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

D:		28/2	20	23	Time in: 9:28	Time out: 10:39		License/Pe							$ \begin{array}{ c c c c c c }\hline Food handlers & Food managers \\\hline All & 2 & Page \underline{1} & of \underline{2} \\\hline \end{array} $	_
					tion: 1-Routine	2-Follow U		3-Complai		4-	Inve	stiga	ation		5-CO/Construction 6-Other TOTAL/SCORI	E
		ishmo ie's			e: rs and street tacos	S		ct/Owner N e Frank							* Number of Repeat Violations: ✓ Number of Violations COS:	
Pł	iysic	al Ac		_		Pe	est contro	1:		Ho					trap / waste oil : Follow-up: Yes 10/90/	4
21.		Rusk Comi	oliar	ice S	tatus: Out = not in con	IN - :	colab 09/24 n complianc	10) = not		24/23 ved		-		06/2033 No Pics Pics Plics R = repeat violation W-Watch	
M					points in the OUT box for	each numbered i		Mark 🐧	/ in ap	propri	iate bo	ox fo	r IN, I	NO,	NA, COS Mark an in appropriate box for R ive Action not to exceed 3 days	
Co		iance								C	ompli	iance	Statu	us		R
U	I N	N O	N A	C O S	Time and Tem (F = de	perature for F grees Fahrenhe		y	R	U T	N	N O	A	C O S	Employee Health	K
		/			Proper cooling time as	nd temperature	e				/				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	/				2. Proper Cold Holding See attached	temperature(41	1°F/ 45°F)				_				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
		•			3. Proper Hot Holding to	emperature(135	5°F)								To post at hand sinks	
		•			4. Proper cooking time a	and temperature	e								Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly	
					5. Proper reheating process	edure for hot h	olding (16	5°F in 2							15. No bare hand contact with ready to eat foods or approved	
		•			Hours)		1 (L	•				alternate method properly followed (APPROVED Y N) Gloves used to touch	
		/			6. Time as a Public Heal	th Control; pro	ocedures &	k records							Highly Susceptible Populations	
					Арр	oroved Source	;				~				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Hard boiled	
					7. Food and ice obtained good condition, safe, and	d unadulterated		Food in							Chemicals	
					destruction BEK / S						,					
	/				8. Food Received at propretation Temps taker	per temperature	e				~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection	from Contami	ination				~				18. Toxic substances properly identified, stored and used Watch	_
	/				9. Food Separated & propreparation, storage, disp			food				•			Water/ Plumbing	
	/				10. Food contact surface Sanitized at 200 p	es and Returnab	bles ; Clear re	ned and		3				+	19. Water from approved source; Plumbing installed; proper backflow device	
					11. Proper disposition of	f returned, prev	viously ser	ved or		F				1	See attached 20. Approved Sewage/Wastewater Disposal System, proper	
					reconditioned Disca	arded					•				disposal Watch	
										_					÷	_
0	I	N	N	С		•			ints) v	0	I	N	N	C	rective Action within 10 days	R
O U T	I N	N O	N A	C O S	Demonstration 21. Person in charge pre	of Knowledge	e/ Personn	el nowledge,	ints) v	_	I N	_	N A	_	Food Temperature Control/ Identification	R
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Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishi Charl	ment Name: lie's	Physical A		City/State: Rockwa		License/Permit # Pag Fs 9330		e <u>2</u> of <u>2</u>		
			TEMPERATURE OBSERVA	TIONS						
Item/Loc		Temp F	<u>Item/Location</u>	Temp F	Item/Locatio	-		Temp 1		
Meat o	outside cooler	39	Cold top inside	39		Wic				
	Bacon	39	Cheese / turkey burge	er 39/39	Short rib / burgers			38/39		
	Cold top		Drawer unit		Cheese/ brisket			38/37		
Pid	co/ tomatoes	39/39	Salmon / burger	s 37-39	Pico /			38		
Verac	cruz /pickle onions	39/39	Under counter freeze	er 12						
F	Pork inside	39								
_	Cold topUnit	37								
	peppers /evap									
1 10 0.	роррогологар		SERVATIONS AND CORRECT	IVE ACTIO	NS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW: All temps take		NT HAS BEEN MADE. YOUR ATTEN	TION IS DIR	ECTED TO THE	CONDITIONS OBSER	VED A	MD		
	Dumnster area and ou	ıtside sta	rage - owner is working wi	th other u	sers / neec	l a new dumnste	ar with	h lidel		
34	·		and clean around outside							
Cos	Make sure linen conta			· grouco	oornamoro.	, boxes ore are i	1000	1111010		
47			ed / need to clean outside	walkway						
19	· · ·		vatch as cold pedal is brok		ce pedal					
45			nroughout/general detailed		•	nind and around				
W	Repair to ice machine			· oroarmig	undon Boi	mia aria aroana				
19	<u>'</u>	· · · · · · · · · · · · · · · · · · ·	and sink / plumber called	oAddress	s condensa	tion lines on wa	ll as v	well		
	· ·		cated and will replace insu							
37	_		Cooler and store items ou							
32	Cutting boards area b									
42/45			nd under and behind cook	ng eguipi	ment					
	Discussed drawers sto			<u> </u>						
32		<u> </u>	ace when badly coated							
32			d shelving ins we Marg ma	achine						
19			station so that it drains an		il out of ice	and have coke r	ewra	p lines		
19			o /'owner will address toda					-		
34	Reset front door and g	ap at bo	tom created to address	•						
W			loors / discussed handling	straws pi	operly					
47			ns not needed etc around		<u> </u>					
	Thawing fish out of pa									
	Discussed washing in mop sink and protecting potatoes etc									
W										
	Great date marking in wic / minor cleaning under shelving									
32										
W	, 5									
Received (signature)	See abov	/e	Print:		Т	Citle: Person In Charge/	Owner			
Inspected (signature)		- ıtrick	Print:							
	, ,	-			S	amples: Y N #	collecte	ed		