\$50.00 reinspection fee 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

O .		9/	20	22	Time in: 2 3:10	Time out: 5:36		icense/Peri		19					Food handlers Food Managers All within 30'daya Page 1 of 2	2_
					tion: 1-Routine	2-Follow U		-Complain		_	Invest	tigat	tion		5-CO/Construction 6-Other TOTAL/SCOI	RE
	stabli arls				ne:		Contact/ Loves	/Owner Na	me:						* Number of Repeat Violations: ✓ Number of Violations COS:	_
Pł	nysic						est control :			Ноо					e trap: waste oil : Follow-up: Yes 6/94/	4
I-3		Com	plia	nce S	Status: Out = not in co	$\frac{\mathbf{IN} = \mathbf{in}}{\mathbf{mpliance}}$	rkin 07/13/20 n compliance		= not o	06/23 bserv		_			2 1000 les / les 200 gals 06/30/22 No No R = repeat violation W-Watc	:h
M					points in the OUT box for	each numbered i	item	Mark 🗸	in app	propri	iate bo	ox for	r IN,	NO.	, NA, COS Mark an √in appropriate box for R we Action not to exceed 3 days	
Co	ompli	iance N	e Sta	tus					R	_	mplia	nce S	Statu	_	re remon not to exceed 3 days	R
U T	N	o	A	o s	(F = d)	nperature for F egrees Fahrenhe	eit)			U T				o	Employee Health	
		/			1. Proper cooling time a	and temperature	e								12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					2. Proper Cold Holding	temperature(41	1°F/ 45°F)				•				13. Proper use of restriction and exclusion; No discharge from	
	/				See						/				eyes, nose, and mouth	
	/				3. Proper Hot Holding t	_									Preventing Contamination by Hands	
		/			4. Proper cooking time						/				14. Hands cleaned and properly washed/ Gloves used properly	
		/			Proper reheating prod Hours)	cedure for hot h	nolding (165°	°F in 2			/				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)	
	•				6. Time as a Public Hea	alth Control; pro	ocedures &	records							Gloves Highly Susceptible Populations	
															16. Pasteurized foods used; prohibited food not offered	
						proved Source									Pasteurized eggs used when required Using P eggs	
					Food and ice obtaine good condition, safe, ar	nd unadulterated		ood in							Chemicals	
					destruction Sysco /											
	/				8. Food Received at pro	oper temperature	re				/				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
						from Contami	ination			H	/				Water only 18. Toxic substances properly identified, stored and used	-
					9. Food Separated & pr			ood							Watch	
	V				preparation, storage, dis Good storage 10. Food contact surface			. 1 1							Water/ Plumbing	
	/				Sanitized at 400			ed and			/				19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of	of returned, prev	viously serve	ed or			. /			T	City approved 20. Approved Sewage/Wastewater Disposal System, proper	
		V			reconditioned Disc	arded				1 1						
L								(2 D :	4			\perp			disposal	L
0	I	N	N	C	Pri	ority Founda	ation Iten		nts) vi	0	I	N	N	С	rective Action within 10 days	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

	ment Name: Junior	Physical A		City/State: Rockwal		ge <u>2</u> of <u>2</u>						
			TEMPERATURE OBSERVAT	IONS								
Item/Loc		Temp F	Item/Location	Temp F	<u>Item/Location</u>	Temp						
Ice cre	eam custard	7.1	Chicken tender station		Wic	38.9						
Under	counter cooler not used		Chicken	339/39	Tomatoes	39						
W	armer slides	308	Egg wash	38	Pico	40						
	Drawer unit		Hamburger freezer	17	Thawing burgers	41						
	Burger	165	Cold top unit		Wif	8						
	Tenders	145	Prime rib	41								
Read	ch in part of Wif	13	Quac with tomatoes	39								
	•		Inside cheese	41								
		OI	BSERVATIONS AND CORRECTIVE		I IS							
Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND											
	NOTED BELOW: all temps F											
42/45	Restroom equipped / see loves report General cleaning needed under soda station											
34			1 300a Station									
32	Small gap at back door Under Front counter area no changes this far so condition is not cleanable. plans for remodel.											
02	Under Front counter area no changes this far so condition is not cleanable - plans for remodel											
	Sanitizer in bucket 400 ppm / okay per label Using cooler under front counter for paper storage											
37			-									
45	Time to defrost freezers where needed To address grout issues in front of ice machine											
40	To address grout issues in front of ice machine											
45	Hot water 128 F Fill small holes in wall where needed											
45												
40	Repairs to tile and cove base needed Using take for condiments estickers indicate times											
	Using tphc for condiments -stickers indicate times Using probe / iPad combo - blue tooth											
ŢŢ	Using probe / iPad combo - blue tooth Discussed bacon and Tos and water content and rendering fat etc - to ask for confirmation that bacon is non Tos food											
• •	Discussed bacon and Tcs and water content and rendering fat etc - to ask for confirmation that bacon is non Tcs food Will check on employee, health policy for hand sink											
	Will check on employee health policy for hand sink Hot water 166											
	Sink sanitizer 400 watch as this is the allowed upper limit											
	Fog tank used for SS											
	Batter for chicken station is replaced every 4 hrs or less											
	Hamburger unit will be defrosted tonight / tongs in freezer units area also replaced every 4 hrs											
	Using P eggs											
	Cart for fryer baskets is washed twice per day											
37	To address condensation in wif around door and dripping from pipe near. Ox											
45/42												
45	To clean air vents where needed											
Received (signature)	by:		Print:		Title: Person In Charge/ Own	er						
, ,	See abov	<u>'e</u>										
Inspected (signature)	See abov Kelly Kirkpa	itvict	Print:									
	Rewy Ku Mpu	w w	7 100		Samples: Y N # colle	ected						