe 44. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per OrCer  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Corrections  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other	S S	2	J J N J N J N J N J N J N J N J N J N J	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied  ys or Next Inspection, Whichever Comes First	
т О и т 1		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe Labeling  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Corrections  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals Gap at back door too  35. Personal Cleanliness/eating_drinking or tobacço use	S S	on No	J J N J N J N J N J N J N J N J N J N J	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)	
т О и т 1		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe Labeling  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Corrections  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals Gap at back door too  35. Personal Cleanliness/eating, drinking or tobacco use Watch Storage of food Containers	S S	22	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Supplied ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean	
т О и т 1		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe destruction); Packaged Food labeled Per Order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Corrections  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals Gap at back door too  35. Personal Cleanliness/eating, drinking or tobacco use Watch storage of food containers  36. Wiping Cloths; properly used and stored Store in buckets  37. Environmental contamination	S S	on No	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used	
т О и т 1		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe destruction); Packaged Food labeled  Per Order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Corrections  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals Gap at back door too  35. Personal Cleanliness/eating, drinking or tobacco use Watch storage of food containers  36. Wiping Cloths; properly used and stored Store in buckets  37. Environmental contamination  Condensation in freezer	S S	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various Surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied  ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Grease accumulation watch  44. Garbage and Refuse properly disposed; facilities maintained	
т О и т 1		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe destruction); Packaged Food labeled Per Order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Corrections  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals Gap at back door too  35. Personal Cleanliness/eating, drinking or tobacço use Watch storage of food containers  36. Wiping Cloths; properly used and stored Store in buckets  37. Environmental contamination  Condensation in freezer  38. Approved thawing method Pull thaw	S S	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used Various Surfaces etc 33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Supplied ys or Next Inspection, Whichever Comes First  Food Identification  41. Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Grease accumulation watch  44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster area  45. Physical facilities installed, maintained, and clean	
		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe Labeling  24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Per OrCer  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Correction  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals Gap at back door too  35. Personal Cleanliness/eating, drinking or tobacço use Watch storage of food containers  36. Wiping Cloths; properly used and stored Store in buckets  37. Environmental contamination  Condensation in freezer  38. Approved thawing method  Pull thaw  Proper Use of Utensils  39. Utensils, equipment, & linens; properly used, stored,	S S	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition  Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Grease accumulation watch  44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster area  45. Physical facilities; properly constructed, supplied, and clean See  46. Toilet Facilities; properly constructed, supplied, and clean	
		N	A N	O S	Priority Foundation Items (2 I  Demonstration of Knowledge/ Personnel  21. Person in charge present, demonstration of knowledge and perform duties/ Certified Food Manager (CFM)  1 cfm on site  22. Food Handler/ no unauthorized persons/ personnel All employees within 60 days of hire  Safe Water, Recordkeeping and Food Package Labeling  23. Hot and Cold Water available; adequate pressure, safe destruction); Packaged Food labeled Per Order  Conformance with Approved Procedures  25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions  Checking temps 3 times per say / smart scene Consumer Advisory  26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Cooking to required and allergy policy  Core Items (1 Point) Violations Require Corrections  Prevention of Food Contamination  34. No Evidence of Insect contamination, rodent/other animals Gap at back door too  35. Personal Cleanlines/eating, drinking or tobacço use Watch storage of food containers  36. Wiping Cloths; properly used and stored Store in buckets  37. Environmental contamination  Condensation in freezer  38. Approved thawing method Pull thaw  Proper Use of Utensils	S S	2	V V V V V V V V V V V V V V V V V V V	N O	N A	C O S	Food Temperature Control/ Identification  27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature  28. Proper Date Marking and disposition Good  29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips  Yes  Permit Requirement, Prerequisite for Operation  30. Food Establishment Permit (Current/ insp sign posted)  Need to post 2021 for customer viewing  Utensils, Equipment, and Vending  31. Adequate handwashing facilities: Accessible and properly supplied, used  Equipped  32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used  Various surfaces etc  33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided  Supplied  ys or Next Inspection, Whichever Comes First  Food Identification  41.Original container labeling (Bulk Food)  Physical Facilities  42. Non-Food Contact surfaces clean See  43. Adequate ventilation and lighting; designated areas used Grease accumulation watch  44. Garbage and Refuse properly disposed; facilities maintained Keep an eye on dumpster area  45. Physical facilities installed, maintained, and clean See	

## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: Gignature Brian Dalton	Print:	Title: Person In Charge/ Owner
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishr Carl's	ment Name: S Jr	Physical Address:		City/State: Rockwal	License/Permit # Pa		nge 2 of 2			
			TEMPERATURE OBSERVAT	TIONS						
Item/Loc		Temp F	Item/Location	Temp F	<u>Item/Location</u>		Temp			
Coole	r under font counter	43/45	Cold top unit ambien	t 34	Wic					
Wh	nipped cream	46/48	Pico	39	Tomatoes		40			
Sar	ndwich slides	200 +	Omelette mix	39	Chicken raw		40			
Using tp	ohc for tomatoes and lettuce		Egg wash	38	Melons Burgers thawing		40			
D	rawer units		Hamburger freeze	r 1			41			
	Eggs	177	Chicken breading station	ı	Wif		18			
Burg	jers just cooked	170	Chicken	38/39						
	Sausage	167								
			 	VE ACTION	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps F		ENT HAS BEEN MADE. YOUR ATTENT			RVED AN	ND			
34		omer sod	a station to be addressed -	towels us	sed to soak up water etc.	under	rua			
<u> </u>	Fruit flies around customer soda station to be addressed - towels used to soak up water etc under rug  Hot water at hand sink 134 F watch									
	Three comp sink sanitizer - 150-200 ppm quats									
32	Time to phase out whi		· · · · · · · · · · · · · · · · · · ·							
W	Watch storage of pers									
32/45			n same condition as mention	ned at na	st insps					
02			ng 41 or less - to move all TC		•	nipped	cream'			
W	Reminder to keep lid o									
34			atch one in drive tru adjacent to ice c	ream dippin	g well / also remove one in back o	hicken r	orep area			
45	<u> </u>		led under behind bd around	• • • • • • • • • • • • • • • • • • • •		•				
42/45			various locations and aroun							
19	Address air gap at ice									
45	Fill holes in walls wher	re neede	d							
W cos	stickers for tphc for le	ttuce and	d tomatoes are missing - all	others n	on Tcs are posted					
42/45	General cleaning arou				•					
45	_		ound cooking area and behi	nd and u	nder					
45/32	Paint on wall to wic is	peeling o	due to heat next to flat top .	To add	dress - SS panel would be	e optic	n			
37	Watch storage of ham	burgers i	n contact with the frost in th	e burger	slide top unit - time to de	frost a	s well			
19	Leaky at faucet at mor	sink								
32	·									
37/45/47	· · · · · · · · · · · · · · · · · · ·									
	Discard boxes with ice on them / floor storage - new delivery									
	, ,									
Received (signature)	See abou		Print:		Title: Person In Charg	e/ Owner				
	OCC abov	<u> </u>								
Inspected (signature)		مآه زمار	Print:							
	newy mrxpu	uruk	/ NS		Samples: Y N	# collecte	ed			