Health Department Inspection City of Rockwall

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Additional notes	Routine insp	12/08/2022

_	ment Name: mamas	Physical A Goliac	d	R	y/State: ockwal	I	License/Permit # 1980	Y / Y CFM/Handler	
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA		ONS Temp F	Item/Locat	tion	Temp F	
Wic ir			Wic outside						
Beef	ground last night		Beer and whole produc	се	47				
Pabla	no sauce last night	_							
	Brisket	39							
Chicken		39							
Pollo Reno's		39							
So	ups / cheese	40 /39							
Po	rk / potatoes	39/39							
Itam			SERVATIONS AND CORRECT						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: all temps in F	STABLISHME	ENT HAS BEEN MADE. YOUR ATTEN	NTIO	N IS DIRE	СТЕД ТО ТІ	HE CONDITIONS OBSE	RVED AND	
	Cookline:		· II I I I I . I . I . I . I . I		. 11. 16				
147			then placed into hot holdi	ing	unit it				
W	Need to see more har Reminder to thaw fish		 						
W	Meats are used daily i		•						
W			on of cold top unit to watch	n cro	oss con	taminatio	on possibilities		
42/45			ded behind cooking equipr				·		
Cos									
45	Need to scrub black mold fromBehind Dishmachine area								
32	Time to replace badly worn and damaged Dishmachine trays								
39	Watch pans storage Sink and shelving to prevent cross contact with dirty and clean								
10	Everything has a layer of grease on it								
01	•		ice and beef ground that were r				y and were both 50	-51 F discarded	
28		<u> </u>	not used within 24 hours v	vhe	n prepa	aring			
42/32	Need to scrub shelving	<u> </u>	aress rusty sneiving						
09	Dishmachine 100 ppm		oottom shelf to protect						
00	Treed to cover items in	1 WIC OII I	bottom shell to protect						
Received	Alan Rev	es	Print:				Title: Person In Charg	e/ Owner	
Inspected (signature)	Alan Rey Kelly kirk	10 - 4 ·	Print:						
	Keny Kirk	puri					Followup: Y N Di	iscarded food?	